

OFF PREMISE CATERING MENU

All prices will have an 18% gratuity plus sales tax added unless exempt. Meals include a salad, entree, two vegetables, bread rolls, iced tea, and dessert. Meals will be served from a buffet type serving line, with disposable plates, cups, napkins, and plastic ware. Real plates, glasses, linens, and silverware may be used for an additional \$2.00/person. Plated meals with at table service will be an additional \$2.00/person. There will be a \$1.00/person reduction in price for groups over 200. There will be a \$1.00/person reduction in price and no gratuity if you pick up your meal, serve it yourself, and return our equipment.

ENTREES

- * Chicken Artichoke with Lemon Caper Butter Sauce over Fettuccini.....\$22.50/person
- * Chicken Parmigiano (with Fettuccini Alfredo only).....\$25.50/person
- * Chicken Cordon Bleu with Ginger Lime Cream Sauce.....\$22.50/person
- * Wiener Schnitzel.....\$23.50/person
- * Jaeger Schnitzel with Mushroom Gravy.....\$24.50/person
- * Sausage Plate (Knackwurst and Bratwurst) with Sauerkraut.....\$22.50/person
- * German Plate (half Jaeger Schnitzel, Bratwurst, and Knackwurst).....\$26.50/person
- * Rouladen with Mushroom Sauce.....\$23.50/person
- * "Lois" Cornmeal Crusted Salmon with Lemon Caper Butter Sauce served over Spinach and Sautéed Mixed Vegetables.....\$28.50/person
- * Baked Salmon with Lemon Red Pepper Cream Sauce.....\$28.50/person
- * Chicken Fried Chicken.....\$21.50/person
- * Chicken Fried Steak\$23.50/person
- * Fried Catfish.....\$22.50/person

ENTREES CONTINUED

- * Greek Chicken Strudel with Lemon Red Pepper Cream Sauce.....\$24.50/person
- * Chicken and Sausage Gumbo over Rice (no sides).....\$17.50/person
- * Crawfish Ettouffee over Rice (no sides).....\$21.50/person
- * Seafood Gumbo over Rice (no sides).....\$21.50/person
- * Beef Stroganoff with Fettuccini only.....\$18.50/person
- * Roast Pork Shoulder.....\$18.50/person
- * Roast pork Loin.....\$21.50/person
- * Charbroiled 14oz Loin End Pork Chop with Smoked Jalapeno Cherry Sauce.....\$26.50/person
- * Roast Beef Chuck.....\$19.50/person
- * Brisket: Braised.....\$20.50/person BBQ.....\$22.50/person
- * Prime Rib Roast 14oz.....\$38.50/person
- * Roast Beef Tenderloin 7oz.....\$34.50/person
- * Charbroiled 8oz Sirloin.....\$28.50/person
- * Charbroiled 12oz Ribeye.....\$36.50/person
- * Charbroiled 9oz Duck Breast with Smoked Jalapeno Raspberry Sauce.....\$28.50/person
- * Pan Fried Turkey Breast Steak with Apricot Peach Chipotle Sauce.....\$21.50/person
- * Pecan Crusted Chicken Breast with Tarragon Dijon Cream Sauce.....\$22.50/person
- * Roast Turkey and Dressing with Cranberry Sauce.....\$22.50/person

ENTREES CONTINUED

- * Lasagna (with salad only).....\$17.50/person
- * Quiche (with fresh fruit only).....\$16.50/person

SALADS AND VEGGIES

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| Mixed Green Salad | Spanish Rice |
| Caesar Salad | Wild and White Rice Blend |
| Fire and Ice Salad | Stewed Okra |
| Cucumber Salad | Green Beans |
| Fruit Salad | Red Beans |
| Fettuccini Alfredo | Pinto Beans |
| Mashed Potatoes | Black Eyed Peas |
| Scalloped Potatoes | Squash Medley |
| French Fries | Baby Carrots |
| German Potato Salad (Hot) | Cut Corn or Corn on the Cob |
| Mustard Potato Salad (Cold) | Sautéed Green Cabbage |
| Baked Potato | Red Cabbage |
| Parsley Buttered Red Potatoes | Sauerkraut |
| Rosemary Roasted Red Potatoes | Spinach |

DESSERTS

Peach Bread Pudding

Peach Cobbler

Blackberry Cobbler

Apple Strudel

Cheesecake

Cherry Pie

Lemon Chess Pie

Pecan Pie

Chocolate Pecan Pie

THANK YOU,

Tula Smasjstrla, Owner

Glenn Jung, Chef