

Entrées

Our entrées are made from the freshest ingredients and with many special touches.

All entrées include a choice of two sides

All orders require a 24 to 48-hour notice

Chicken

Stuffed Chicken Breast.....\$16.50
w/Sweet Baked Ham and Gruyere Cheese

Chicken Crusted.....\$16.50
In Puffed Pastry: Prosciutto, Asparagus and a
Delicious Blend of Cheeses

Chicken Picatta.....\$16.50
w/Artichoke hearts and Capers in a Lemon and
Wine Sauce

Sherry Chicken.....\$16.50
w/Tomato Filet and Parmesan Cheese in a
Sherry Sauce

Creamy Tomato Chicken.....\$16.50
Prosciutto and Eggplant in a Creamy Tomato Sauce

Chicken Parmesan.....\$16.50
Topped w/a Marinara Sauce and Mozzarella Cheese

Mediterranean Chicken.....\$16.50
w/ Tomatoes, Capers and Black and Green Olives

Orange Chicken.....\$16.50
Sweet Orange glaze

Coconut Chicken.....\$16.50
Breaded in Coconut w/a Pineapple Gravy

Baked Chicken.....\$16.50

Chicken Stir Fry.....\$16.50
w/Assorted Stir Fry Vegetables

Chicken Fajitas.....\$16.50
Strips of Chicken and Sautéed Vegetables

Grilled Chicken.....\$16.50
Sundried Tomatoes and Wilted Spinach steeped
In a creamy parmesan sauce

Beef

Beef Tenderloin.....\$MKT
In Wild Mushroom Sauce

Beef Tips.....\$18.50
Burgundy Sauce

Beef Stroganoff.....\$18.50
Strips of Beef in a Mushroom Stroganoff Sauce

Swedish Meatballs.....\$15.50
in a Creamy Mushroom Sauce

Beef Stir Fry.....\$18.50
w/Assorted Stir Fry Vegetables

Beef Fajitas.....\$18.50
Strips of Beef and Sautéed Vegetables

Pork

Rolled Pork Roast.....\$18.50
Fruit and Sage Sausage Bread Stuffing

w/Cider Gravy
Breaded Pork Chops.....\$16.50

Pork Tender Loin.....\$18.50
Sautéed Apples and Onion w/Cider Gravy

Seafood

Maple Glazed Seared Salmon.....\$19.50

Seared Salmon.....\$19.50

Coconut Shrimp.....\$19.50
Breaded in Coconut w/a Pineapple Gravy

Fish and Chips.....\$16.50
Beer Battered Cod w/Potato Wedges

Pecan or Almond Encrusted White Fish.....\$19.50
w/Lemon Cream

Pastas

Mostaccioli.....\$15.50
Penne Pasta in a Traditional Meat Sauce

Traditional Lasagna.....\$15.50
Layered with Traditional Meat Sauces and
Four Cheeses

Vegetarian Lasagna.....\$15.50
Layered with Sautéed Vegetables and
Four Cheese Cream Sauce

Pasta Primavera.....\$15.50
Penne Pasta with Italian Vegetables in a
Light Cream Sauce

Pam's Special Pasta.....\$15.50
Baked Penned Pasta with Italian Sausage, Sautéed Red
Onion, Marinara Sauce. Topped with a blend of
Italian Cheeses.

Chicken and Vegetable.....\$15.50
Pasta w/Chicken and Fresh Vegetables in a
Light Cream Sauce

SALADS

Traditional Mixed Greens

Mixed Peppers, Sweet Red Onions, Roasted Walnuts in a simple Balsamic Vinaigrette.

Mixed Greens

Roasted Peppers, Grilled Red Onion and Roasted Walnuts in a simple Balsamic Vinaigrette

Antipasto

Sweet Ham, Salami, Red Onion, Tomatoes and Provolone Cheese

Greek

Tomatoes, Red Onion, Olives and Feta Cheese

Chef

Sweet Ham, Roasted Turkey, Red Onion, Tomatoes, Egg and Swiss and Cheddar Cheese

Caesar

Grated Parmesan Cheese, Homemade Croutons w/traditional Caesar Dressing

Mandarin Orange

Romaine Lettuce, Mandarin Oranges, Sweet Red Onion and Roasted Almonds w/Mango Chutney Dressing

Spinach Greens

Oranges and Warm Goat Cheese and Orange Chutney Dressing

Spinach Salad

Thinly Sliced Mushrooms, Bacon, Chopped Eggs and Diced Tomatoes w/Special Bacon Dressing

Pear and Candied Walnuts

Mixed Greens with a simple Balsamic Vinaigrette

Mexican

Ground Beef, Cheddar Cheese, Tomatoes, Black Olives, Onion w/Ranch Dressing

3 Berry Salad

In Season Berries, Red Onion and Candied Nuts w/Raspberry Balsamic Vinaigrette

Add Chicken.....each....\$4.25

Add Salmon.....each....\$5.50

PREPARED SALADS

Traditional Coleslaw

Traditional Potato Salad

Red Skin Potato Salad

Dill and Green Peppers

Fruit Salad

Waldorf

Apple, Celery, Sweet Red Onion and Roasted Walnuts in a Poppy Seed Dressing

SIDE DISHES

Rosemary Roasted Potatoes

Irish Boiled New Potatoes

Couscous

Traditional Mashed Potatoes

Garlic Mashed Potatoes

Potato Gratin

Rice Pilaf

w/Orzo and Butter Glazed Carrots

Risotto

Buttered Noodles

Spaetzle

Mostaccioli

VEGETABLES

Green Beans

w/toasted pine nuts or almonds

Vegetable Medley

w/yellow squash, zucchini, carrots, caramelized onion and wilted spinach. Also available Julienned

Marsala Glazed Carrots

Sautéed Zucchini

w/Garlic, Basil, Mushroom and Lemon Zest

Sesame Asparagus.....add \$1.00

Broccoli Au Gratin.....add \$1.00

Cauliflower Au Gratin.....add \$1.00