

Catering by Donna Eick

716-622-2001

Dinner 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 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

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)

Continued....

- *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.

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