

DONNA EICK
716-622-2001

MENU OPTIONS

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 Onion Sauce
- Lemon Chicken with Raspberry Sauce
- Chicken Parmigiana with Marinara Sauce

All sauces are served on the side.

Chicken is boneless, skinless, breaded fresh and baked.

Also available - Oven Fried Chicken Pieces.

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. *Please add \$1.00 per person 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 cheese
- Ziti with Fresh Tomato and Herb Sauce
- Sausage Supreme – Orchetti, Italian sausage, baby spinach, and garlic in a light tomato cream sauce
- Marriott Macaroni and Cheese - A white sharp cheddar and gorgonzola sauce with peas and mushrooms
- Buffalo Macaroni Salad - Grilled chicken and pasta, in a homemade bleu cheese hot sauce dressing sprinkled with green onions
- Cheese Tortellini with Sun-dried Tomato Pesto and Baby Spinach
- Greek Salad - Bow tie pasta with fresh baby spinach, red pepper, black olives, and red onion, lightly dressed and tossed with crumbled feta cheese
- Ranch Salad – Tri-colored pasta with sweet peas, red onion, split grape tomatoes, and a homemade ranch dressing
- Italian Pasta Salad – Chick peas, olives and veggies marinated in olive oil and balsamic vinaigrette
- Sub Salad – Sliced romaine lettuce, ham, salami, provolone, cheddar, tomatoes, and red onion, tossed in a homemade sub dressing
- Thai Salad with Peanut Sauce
- Southwestern Salad – A combination of black beans, corn and peppers
- Fresh Fruit
- Rice with Peas and Roasted Mushrooms
- Pumpkin Rice – Rice simmered in chicken broth and white wine, topped with pumpkin wine sauce and sweet peas
- Fruited Rice – Rice in orange dressing with mandarin oranges, pineapple, grapes, and almonds

POTATOES – Please choose one

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

VEGETABLES

- Prince Edwards Blend – *Long yellow and green beans, with scattered baby carrots*
- Glazed Baby Carrots
- Corn
- Steamed Buttered Green Beans with Toasted Slivered Almonds
- California Broccoli – *Fresh, crisp, raw broccoli with a homemade sweet and sour sauce accompanied by raisins, maple smoked bacon, and sweet red onion*
- Beets in a fresh, Orange Vinaigrette with Feta Cheese and Toasted Walnuts
- Parisian Carrots in a Lime Vinaigrette

SERVED WITH ALL DINNER

- Bread, Assorted Rolls, and Butter
- Fresh Chef Salad with a Choice of Dressings Including Homemade Ranch and Blue Cheese
- Coffee Table with Regular and Decaf Coffee, and Assorted Herbal and Regular Teas

Following is a sample menu. It includes two meats, three sides, a potato, and two vegetables. The price for this menu would be \$18.95 per person plus NY State Sales Tax and 15% gratuity.

*Carved Pork Roast with Flame Roasted Apples
Lemon Chicken with Raspberry Sauce
Roast Turkey and Stuffing
Crab Alfredo
Ziti with Fresh Tomato and Herb Sauce
Oven Roasted Potatoes with Butter, Garlic and Parsley
Prince Edward Blend
California Broccoli
Chef Salad
Bread, Assorted Rolls and Butter*

*For Hall rental information at Cornell Cooperative Extension of Niagara County
Please call Karen at 716-433-8839 x 221 or kmk27@cornell.edu*