

CATERERS MENU

Dinner Entrées

(517) 645-7879 379 Wright Industrial Prkwy

Potterville, MI 48876

## Dinner Entrées

## Entrée \#1

## Cold Sandwich Buffet

Includes Meat Combo tray (Sliced Ham, Beef and Turkey). Assorted Sliced Cheese Tray (Swiss, American and Cheddar). Assorted Bread Basket (Wheat, White and Rye) and Condiments for Sandwiches.

## Entuće \#2

## Chsouted Silver Dollar Sandwiches

Includes (Trays of Mini Stacked Sandwiches of Ham, Beef and Turkey on Assorted Buns) and Condiments for Sandwiches.

## Centuée \#3

## Baked Lasayna

Layers of Pasta, Ground Beef, Ricotta, Mozzarella and Parmesan Cheese baked in our own Tomato Sauce. Entrée served with Italian Bread with Butter.

## Entrée \#4

## CNostaccioli

A Delicious Blend of Penne Pasta, Rich Ground Beef, Blended Cheeses and our own Tomato Sauce with Fresh Sliced Mushrooms and covered with Mozzarella Cheese. Entrée served with Italian Bread with Butter.

## clll above entrées indude the following

- Choice of Two Salads or One Salad and One Hot Side Dish
- Choice of Beverages


## Oaites Buos.

CATERERS

## Dinner Entrées

## Centiće \#5

## Oriental Pepper Steaki

Sauteed chunks of Sirloin Beef, with Green Pepper, Onions and seasonings in a Tomato Sauce. Served with choice of Potato or Fluffy White Rice.

## Entrée \#6

Braised Beef Tips
Bite size chunks of Beef sauteed with Sweet Bermuda Onions and Fresh Mushrooms. Served in a Rich Brown Gravy with choice of Egg Noodles or Fluffy White Rice.

## Eentiće \#7

## Swedish ckeatballs in ellushroom Sauce

Our own Seasoned Meatballs served in Creamy Mushroom Sauce with large Chunks of Fresh cut Mushrooms. Served with choice of Fluffy White Rice or Buttered Egg Noodles.

## ECntiće \#8

## Sweet and Sour $\mathscr{P}^{\text {Ponk }}$

Bite size chunks of Pork sautéed in a light Seasoning of Salt, Garlic and Pepper, Prepared in our own Sweet and Sour Marinate. Served with choice of Fluffy White Rice or Buttered Egg Noodles.

## Clll above entrées indude the following

- Choice of Salad
- Rolls and Fresh Dairy Butter
- Choice of Vegetable
- Choice of Beverages


# Dinner Entrées 

## Centiće \#9

## Beef Stroganoff

Chunks of Sirloin Beef, lightly floured, Seasoned with Salt \& Pepper and Sauteed Onions. Served in a Blended Sauce of Sour Cream, Burgundy Wine and Fresh Mushrooms with White Rice on Buttered Egg Noodles.

> CBtuée \#10

## Stuffed Baked Pouk Chops

Thick Tender Cut Pork Chops, Split and Stuffed with our own Sage Dressing.

## ECntrée \#11

## Chicken CI'la Champagne

Boneless Tender Chicken Breast served in a Mild Creamed Chicken Stock and Wine Sauce with Fresh Mushrooms and Lightly Seasoned.

E̛ntrée \#12
Chicken YTauaüun
Boneless Tender Chicken Breast served in a Sweet \& Sour Marinate with chunks of Pineapple.

## Entrée \#13

## Chichen clthenian

Boneless Tender Chicken Breast basted in a Lemon \& Butter Sauce and Seasoned with Oregano and a hint of Garlic.
Éntuée \#14

## Chicken Cacciatore

$\$ 11.50$
Boneless Tender Chicken Breast lightly floured sautéed in Olive Oil, Seasoned with Shallots, Garlic, White Wine and baked in our savory Italian Tomato Sauce with Sliced Mushrooms.
Entrée \#15

## Baked Siviss Steak

Tender Cubed Steak lightly floured and browned, served in a Savory Brown Gravy with Chunks of Sweet Onions and Fresh Carrots.

## Dinner Entrées

## Entrée \#16

Baked Opuing Chicken
Farm Fresh Chicken cut into Quarter Sections, Buttered and Seasoned with Salt and Pepper and several of our own Spice Combinations.

## Entrée \#17

## Baked Sugar Cured Sam

Fresh Tender Buffet Ham basted in our own Sauce of Pineapple Juices, Brown Sugar and Cloves. Served thick Sliced with our Special Fruit Glaze.

## Entrée \#18

## Roasted Pouk Loin

Thick Tender Cut of Roasted Pork Loin lightly seasoned with Salt and Pepper. Served with our own Pork Gravy and a side of Applesauce.

## Entrée \#19

Roast Siuloin of Becf chu Gus
Large Bar Round of Beef, Seasoned in our own Blend and Oven-Roasted to perfection, sliced and served in its own Natural Juices.

## Clll above entrées indude the following

- Choice of Salad
- Choice of Rice or Potato
- Choice of Beverages
- Choice of Vegetable
- Rolls and Fresh Dairy Butter


## Dinner Entrées

## Entrée \#20

Chicken Coudon Bleu
Boneless Tender Breast of Chicken breaded and seasoned, Stuffed with Swiss Cheese and Lean Baked Ham. Smothered in our own Mild Swiss Cheese Sauce.

## Entrée \#21

Roast Breast of Turkey
Tender slow Roasted all White Meat of Turkey served with Walnut Stuffing, Whipped Potatoes and Rich Giblet Gravy.

E̛ntíé \# 22
Petite Cut Puime Rib of SBef, chu Yus
Choice of Rib Roast of Prime Beef seasoned and Oven Roasted to Perfection. Sliced in a 8 ounce portion and served in its own Natural Juices.

## Entiée \#23

Roast Prime Rib of Beef, Chu Yus
Our Regular Cut of Prime Rib. A Large 14 ounce cut of the Choicest Beef around. Truly a meal fit for a King. Sliced and served in its own Natural Juices.

## Clll above entrées indude the following

- Choice of Salad
- Choice of Potato
- Choice of Beverages
- Choice of Vegetable
- Rolls and Fresh Dairy Butter


## Soups, Salads and More

## Soups

Mixed Vegetable
Vegetable Beef Barley
Chicken Noodle
Beef Noodle
Turkey Vegetable
Navy Bean

## Salads

Sweet, Sour Cole Slaw
Fruit Jello Molds
Fresh Fruit Salad
Macaroni Salad
Potato Salad
Pasta Salad
Broccoli Salad (add $\not \subset .75 \mathrm{p} / \mathrm{p}$ )

## Qegetables $\mathcal{F}$ Potatoes

Sweet Kernel Corn
Buttered Sweet Peas
Buttered Mini Carrots w/ Dill Weed
Glazed Carrots
Green Beans Almondine
Buttered Broccoli
Broccoli with Cheese Sauce
Broccoli Normandy

Cream of Potato
Cream of Tomato
Clam Chowder
Cream of Broccoli
Goulash
Tortilla Chicken

Three Bean Salad
Chef's Tossed Salad
Baked Beans (Hot or Cold)
Waldorf Fruit Salad
Wild Strawberry Parfait
Caeser Salad (add $\phi .50$ p/p)
Spinach Apple Cashew Salad (add $\phi .75 \mathrm{p} / \mathrm{p}$ )

Buttered Red Skin Potatoes

French Style Green Beans
Baked Potato with Sour Cream
Whipped Potatoes with Gravy
Wedding Potatoes
Potatoes Au Gratin
Escalloped Potatoes
Rice Pilaf

## Breads © $\mathscr{R o l l s}$

Assorted Breads (rye, white, wheat)
Assorted Buns ( white, wheat, kaiser)
Silver Dollar Buns (whole wheat, white)
Dinner Rolls (white, whole wheat) Italian Breads and French Breads

