

Entrees

Roast Beef with Gravy
Beef Stroganoff
Beef Tips Burgundy
Swiss Steak
London Broil Bordelaise
Herb Roasted Chicken
Stuffed Chicken Breast
Chicken Primavera
Chicken Shenandoah
Chicken Breast Chausser
Roast Pork Loin

Smothered Pork Chops
Baked Ham with Pineapple Sauce
Roast Duck Breast
Poached Salmon with Dill Sauce
Blackened Salmon
Shrimp Creole
Seafood Mornay
Shrimp & Crab Etouffe
Fried Shrimp
Seafood Norfolk
Catch of the Day

Starches

Oven Browned Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Mashed Potatoes
Parsley Potatoes
Mashed Sweet Potatoes
Lyonnais Potatoes
Blended Rice Pilaf
Seasoned Long Grain Rice
Buttered Noodles
Pasta Marinara or Alfredo

Vegetables

Steamed Broccoli
Baby Carrots
Southern-Style Green Beans
Steamed Green Beans Amandine
Buttered Corn
Southern Corn Pudding
Fresh Vegetable Variety

Desserts

Homestyle Fruit Pie
Homemade Pecan Pie
Lemon Meringue Pie
Chocolate Mousse Pie
Boston Cream Pie
Frosted Layer Cake
Homemade Cobbler
Classic Cheesecake
Gourmet Cheesecake
Chef's Gourmet Choice

Pre-Dinner

Available for an additional charge

Assorted Cheese and Cracker Tray
\$2.25 per person

Assorted Crudités with Dip Tray
\$2.00 per person

Assorted Cheese & Crudités Combo Tray
\$3.00 per person

Assorted Homemade Soups
\$1.95 per person