



BANQUETS & CONFERENCE CENTER

ACCOMPANIMENTS

APPETIZERS

Fresh Fruit Cocktail Supreme
Shrimp de Jonge
Fresh Shrimp Cocktail
Antipasto Tray
Sicilian Egg Plant Parmesan
Cheese Tortellini with Basil Sauce
Fresh Mozzarella and Beefsteak tomatoes

SALADS

Chef's Tossed with Spring and Garden Greens
Wedge of Iceberg lettuce with Garnish
Mambo
Grecian
Mesculin Greens
Caesar's Romaine Lettuce
Spinach with Mushrooms and Bacon
Fresh Mozzarella and Beefsteak tomatoes

VEGETABLES

Broccoli and Carrots
Glazed Baby Carrots
Grilled Asparagus
Tomato Florentine
Sautéed Green Beans Amandine
Sautéed Peas, Mushrooms and Carrots
Hearts of Artichoke Hollandaise

BEVERAGES

Douwe Egberts
European Dark Roast Regular and Decaffeinated Coffee
Herbed Hot Teas

SOUPS

Basil Tomato
Chicken Consommé Rice or Pastina
French Onion Parmesan Gratinée
Beef Consommé Egg Noodles
Cream Soup of Your Choice
Minestrone
Lobster Bisque
Shrimp Bisque

POTATOES

Duchess
Parslied Boiled
Freshly Whipped
Herbed Red Roasted
Chateau Parisienne
Athenian Oven Roasted
Baked Idaho with Sour Cream & Butter
Twice Baked

DESSERTS

Choice of American or French Parfait
Chocolate Sundae
Rainbow Sherbet
Apple Cinnamon Ice Cream with
Chocolate and Caramel Sauce
Flourless Chocolate Cake
Cherries Jubilee
Baked Alaska
Tiramisu

HORS D OEUVRES

(Choice of Four)
Butler White glove Service
Buffet Service

01-18-09