

## Catering Guide

Great Western Dining Service, Inc.



Cowley County Community College  
Catering Services  
125 S. Second  
Arkansas City, KS 67005-1147

**PARTY ITEMS**

*(Includes foam plates and cocktail napkins.)*

***Italian Hoagie***

Salami, bologna, and sliced ham, American and Swiss cheeses, lettuce and tomato, mustard & mayonnaise on the side.

Will serve approximately 50 people.

**\$75.00 per 5 ft. hoagie**

***Vegetable Tray***

With ranch dip-broccoli, cauliflower, carrot sticks, celery sticks, cucumber slices, and red pepper strips. Will serve approximately 25-30 people.

**\$35.00 per tray**

***Fruit Tray***

Fresh cubed fruit in season such as cantaloupe, honey dew, watermelon, strawberries, and green grapes. Will serve approximately 25-30 people.

**\$45.00 per tray**

***Cheese Tray***

Domestic cubed cheeses, cheddar, Swiss, jalapeno, and provolone. Will serve approximately 25-30 people.

**\$48.50 per tray**

***Demi Sandwich Tray***

pre made turkey and ham demi sandwiches, mustard and mayonnaise. Will serve approximately 25-30 people.

**\$48.25 per tray**

*Tablecloths may be requested with at least one week's notification at a charge of **\$5.00 per cloth.***

*When equipment is borrowed for pick up service, a refundable \$50.00 deposit is required.*

**THANK YOU, AND HAVE A GREAT, GREAT WESTERN DAY!**

# WELCOME / PLANNING YOUR EVENT

## WELCOME TO COWLEY COUNTY COMMUNITY COLLEGE CATERING!

Great Western Dining Service, Inc. hopes that you enjoy the catering services designed exclusively for Cowley County Community College. We are ready to serve the entire College community--students, faculty, staff, and their guests. It is our desire to make your special event a pleasant and memorable occasion. Catering service is available three meals a day, seven days per week throughout the school year and summer. There are times when the College is closed and it is not feasible to provide catering services. Please check with Catering for those times when catering may not be available.

This guide is designed to give you an idea of the available services, types of functions and capabilities of the College's Catering Department. The full range of services that we can provide are not limited to the selections in this brochure so please contact us with your needs. We welcome the opportunity to work closely with you, providing the quality and professional expertise necessary to ensure that your event is a success. This guide is merely a beginning to your planning process. Please call us whenever you need assistance in planning your next event.

### RESERVATION POLICY AND ROOM ARRANGEMENTS

Room reservations must be made through Cowley County Community College. Please call (620) 441-5244 with the following:

1. Date and time of the function
2. Approximate number of guests
3. Name of group and billing information
4. Location of requested function
5. Name, address, and phone number of group representative
6. Will the group require catering service?

After you have reserved space on campus, you will need to contact the dining service office by phone (620) 441-5271 or email [foodservice@cowley.edu](mailto:foodservice@cowley.edu). Our Catering Department will need the following, as well as the room scheduling information.

1. Type of function (formal, casual, meeting, social gathering, wedding party, etc.)
2. Desired menu selections
3. Approximate cost that you have in mind
4. Special dietary needs of guests
5. Beginning and ending time of function
6. State of Kansas Tax Exempt Certificate, if applicable.

To assure that all food items that you have ordered are available, please allow ample time when scheduling your function. A week to 10 days is usually sufficient, however you should book your event as far in advance as possible.

## PICK UP ITEMS

### BEVERAGES

#### *Coffee (per gallon-18-8 oz. cups) \$10.50 per gallon*

Serves approximately 10 people, includes foam cups, coffee stirrers, sugar, Sweet and Low, non-dairy creamer packets and cocktail napkins.

#### *Orange juice (per gallon-30-5 oz. cups) \$12.00 per gallon*

Serves approximately 15 people, includes plastic cups and cocktail napkins.

#### *Fruit punch (per gallon-30-5 oz. punch cups) \$10.00 per gallon*

Serve approximately 15 people, includes punch cups and cocktail napkins.

#### *Iced tea (per gallon-18-8 oz. cups) \$9.00 per gallon*

Serves approximately 10 people, includes foam cups, sugar, lemon wedges, coffee stirrers and cocktail napkins.

### BAKED ITEMS

*(All include cocktail napkins)*

Cookies-chocolate chip, peanut butter, or sugar cookies.....	\$4.50 per dozen
Gourmet cookies.....	\$5.50 per dozen
Fudge brownies .....	\$7.50 per dozen
Full sheet cake undecorated.....	\$40.00
Full sheet cake decorated.....	\$45.00
Half sheet cake undecorated.....	\$23.50
Half sheet cake decorated.....	\$28.50

*Full sheet cake serves approximately 60 people, choice of chocolate or yellow cake, chocolate or white frosting, foam plates and plastic forks*

### SNACKS

#### Potato Chips

Includes French onion dip, cocktail napkins and foam plates. Serves 10 people  
**\$5.75 per pound**

#### Pretzels

Serve approximately 10 people. Includes cocktail napkins.  
**\$3.75 per pound**

#### Nacho Chips

Includes salsa, cocktail napkins and foam plates. Serves 10 people.  
**\$5.75 per pound -- with chili con queso \$7.25 per pound**

★ CATERING SERVICE CAN NOT BE ASSURED WITH LESS THAN 72 HRS. NOTICE. ★

### GUARANTEES AND BILLING INFORMATION

A confirmed number of guests to be served must be given no later than 72 hours preceding the event. After a guaranteed number is given, the organization sponsoring the event will be responsible for 100-percent (100%) of that guarantee. Great Western will prepare up to 5-percent (5%) more food in case additional guests need to be served. If it is necessary to cancel an event, the following shall apply:

\* **24 hours or more notice-no charge applied, except for special order items**

\* **Less than 24 hours notice-a 50-percent (50%) charge of the guarantee will occur**

Groups outside of Cowley County Community College will need to pay the Catering Department for services by check immediately following the event. If charges are to be billed, arrangements must be made at the time of confirmation of the catering function. Payment will be due in full after receipt of the invoice. Please remit payment to:

Great Western Dining Service, Inc.  
111 West Moniteau  
P.O. Box 699  
Tipton, MO 65081 - 0699

Sales tax will be added to all invoices for the total of all goods and services provided. If your organization is tax exempt, a copy of your tax exempt certificate must be given to Catering at the confirmation of your catering function.

- There is a \$10.00 delivery fee for functions outside of the Administration Building, maximum is \$30.00 per day.
- Outside of the Administration Building, a \$20 minimum charge is required for catering service, excluding delivery. Minimum does not apply to pick-up items.
- Prices in this brochure are good until June 30, 2009.
- **Due to health regulations, we ask that unused food items not be removed from the service area.**
- Great Western will not be responsible for the health of individuals who consume unused food items from catering functions.
- No alcoholic beverages are permitted on campus.

★ Great Western is eager to accommodate your special needs. ★

### **ICE CREAM SOCIAL**

Chocolate and vanilla ice cream-3 oz. each  
Chocolate syrup  
Strawberry topping  
Pineapple tidbits  
Butterscotch syrup  
Chopped nuts  
Shredded coconut  
Whipped cream topping  
**\$3.50 per person**

### **BANANA SPLIT PARTY**

Chocolate and vanilla ice cream-3 oz. ea.  
Chocolate syrup  
Strawberry topping  
Butterscotch syrup  
Sliced fresh bananas  
Pineapple tidbits  
Chopped nuts  
Shredded coconut  
Whipped cream topping  
**\$4.00 per person**

*Ice cream parties include a draped buffet table and paper service. And don't forget the cherries!*

### **AFTERNOON SNACKS**

#### BEVERAGES

#### PRICE PER PERSON

Canned Sodas-ea.	\$ .75
Bottled Water-ea.	\$ 1.00

# BREAKFAST SELECTIONS

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*A la carte Pricing for Continental Breakfasts:*

Cinnamon Rolls (petite) .....	\$4.50 per dozen
Cinnamon Rolls .....	\$9.00 per dozen
Coffee cake .....	\$7.75 per dozen
Danish .....	\$8.50 per dozen
Doughnuts .....	\$7.00 per dozen
Muffins (1.5 oz.) .....	\$7.75 per dozen
Apple, Grape or Orange Juice .....	\$12.00 per gallon
Coffee & Decaf. Coffee .....	\$10.50 per gallon

**All prices include paper products & cocktail napkins. All other items will be negotiated.**

### HOT BREAKFAST BUFFETS

#### ***Rise & Shine Buffet:***

Chilled fruit juice-6 oz. portion  
Fresh scrambled eggs-2 eggs  
Crisp bacon-3 strips OR sausage patties-2 ea.  
Home fried potatoes-5 oz. portion  
Biscuits and gravy-1 ½ ea.  
Reg. and decaf. coffee  
Butter and jelly  
**\$6.50 per person**

#### ***Tiger Buffet:***

Chilled fruit juice-6 oz. portion  
Seasonal sliced fresh fruit-5 oz. portion  
Fresh scrambled eggs-2 ea.  
Bacon-3 strips OR sausage patties-2 ea.  
Home fried potatoes-5 oz. portion  
Biscuits and gravy-1 ½ ea.  
Coffee cake-1 piece ea  
Reg. and decaf. coffee  
Butter and jelly  
**\$7.60 per person**

*Continental & Hot Breakfast Buffets include draped buffet table and plastic service. Additional charges per person-china \$ .75, linen \$1.00*

## BOXED MEAL SELECTIONS

*Additional per person-fruit juice \$.35, tossed garden salad \$1.00, side salad \$.75.*

#### ***Italian Hoagie***

3 oz. meat-bologna, salami, ham, Swiss and American cheeses-1 slice each, lettuce, tomato, on a hoagie bun. Potato chips or pretzels, choice of whole fruit (apple, orange, banana), brownie or chocolate chip cookies, choice of soda, includes condiments and paper napkins.  
**\$6.25 per person**

#### ***Ham and Cheese Kaiser***

3 oz. smoked ham, Swiss cheese-1 slice, lettuce and tomato, on a Kaiser roll. Potato chips or pretzels, choice of whole fresh fruit (apple, orange, banana), brownie or chocolate chip cookies, choice of soda, includes condiments and paper napkins.  
**\$6.00 per person**

#### ***Turkey and Cheese Croissant***

3 oz. deli turkey, Swiss cheese-1 slice, lettuce and tomato, on a croissant. Potato chips or pretzels, choice of whole fruit (apple, orange, banana), brownie or chocolate chip cookies, choice of soda, includes condiments and paper napkins.  
**\$8.50 per person**

#### ***Gourmet Boxed Meal***

3 oz. smoked turkey, cheddar cheese-1 slice, leaf lettuce and sliced tomato, on a French baguette. Fresh fruit cup, marinated pasta salad, pecan tart, choice of soda, peppermint swirl, includes condiments and paper napkins.  
**\$8.50 per person**

#### ***Cold Fried Chicken***

Breast and leg pieces, marinated pasta salad, choice of whole fruit (apple, orange, banana), brownie or chocolate cookies, choice of soda, paper napkins included.  
**\$8.75 per person**

#### ***Economy Bagged Lunch***

2 sandwiches-ham or turkey, 2 oz. meat- 1 slice of American cheese, choice of white or whole wheat bread, potato chips, fresh orange, brownie, choice of soda, includes condiments and paper napkins.  
**\$5.25 per person**

## TRADITIONAL PICNIC

Hamburger-4 oz. with bun  
Hot dog-2 oz. with bun  
Tray of American and Swiss cheeses-1 slice of each  
Platter of leaf lettuce, tomatoes, onions, pickle chips  
Assorted condiments  
Red bliss potato salad-3 oz.  
Coleslaw-3 oz.  
Watermelon-6 oz. slice  
Lemonade  
**\$8.00 per person**

## TRADITIONAL BBQ

BBQ pork ribs-6 oz.  
BBQ chicken-2 pieces  
Buttered corn cobbets-1 ea.  
Baked beans-4 oz.  
Red bliss potato salad-3 oz.  
Coleslaw-3 oz.  
Fresh fruit melon basket-4 oz. portion  
Corn muffins-1 ½ pieces ea.  
Iced Tea and coffee  
**\$12.00 per person (chicken only \$9.75)**

*Picnics and Barbecues include a draped buffet table and paper service. Additional charges per person-would be china service \$.75, linen service \$1.00.*



### SERVED BREAKFAST SELECTIONS:

*Served Breakfast Selections include china and linen service.*

#### ***The Traditional***

Chilled fruit juice-6 oz. portion  
Fresh scrambled eggs-2 ea.  
Crisp bacon-3 strips OR sausage patties-2 ea.  
Home fried potatoes-5 oz. portion  
Buttermilk biscuits-2 ea.  
Regular and decaf. coffee, hot tea  
Appropriate condiments  
**\$8.00 per person**

#### ***The Kansas Sampler***

Seasonal fruit cup- 5 oz. portion  
Stack of blueberry pancakes-3 ea.  
Bacon-3 strips OR sausage patties-2 ea.  
Streusel coffee cake-1 piece  
Regular and decaf. coffee, hot tea  
Appropriate condiments  
**\$7.25 per person**

#### ***The Eye Opener***

Seasonal fruit cup-5 oz. portion  
Fluffy ham & cheese omelet-7 oz. portion  
Home fried potatoes-5 oz. portion  
Buttermilk biscuits-2 ea.  
Regular and decaf. coffee, hot tea  
Appropriate condiments  
**\$8.35 per person**

## **COLD LUNCH SELECTIONS**

#### ***Deli Sandwich Buffet:***

Sliced deli meats-3 oz. portion (smoked ham, turkey breast or roasted beef)		
Basket of potato chips-1 oz. portion	Marinated pasta salad-4 oz. portion	Sliced cheeses: Swiss and American
Creamy coleslaw-4 oz. portion	White, whole wheat, and rye sliced breads	Fudge brownies-4 oz. ea.
Crisp leaf lettuce, sliced tomatoes	Sweet Bermuda onions, and dill pickle chips	Coffee and iced tea

**\$8.75 per person**

*Deli Sandwich Buffets include a draped buffet table and paper service. Additional charges per person-three meat choices \$ .75, croissants \$ .50, Kaiser rolls \$ .35, tossed salad \$1.00, china \$ .75, linen \$ 1.00.*

### SERVED COLD PLATES:

## **RECEPTION SELECTIONS**

*Receptions include a draped buffet table and paper service. Additional charges per person-china \$.75, linen \$1.00.*

#### **HOT HORS-D'OEUVRES:**

Fried chicken drummies  
Cocktail franks  
Buffalo chicken wings  
Mini quiches  
Chicken teriyaki  
Stuffed mushroom caps  
Swedish meatballs  
Fried cheese sticks with marinara sauce  
Fried ravioli  
Rumaki

#### **COLD HORS-D'OEUVRES:**

Turkey pinwheels  
Shrimp salad canapés  
Salmon pinwheels  
Deviled eggs  
Finger sandwiches (spreads)  
Fruit kabob  
Demi sandwiches (sliced meats)  
Cheese straws  
Broccoli canapés  
Marinated mushrooms

Choose (2) hot and (2) cold hors d'oeuvres, (1) dessert item, vegetable tray with dip, tortilla chips with dip, fruit punch and coffee.  
**\$9.00 per person**

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, tortilla chips with dip, fruit punch and coffee.  
**\$10.50 per person**

Choose (3) hot and (3) cold hors d'oeuvres, (2) dessert items, vegetable tray with dip, cheese tray, fresh fruit tray, tortilla chips with dip, fruit punch, and coffee.  
**\$12.00 per person**

#### **PETITE DESSERTS:**

Assorted fruit cups  
Strawberries & cream  
Petit fours  
Mini brownies  
Sugar cookie stars

# COLD LUNCH SELECTIONS

## *Chicken Caesar Salad*

Crisp romaine leaves, strips of smoked chicken breast-3 oz., croutons, Parmesan cheese, and tangy Caesar dressing, served in a fried tortilla shell  
**\$8.25 per person**

## *Chef Salad*

Crisp garden greens, julienne of turkey breast-1 oz., smoked ham-1 oz., American cheese-1 oz., Swiss cheese-1 oz., tomato wedges, cucumber slices, broccoli and cauliflower florets, with ranch dressing and croutons, served with a fruit muffin  
**\$7.75 per person**

## *Hawaiian Chicken Salad Boat*

Chunky chicken salad with grapes and toasted almonds-5 oz. portion, served in a pineapple boat, with carrot and celery sticks, and Parker House rolls-2 ea.  
**\$9.25 per person**

## *Fresh Fruit Plate*

Seasonal sliced and whole fresh fruits-8 oz., served with cottage cheese-4 oz., special yogurt dip, and Parker House rolls-2 ea  
**\$9.75 per person**

## *Turkey Club Croissant*

Sliced turkey breast-3 oz., bacon strips-2 ea., American cheese slice, lettuce and tomato, served with pasta salad-3 oz. and fruit garnish  
**\$8.25 per person**

## *Chicken Breast Croissant*

Sliced marinated chicken breast-3 oz., lettuce and tomato, on a croissant, served with pasta salad-3 oz. and fruit garnish  
**\$8.25 per person**

## *Ham and Cheese Kaiser*

Sliced smoked ham-3 oz., a slice of Swiss cheese, lettuce and tomato, on a fresh Kaiser roll, served with pasta salad-3 oz., fruit garnish, pickle chips, mustard and mayonnaise  
**\$8.00 per person**

## *Mexican Salad*

Fresh greens 3 oz., tomatoes, shredded cheese, hot chili, topped with sour cream and black olives, with salsa on the side, served in a edible bowl  
**\$8.25 per person**

*Served Cold Plate meals include a fudge brownie for dessert-4 oz., coffee and iced tea, with china and linen service. Additional charges per person—fresh fruit cup—3 oz. \$1.00, cup of vegetable soup—8 oz. \$1.00, cup of chili—8 oz. \$1.85, tossed garden salad—3 oz. \$1.00, no dessert subtract \$.75.*

## GOURMET SERVED LUNCH AND DINNER SELECTIONS

*Served Gourmet Lunch and Dinners include coffee, iced tea, china and linen service.*

### *Beef or Chicken Teriyaki 8 oz.*

Vegetable fried rice, stir fried vegetables, mixed greens with a mandarin orange dressing, fresh fruit ambrosia, dinner rolls, fortune cookie  
**\$13.00 per person**

### *Cheese Stuffed Manicotti and Sea Shell 10 oz.*

Sautéed Italian green beans, large tossed garden salad with balsamic vinaigrette dressing, Italian cream cake, garlic bread loaf  
**\$12.00 per person**

### *Chicken Cordon Bleu 8 oz.*

Wild rice medley, tarragon glazed baby carrots, Caesar salad, cheese cake with fruit sauce, clover leaf rolls  
**\$14.50 per person**

### *Roasted Pork Loin 10 oz.*

Stuffed with apple dressing, red bliss parsley potatoes, fresh green beans almandine, spring greens with red raspberry vinaigrette, black forest cake, clover leaf rolls  
**\$14.50 per person**

### *Pork Loin Continental 7 oz.*

Duchess potatoes, broccoli with cheese sauce, Caesar salad, fresh strawberries Romanoff, cheese scones  
**\$14.00 per person**

### *Whole Fried Catfish 10 oz.*

Country style green beans, home fried potatoes, creamy coleslaw, banana cream pie, hushpuppies  
**\$14.50 per person**

### *Chicken Parmesan 12 oz.*

Served on a bed of fettuccini, sautéed squash medley, Italian romaine salad, cannoli, garlic bread loaf  
**\$13.75 per person**

### *Whole Trout Amantine 10 oz.*

Seven vegetable rice, creamed peas with tiny whole onions, spring greens with red raspberry vinaigrette, cream cheese carrot cake, clover leaf rolls.  
**\$14.75 per person**

### *K.C. Strip or Ribeye Steak 8 oz.*

Cooked medium-light pink center, stuffed baked potato, broccoli with cheese sauce, tossed garden salad with parmesan peppercorn dressing, cream cheese carrot cake, garlic bread loaf  
**\$16.50 per person**

### *Prime Rib of Beef Au Jus 8 oz.*

Cooked medium, stuffed baked potato, fresh green beans almandine, tossed garden salad with Parmesan peppercorn dressing, apple pie, garlic bread loaf  
**\$17.50 per person**

### *Beef Tenderloin Medallions with Mushroom Demi Glaze 8 oz.*

Duchess potatoes, sautéed matchstick vegetables, spring greens with red raspberry vinaigrette, fresh strawberries Romanoff, cheddar cheese scones  
**\$18.50 per person**

## LUNCH AND DINNER BUFFET SELECTIONS

Lunch and dinner buffets include a tossed garden salad with 2 dressing choices, dinner rolls, coffee, iced tea, draped buffet tables, china & linen service. Extra entree \$1.50 per person, buffet carved meats, \$ 1.00 per person  
**\$11.35 per person**

### Choose Two Entrees, One From Each Column:

Sliced marinated chicken breast-4 oz.	Chinese pepper steak with rice-8 oz.
Roasted beef-4 oz.	Braised beef tips with noodles-8 oz.
Smoked glazed ham-4 oz.	Lasagna-6 oz.
Sliced pork loin-4 oz.	Chicken ala king with rice-8 oz.
Crispy fried chicken-2 pieces	Chopped beef steak-5 oz.
White fish with shrimp and broccoli sauce-6 oz.	Turkey divan-6 oz.

### Choose One Accompaniment:

Rice pilaf-5 oz.	Mashed potatoes and gravy-6 oz.	Rice Florentine-5 oz.
Home fried potatoes-5 oz.	Dutch noodles-5 oz.	Oven browned potatoes-5 oz.

### Choose Two Vegetables:

Country style green beans-4 oz.	Buttered whole kernel corn-4 oz.	Sweet green peas-4 oz.
Whole baby carrots-4 oz.	Broccoli spears-5 oz. (with cheese add \$.35)	Cauliflower-5 oz. (with cheese add \$.35)

### Choose One Dessert :

Sliced fruit plate-5 oz.	Fruit pies-cut 8	Chocolate frosted chocolate cake-4 oz.
Fudge brownie-4 oz.	Cream pies-cut 8	Hot fruit cobbler- 4 oz.
Cheese cake with fruit-cut 12	Bread pudding w/lemon sauce-5 oz.	Specialty cakes-cut 12

## GOURMET LUNCH AND DINNER BUFFET SELECTIONS

Gourmet Lunch and Dinner Buffets include a tossed salad with 2 dressing choices, dinner rolls, coffee and iced tea, draped buffet tables, china and linen service. Additional entree add \$1.50, except for prime rib add \$3.50 per person

**\$14.00 per person**

### Choose Two Entrees, One From Each Column:

Carved honey glazed ham-4 oz.	Seafood Newburg with rice-8 oz.
Carved roasted round of beef-4 oz.	Beef bourguignon w/egg noodles-8 oz.
Carved roasted turkey breast-4 oz.	Manicotti-6 oz.
Carved seasoned pork loin-4 oz.	White fish florentine-6 oz.
Chicken teriyaki-5 oz.	Chicken jambalaya with rice-8 oz.
Chicken dijon-5 oz.	BBQ pork ribs-6 oz.
Monteray chicken-5 oz.	Chicken thermador with rice-8 oz.
Filet of trout almondine-6 oz.	Chicken coq au vin with rice-8 oz.
Carved prime rib-8 oz. (add \$2.50 per person)	

### Choose One Accompaniment:

Potatoes au gratin-5 oz.	Red bliss parsley potatoes-5 oz.
Stuffed baked potatoes-6 oz.	Seven vegetable rice-5 oz.
Duchess potatoes-5 oz.	Rice with grapes and almonds-5 oz.
Potatoes mornay-5 oz.	Greek rotini-5 oz.

### Choose Two Vegetables:

Broccoli spears with cheese sauce-5 oz.	Cauliflower Vanderbilt-5 oz.
Sautéed medley of squash-4 oz.	Tarragon glazed carrots-4 oz.
Fresh green beans almondine-4 oz.	Oriental stir fry vegetables-4 oz.
Creamed peas with tiny whole onions-4 oz.	Pineapple glazed acorn squash-5 oz.

### Choose One Dessert:

Apple or cherry pie-cut 8	Carrot cake-cut 12
Coconut or banana cream pie-cut 8	Black forest cake-cut 12
Fresh fruit ambrosia-5 oz.	Cheese cake with fruit sauce-cut 12
Chocolate or strawberry mousse-5 oz.	Strawberries Romanoff-4 oz.

## SERVED LUNCH AND DINNER SELECTIONS

Served Lunch and Dinner Selections include china and linen service, coffee and iced tea.

### Chicken Fried Steak 6 oz.

Mashed potatoes with cream gravy, green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

**\$10.25 per person**

### Italian Lasagna 8 oz.

Sautéed squash medley, large tossed garden salad with ranch dressing, choice of dessert, garlic bread loaf

**\$9.75 per person**

### Grilled Smoked Ham 6 oz.

Sweet potato soufflé, country style green beans, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

**\$10.25 per person**

### Chicken Breast Mornay 6 oz.

Rice pilaf, glazed baby carrots, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

**\$11.25 per person**

### Roasted Turkey Breast 6 oz.

Cornbread dressing, mashed potatoes and gravy, country style green beans, cranberry relish, tossed garden salad with ranch dressing, dessert, dinner rolls

**\$10.50 per person**

### Cajun Blackened Chicken Breast 6 oz.

Rice pilaf, broccoli spears, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

**\$11.25 per person**

### Oriental Cashew Chicken 8 oz.

Vegetable fried rice, stir fried vegetables, sliced fruit plate, fortune cookie

**\$10.75 per person**

### Hot Roast Beef Sandwich 8 oz.

Mashed potatoes with brown gravy, country style green beans, tossed garden salad with ranch dressing, dessert,

**\$9.50 per person**

### Marinated Top Sirloin Steak 8 oz.

Baked stuffed potato, green beans almandine, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

**(try it blackened for .50¢ more!)**

**\$12.95 per person**

### Chicken Thermador 8 oz.

Served in a pastry shell, red bliss parsley potatoes, glazed carrots, tossed garden salad with ranch dressing, choice of dessert, dinner rolls

**\$11.00 per person**

### Dessert Choices:

Sliced fruit plate-5 oz.  
 Hot Fruit cobbler-4 oz.  
 Bread pudding with lemon sauce-5 oz.  
 Fudge brownie-4 oz.  
 Chocolate cake with choc. frosting 4 oz