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Catering by Donna Eick

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MEATS

*Roast Beef
*Roast Pork with Flame Roasted Apples
*Baked Ham with Pineapple Sauce
*Stuffed and Rolled Top Round
*Roast Turkey
*Ranch Chicken with Vidalia Sauce
*Lemon Chicken with Raspberry Sauce
*Chicken Parmigiana with Marinara Sauce

-All sauces are served on the side
-Chicken is boneless, skinless, breaded and baked

POTATOES

*Oven Roasted with Butter, Parsley and Garlic
*Roasted Baby Bakers
*Tri-Colored Potatoes
*Mashed
*Garlic Mashed
*Ranch Mashed
*Red Mashed
*Scalloped Potatoes

VEGETABLES

*Prince Edward Blend--Long yellow and green beans with baby carrots
*Glazed Baby Carrots
*Corn
*Steamed Buttered Green Beans with Toasted Slivered Almonds
*Spring Vegetable Blend--Yellow and orange carrots with green beans and red peppers
*California Broccoli Salad--Fresh, crisp, raw broccoli with homemade sweet & sour dressing accompanied by raisins, crumbled bacon and red onion
*Beets in Fresh Orange Vinaigrette with Feta Cheese and Toasted Walnuts

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SIDE DISHES

*Roast Turkey or Pork Stuffing with Light Gravy

*Alfredo: Available as Chicken Alfredo, Cajun Chicken Alfredo with Peas, Crab Alfredo, Roasted Vegetable Alfredo or Shrimp Alfredo in Roasted Garlic Parmesan Sauce ($1.00 per person up charge for Shrimp Alfredo)

*Spaghetti Pie--A crust of angel hair pasta with sauce and three cheeses, layered with fresh ricotta cheese, baked and topped with sauce and parmesan

*Ziti with Fresh Tomato and Herb Sauce

*Sausage Supreme--Pasta, Italian sausage, baby spinach and garlic in a light tomato cream sauce

*Creamy Lemon Pasta--Pasta with grilled chicken, asparagus and roasted red peppers in a creamy lemon wine sauce (Mushrooms available upon request)

*Sundried Tomato Artichoke Pasta (Chicken and/or mushrooms available upon request)

*Chicken Marsala--Roasted mushrooms, grilled chicken, and your choice of pasta or rice with a creamy marsala sauce

*Macaroni and Cheese

*Marriot Macaroni and Cheese--White, sharp cheddar and gorgonzola sauce with peas and mushrooms

*Buffalo Macaroni and Cheese

*Beef Stroganoff

*Beef Burgundy

*Rice with Peas and Roasted Mushrooms

*Mushroom Risotto

*Pumpkin Rice--Rice simmered in chicken broth and white wine, topped with pumpkin wine sauce and sweet peas

*Vegetable Rice with Your Choice of Veggies

*Chicken Cordon Bleu Casserole--Rice, diced ham and chicken, Swiss cheese

*Stuffed Banana Pepper Casserole--Rice, hot banana peppers and Italian sausage

*Sesame Stir-Fry Rice with Vegetables

*Cheese Tortellini with Sundried Tomato Pesto and Baby Spinach

*Greek Salad--Bow-tie pasta with fresh baby spinach, sweet peppers, black olives, red onion and feta cheese lightly dressed in Caesar dressing

*Ranch Salad--Tri-colored pasta with sweet peas, red onion, grape tomatoes and homemade ranch dressing

*Italian Pasta Salad--Pasta, chick peas, olives and veggies marinated in olive oil and balsamic vinaigrette

***Sub Salad--Pasta, shredded romaine lettuce, ham, salami, provolone, cheddar, tomatoes and red onion tossed in homemade sub dressing**
***Southwest Rice--Rice, black beans, sweet corn, and cheddar cheese with homemade Southwest Ranch dressing**
***Fresh fruit (Seasonal, please check availability)**

SERVED WITH ALL DINNERS

***Bread and Rolls with Butter**
***Fresh Chef Salad with Assorted Dressings**
***Coffee Table--Regular and Decaf coffee, regular tea and assorted herbal teas**

Following is a sample menu based on our standard buffet which features two meats, three sides, a potato, and two vegetables. The price for this menu is $19.95 per person plus New York State sales tax and 15% gratuity.

Stuffed and Rolled Top Round
Ranch Chicken with Vidalia Onion Sauce
Crab Alfredo
Stuffed Banana Pepper Casserole
Creamy Lemon Pasta
Tri-Colored Potatoes
Spring Vegetable Blend
California Broccoli Salad
Chef Salad
Bread and Rolls with Butter

*Please let us know if any of your guests have any allergies or other special dietary needs and we will be more than happy to accommodate them.

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