



# Bridgewood Catering

A Division of Best Western Bridgewood Resort Hotel  
1000 Cameron Way  
Neenah, WI 54956  
[www.bridgewoodresorthotel.com](http://www.bridgewoodresorthotel.com)

Marla Wamsley  
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*Best of the Best*  
2 • 0 • 0 • 9



This menu has been created to achieve our goal of meeting and exceeding your highest expectations. Our Executive Chef, Larry Mc Peake, has over 30 years of experience as a professional chef and would be happy to customize a menu to suit your taste or budget.

Our staff is dedicated to providing you excellent service and exceptional food, no matter how small or large your group may be.

There is no charge for our personnel to drop off, set up, and pick up food service items. An additional delivery charge may be added for those clients outside of our immediate delivery area. Some events and/or meals may be subject to special pricing. For events that require servers or a chef to stay on site, there is a \$20.00/hour charge per server, and a \$25.00/hour charge per chef.

China and linens are available for a rental fee. Inquire with the Catering Manager to obtain rates.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

A 17% service charge and 5% sales tax will be added to the final food and beverage items. The service charge is taxable by law in the state of Wisconsin.

For any questions or service issues, please phone our Catering Manager at 920-967-4350 ext. 5012.

Thanks for the opportunity to serve you. We're sure you will be pleased with our services and we look forward to helping you again in the near future.



## BREAKFAST BUFFETS

### Continental

Bakery fresh muffins, Danish or doughnuts \$5.50

### Executive Continental

Bakery fresh muffins, Danish or doughnuts, bagels w/cream cheese, assorted yogurts, granola bars \$6.95

### Early Riser

Fluffy scrambled eggs, ham, sausage or bacon, breakfast potatoes \$7.95

### Almond Crème French Toast

French toast stuffed with almond crème cheese, maple syrup, sausage or bacon \$7.95

### Egg Strata

Light and fluffy baked egg dish filled with cheddar cheese and your choice of diced, country smoked ham or fresh broccoli \$7.95

### Breakfast Croissant Sandwich

Tender, flaky croissants filled with eggs, grilled ham and cheddar cheese, and hash browns \$8.95

Above buffets include fresh fruit, assorted juices & coffee

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices. Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## BREAKFASTS CONTINUED

### A LA CARTE ITEMS

Coffee \$12.95 Gallon (16 Cups)  
Assorted teas \$1.35 each  
Cartons of milk \$1.00  
Assorted bottled juices \$1.50  
Assorted sodas \$1.25  
Bottled water \$1.25  
Assorted muffins \$14.00/dozen  
Warm cinnamon rolls \$16.00/dozen  
Assorted Danish \$14.00/dozen  
Assorted doughnuts \$11.00/dozen  
Bagels & cream cheese \$15.00/dozen  
Whole fresh fruit \$1.00 per piece  
Individual yogurts \$1.00 each  
Granola bars \$1.00 each

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices. Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## BOX LUNCHES

*Please limit your selection to three categories*

### TRADITIONAL BOX LUNCH

Your choice of turkey, ham or roast beef,  
whole fruit, chips, and home baked cookie \$5.95 \*

### EXECUTIVE BOX LUNCH

*(Choose three types or less)*

Your choice of turkey, ham, roast beef, egg salad, tuna salad or  
chicken salad, Bridgewood snack mix, fresh cut fruit,  
and Chef's choice of dessert \$6.95 \*

\* Bread choices are: croissants, ciabatta or whole wheat hoagie

### CHICKEN CAESAR SALAD BOX LUNCH

Julienne strips of grilled chicken breast, croutons, parmesan cheese  
and Caesar dressing layered on a bed of crisp greens \$4.95

### GRILLED CHICKEN BREAST SALAD BOX LUNCH

Julienne strips of grilled chicken breast, fresh tomatoes, shredded  
carrots and cucumber slices layered on a bed of crisp greens, along  
with your choice of dressing \$4.95

### TACO SALAD BOX LUNCH

Seasoned beef, shredded cheddar cheese, tomatoes, onions, and  
black olives layered on a bed of crisp greens, served on a layer of tortilla  
chips and topped with sour cream and salsa \$5.50

### CHEF SALAD BOX LUNCH

Turkey breast, ham, cheese, tomatoes, topped with croutons  
layered on a bed of crisp greens, along with your choice of dressing \$5.50

All box lunches include plastic ware, wet nap, condiments, & napkin. A 17% service charge  
and 5% sales tax will be added to food and beverage prices. Must meet food minimum  
of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## LUNCH BUFFETS

(available from 11:00 a.m.-2:00 p.m.)

### COLD DELI BUFFET

Build your own sandwich on assorted breads \$8.25\*

Buffet includes:

assorted meats & spreads—choice of three:  
turkey, ham, roast beef, tuna, chicken or egg salad  
cheese, lettuce, tomato, onion  
condiments  
pickle spears  
assorted homemade bars/cookies  
choice of two side dishes

Selection of side dishes includes:

potato salad  
potato chips  
corn chips  
coleslaw  
pasta salad  
fresh vegetables & dip  
fresh fruit  
soup (add \$1.25 per person)  
(for each additional side dish add \$.95 per person)

\*Serving size based on one sandwich per person

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices. Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## LUNCH BUFFETS CONTINUED

(available from 11:00 a.m.-2:00 p.m.)

### WRAP IT UP BUFFET

Assorted meats & spreads on a rolled tortilla shell \$7.50\*

Buffet includes:

assorted meats & spreads—choice of three:

turkey, ham, roast beef, chicken Caesar, or vegetable

pickle spears

assorted homemade bars/cookies

choice of two side dishes

Selection of side dishes includes:

potato salad

potato chips

corn chips

coleslaw

pasta salad

fresh vegetables & dip

fresh fruit

soup (add \$1.25 per person)

(for each additional side dish add \$.95 per person)

\*Serving size based on one wrap per person

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices. Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## LUNCH BUFFETS CONTINUED

(available from 11:00 a.m.-2:00 p.m.)

### HOT SANDWICH BUFFET

Minimum 15 people

If under minimum count, an additional charge of \$1.50 pp will apply.

Buffets may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be subject to discounted rates.

**\$8.25\***

Buffet includes:

Assorted meats—choice of two  
shredded barbeque beef, hot beef w/gravy, sliced ham,  
shredded barbeque pork, hot pork with gravy,  
sloppy joe, or sliced turkey w/gravy  
potato rolls  
pickle spears

assorted homemade bars/cookies  
choice of two side dishes

Selection of side dishes includes:

buttered mashed potatoes  
green onion smashed potatoes  
parsley baby red potatoes  
potato chips  
pasta blend pilaf  
wild rice  
creamy coleslaw  
fresh vegetables & dip  
pasta salad  
potato salad  
fresh fruit

(for each additional side dish add \$.95 per person)

\*Serving size based on 1.5 sandwiches per person

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices. Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## LUNCH BUFFETS CONTINUED

(available from 11:00 a.m.-2:00 p.m.)

### HOT BUFFETS

Minimum 25 people

If under minimum, an additional charge of \$1.50 pp will apply.

Buffets may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be subject to discounted rates.

**Lasagna**-Three meat or vegetable lasagna, garlic bread, Caesar salad, and marinated vegetable salad \$8.95

**South of the Border**-Build your own tacos and fajitas with ground beef and marinated chicken, assorted toppings, Spanish rice, refried beans, fiesta dip, and tortilla chips \$8.95

**Bridgewood Grill**-Your choice of two: Wisconsin brats w/sauerkraut, hamburgers, or honey BBQ chicken breasts, home baked buns, appropriate condiments, home made coleslaw, potato salad and potato chips \$9.95\*  
(additional meat option \$1.95 per person)  
\*based on 1.5 sandwiches per person

**Oven Baked Chicken & Roast Beef** – Juicy bone-in chicken and roast beef served with mashed potatoes & gravy, stuffing, hot vegetable, coleslaw, and dinner rolls/butter \$10.95

**Oven Baked Chicken & Meat Lasagna** – Juicy bone-in chicken and three meat lasagna served with baby red potatoes, hot vegetable, coleslaw and dinner rolls/butter \$10.95 (may substitute vegetable lasagna)

Above buffets include Chef's choice of dessert

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Prices subject to change.



## LUNCH BUFFETS CONTINUED

(available from 11:00 a.m.-2:00 p.m.)

### HOT BUFFETS CONTINUED

Minimum 25 people

If under minimum, an additional charge of \$1.50 pp will apply.

Buffets may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be subject to discounted rates.

**Tenderloin Tips & Oven Baked Chicken** – Beef tips and slow roasted chicken served w/green onion smashed potatoes, hot vegetable, coleslaw and dinner rolls/butter \$10.95

**Chicken Piccata**–Boneless chicken breast sautéed with mushrooms, fresh lemon juice and sherry, Chef's choice of appropriate starch and vegetable, fresh garden salad and rolls/butter \$9.95

**Chicken Cordon Bleu**–Breast of chicken lightly breaded and filled with ham and Swiss cheese, Chef's choice of appropriate starch and vegetable, fresh garden salad and rolls/butter \$9.95

**Southwest Pork Tenderloin**–Medallions of pork seasoned with special ingredients and sautéed with onions and peppers, Chef's choice of appropriate starch and vegetable, fresh garden salad and rolls/butter \$9.95

**Sirloin Steak**–6 oz. choice sirloin grilled to perfection, smothered with onions and mushrooms, fresh garden salad, Chef's choice of appropriate starch and vegetable and rolls/butter \$10.95

Above buffets include Chef's choice of dessert

#### Monthly Specials

Inquire with the Catering office if you have not received the latest update.

The luncheon specials vary every few months.

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Prices subject to change.



## HORS D'OEUVRES

### Cold Items

All items priced per 50 pieces unless noted

Assorted Wisconsin cheese and crackers \$70.00

(Add sausage to complement your tray for \$12.95)

Fresh vegetables and dip \$65.00

Sliced seasonal fruits and dips \$75.00

Deviled eggs \$50.00

Bruschetta (grilled French bread topped with Tuscan tomato relish  
and parmesan cheese) \$55.00

Assorted cocktail sandwiches \$65.00

Tortilla roll ups \$55.00

Taco tray with nacho chips \$40.00

Ham roll ups w/pickle & cream cheese \$40.00

Cucumber sandwiches (open faced on rye bread) \$65.00

Pretzels w/mustard sauce \$10.00 (serves 20)

Potato chips & dip \$10.00 (serves 20)

Salsa & chips \$15.00 (serves 20)

Mixed nuts \$15.00 (serves 20)

Guacamole & chips \$20.00 (serves 20)

Popcorn \$8.50 (serves 20)

Iced cocktail shrimp \$2.00 each

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to all food & beverage prices.

Must meet food minimum of \$75.00 or 10 people (whichever is greater). Prices subject to change.



## HORS D'OEUVRES CONTINUED

### Hot Items

All items priced per 50 pieces unless noted

- Nacho chips & cheese \$15.00 (serves 20)
- Cocktail franks in barbeque sauce \$50.00
- Buffalo chicken drumettes with bleu cheese dipping sauce \$50.00
- Oven roasted Swedish meatballs \$40.00
- Mushroom caps stuffed with your choice of sausage, vegetarian or crab/Swiss cheese and pesto filling \$55.00
- Water chestnuts wrapped in bacon \$55.00
- Miniature quiche Lorraine with onion, bacon and Gruyere cheese \$50.00
- Oriental egg rolls served w/dipping sauces \$50.00
- Mini reuben's \$55.00
- Hot spinach and artichoke dip served in a bread bowl w/crackers \$55.00

Butler style service is available for \$20.00 an hour per server.

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## DINNERS

### PLATED DINNERS

(available from 5:00 p.m. – 8:00 p.m.)

Minimum 25 people

Dinners may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be eligible for discounted rates.

**Swiss Steak** – Beef steak braised and topped with julienne vegetables  
\$12.95

**Filet of Sirloin** – Filet of sirloin grilled to perfection and topped with a mushroom cap \$14.95

**Roasted Tenderloin of Beef** – Sliced and served with your choice of port wine mushroom demi-glaze or dijon green peppercorn cream sauce  
\$18.95

**Beef Tournedos** – Two tenderloin medallions rubbed with fresh herbs and spices and expertly grilled, served with roasted shallots \$19.95

**Stuffed Pork Chop** – Close-trimmed rib pork chop filled with moist cornbread stuffing with sausage and raisins. Served with natural pork au jus. \$12.95

**Chicken Bel Paese** – Boneless breast of chicken stuffed with semi-soft tomato basil cheese then rolled in basil pesto and panko crumbs \$14.95

Disposable plates, cups, glasses, plastic ware, napkins are included.

A 17% service charge and 5% sales tax will be added to all food and beverage prices.

Prices subject to change.



**DINNERS CONTINUED**  
**PLATED DINNERS CONTINUED**  
(available from 5:00 p.m. – 8:00 p.m.)

Minimum 25 people

Dinners may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be eligible for discounted rates.

**Mediterranean Garlic Chicken** – Semi-boned char-grilled chicken w/marinade of fresh rosemary, garlic and lemon juice \$13.95

**Door County Chicken** – Sautéed breast of chicken topped with a supreme sauce and Door County cherries \$13.95

**Baked Salmon Roma** – Baked salmon topped with seasoned crumbs and olive oil, served with a chunky tomato sauce \$15.95

**Parmesan Crusted Tilapia** – Delicate white fish married with the flavors of Parmesan cheese and a touch of Alfredo sauce \$13.95

**Tenderloin & Chicken Forestier** – Grilled tenderloin medallion and a sautéed chicken breast garnished with a wild mushroom salsa \$16.95

**Filet of Sirloin and Grilled Salmon** – Petite filet of sirloin with our grilled fillet of salmon and a dill sauce \$14.95

All plated dinners include tossed dressed garden salad, rolls & butter, Chef's choice of starch and vegetable to accompany the meal.

Disposable plates, cups, glasses, plastic ware, napkins are included.

A 17% service charge and 5% sales tax will be added to food and beverage prices.

Prices subject to change.



## DINNERS CONTINUED

### DINNER BUFFETS

(available from 5:00 p.m. – 8:00 p.m.)

Minimum 25 people

Buffets may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be subject to discounted rates

**Tenderloin Tips & Oven Baked Chicken** – Beef tips and slow roasted chicken served w/green onion smashed potatoes, hot vegetable, coleslaw and dinner rolls/butter \$12.95

**Oven Baked Chicken & Meat Lasagna** – Juicy bone-in chicken and three meat lasagna served with baby red potatoes, hot vegetable, coleslaw and dinner rolls/butter(may substitute vegetable lasagna) \$12.95

**South of the Border**-Build your own tacos and fajitas with ground beef and marinated chicken, assorted toppings, Spanish rice, refried beans, fiesta dip, and tortilla chips \$10.95

**Bridgewood Grill**-Your choice of two: Wisconsin brats w/sauerkraut, hamburgers, or honey BBQ chicken breasts, home baked buns, appropriate condiments, home made coleslaw, potato salad, and potato chips \$11.95\*  
(additional meat option \$1.95 per person)  
\*based on 1.5 sandwiches per person

**Oven Baked Chicken & Roast Beef** – Juicy bone-in chicken and roast beef served with mashed potatoes & gravy, stuffing, hot vegetable, coleslaw, and dinner rolls/butter \$12.95

Above buffets include Chef's choice of dessert

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Prices subject to change.



## DINNER OPTIONS

### Vegetarian Selections

#### Pasta Primavera

Garden vegetables tossed in a Boursin sauce and served over fettuccine pasta \$9.95

#### Fettuccine Alfredo

Fettuccine noodles in double cream, flavored with roasted red peppers, parmesan and romano cheese w/cracked pepper \$9.95

#### Steamed Vegetables

Fresh steamed vegetables served over a bed of rice \$9.95

#### Grilled Portabella Mushroom

Grilled portabella mushroom strips served over moist, wild rice \$10.95

Above dinners include tossed garden salad and rolls/butter.

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Must meet food minimum of \$75.00 or 10 people (whichever is greater).

Prices subject to change.



## THEMED BUFFETS

Minimum 25 people

Buffets may be available to groups under the minimum for an additional price.

Groups larger than 100 guests may be eligible for discounted rates.

### SOUTH OF THE BORDER

Build your own tacos and fajitas with seasoned ground beef, marinated chicken and appropriate toppings and condiments accompanied by soft and hard shell tacos, Spanish rice, refried beans, fiesta dip with tortilla chips, assorted cookies, brownies and bars \$10.95

### WESTERN BUFFET

Herb roasted chicken, BBQ ribs, corn, baked beans, corn bread, coleslaw, potato salad and apple pie \$15.95

### ITALIAN

Cheese stuffed manicotti, zesty marinara sauce, penne pasta, chicken alfredo on fettuccine noodles, warm bread sticks, tossed salad with all of the toppings, Chef's choice of dessert \$12.95

### WISCONSIN TAILGATER

Wisconsin brats w/sauerkraut, hamburgers, buns, condiments, taco dip & chips, potato salad, baked beans, chips, relish tray/dip, assorted cookies \$11.95

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Prices subject to change.



## BRIDGEWOOD DESSERTS

Assorted fresh baked cookies      \$11.00/dozen

Fudge brownies      \$14.00/dozen

Assorted brownies & bars      \$14.00/dozen

Pies or cakes      \$1.50 per slice

Tortes      \$2.00 per slice

Mini eclairs      \$1.50/person

Mini crème puffs      \$1.50/person

Petit fours      \$1.50/person

Chocolate covered strawberries \$1.50 each

Other desserts available upon request

Disposable plates, cups, glasses, plastic ware, napkins are included. Serving table linens and decorations are provided at no charge. A 17% service charge and 5% sales tax will be added to food and beverage prices.

Must meet food minimum of \$75 or 10 people (whichever is greater). Prices subject to change.



## "CATERING DONE SIMPLY"

We provide disposable containers filled with the food that you select from these three pages of the menu, along with disposable serving utensils, plates, plastic ware, and napkins. We will deliver to your door, or you may pick it up at our location. No linens or decorations will be provided as this is our "simple" menu. There is no service charge added to your food total, but delivery charges will apply if the food total is less than \$50.00. We appreciate your order two days in advance, and will do our best to accommodate you with shorter notice.

Phone 920.967.4350 x 5012 to place your order today.

### BREAKFAST CHOICES

Each option serves up to 10 people, additional servings priced per person.

**BASIC BRIDGEWOOD-** Danish, cake doughnuts, muffins,  
bottled juices, milk and coffee \$43.95

**LIGHT BRIDGEWOOD-** Kringle, muffins, bagels/cream cheese, granola bars,  
yogurt, fresh fruit, bottled juices, milk and coffee \$65.95

**CROISSANT SANDWICHES-** Tender, flaky croissants filled w/eggs,  
grilled ham and cheddar cheese; hash browns, fresh fruit, bottled juices,  
milk and coffee \$69.95

### APPETIZERS, BREAKS & DESSERTS

Each option serves up to 10 people, additional servings priced per person.

**ASSORTED HOME BAKED COOKIES** \$11.50/dozen

**HOME BAKED BARS** \$14.50/dozen

**HOMEMADE BRIDGEWOOD SNACK MIX** \$12.95/3#

**FRESH POPPED POPCORN** \$5.95

**PRETZELS/MUSTARD DIP** \$6.95

**POTATO CHIPS/DIP** \$6.95

**TORTILLA CHIPS/SALSA** \$7.95

**MIXED NUTS** \$7.95

**FRESH VEGETABLES W/HOMEMADE DILL DIP** \$14.95

**FRESH CUT FRUIT** \$19.95



**"CATERING DONE SIMPLY" CONTINUED**

**SOUP & SALAD**

Each option serves up to 10 people, additional servings priced per person

**CAESAR OR HOUSE SALAD-** Served with grilled chicken and breadsticks \$44.95

**CHICKEN CLUB SALAD-** Fresh salad greens, bacon, cheese, chopped egg and tomatoes with char-grilled chicken tenderloins, served with breadsticks \$49.95

**CHEF SALAD-** Turkey breast, ham, cheese, tomatoes, topped with croutons layered on a bed of crisp greens, served with breadsticks \$54.95

**DRESSING CHOICES (CHOOSE TWO):** Low fat golden Italian, Low fat French, Ranch, or Homemade Raspberry Vinaigrette

**ADD ON HOMEMADE SOUP OF THE DAY for \$29.95**

**LUNCH CHOICES**

Each option serves up to 10 people, additional servings priced per person

**DELI PLATTER-** Build your own sandwich with assorted breads, turkey and ham; sliced cheddar and Swiss cheeses; lettuce, tomatoes, onions, pickles, mayonnaise, mustard; potato chips \$54.95

**COMBO WRAPS-** Your choice of roast beef with Boursin cheese, ham and Swiss, turkey club or chicken Caesar wraps; potato chips \$54.95

**LEMON HERB CHICKEN-** Tender grilled chicken breasts basted in a savory lemon herb marinade, served with baby Rosa Klondike potatoes, vegetable of the day and rolls/butter \$59.95

**BEEF POT ROAST-** Succulent beef roast, served with parsley buttered baby carrots, mashed potatoes and rolls/butter \$59.95

**CHICKEN BROCCOLI ALFREDO-** Crisp broccoli and penne pasta in a four cheese Alfredo sauce with grilled chicken breasts, accompanied with garlic bread \$59.95



**"CATERING DONE SIMPLY" CONTINUED**

**LUNCH CHOICES CONTINUED**

Each option serves up to 10 people, additional servings priced per person

**SOUTHWEST PORK TENDERLOIN-** Medallions of pork seasoned with our special ingredients and sautéed with onions and peppers, served with rice pilaf and rolls/butter \$69.95

**CHICKEN FAJITAS-** Seasoned strips of chicken with grilled onions, red and green peppers, shredded lettuce, cheese blend, pico de gallo, sour cream and flour tortillas \$69.95

**DINNER CHOICES**

Each option serves up to 10 people, additional servings priced per person

**MEDITERRANEAN GARLIC CHICKEN DINNER-** Semi-boned char-grilled chicken marinated in fresh rosemary, garlic and lemon juice. Served with pasta blend pilaf, vegetable of the day and rolls/butter \$64.95

**FAJITA DINNER PLATTER-** Steak or chicken fajitas with grilled onions, red and green peppers, shredded lettuce, cheese blend, pico de gallo, sour cream and flour tortillas \$79.95

**TENDERLOIN TIPS DINNER-** A generous portion of tenderloin tips with Whiskey peppercorn sauce, served with pasta blend pilaf, vegetable of the day and rolls/butter \$79.95

**BABY BACK RIB DINNER-** A giant portion of tender premium baby back ribs that are slow cooked and seasoned with our special BBQ sauce, served with Rosa Klondike potatoes, vegetable of the day and rolls/butter \$89.95

*Complement your meal with an Appetizer or Dessert platter from page 18*

**BEVERAGES**

**CANNED SODA OR BOTTLED WATER \$1.25/each**

**BOTTLED JUICE OR BOTTLED MILK \$1.50/each**