



BREAKFAST

Continental Breakfast

Seasonal Fresh Fruit Bowl

Individual Fruit Yogurts

Assorted Bagels and Breads

Variety of Cereals and Muffins

Assorted Juices and Fresh Coffee

Warm Breakfast Buffet

Seasonal Fresh Fruit Bowl

Individual Fruit Yogurts

Assorted Bagels and Breads

Variety of Cereals and Muffins

Scrambled or Poached Eggs

Ham, Bacon and Sausages

Breakfast Potatoes and Sliced Tomatoes

Pineapple Boat with Fruit Cocktail

Assorted Juices, Tea and Fresh Coffee



Appetizers

Garlic Shrimp Crostini

Assorted Sushi

Stuffed Mushroom Caps

Cranberry Sausage

Escargot

Mussels in White Sauce

Feta/Spinach in Fila Wrap

Stuffed Cucumbers

Potato Skins

Shish-kabobs

Soups/Salads

Chicken Vegetable Soup

Seasonal Vegetables Simmered in a Chicken Broth with Fresh Herbs

Sweet Sausage Beef Soup

Signature Sausage with Spinach and Feta Cheese in a Beef Stock

Greek Salad

Iceberg Lettuce topped with Feta Cheese, Cucumber, Tomatoes and Red Onion

Signature Caesar Salad

Romaine Lettuce tossed in our signature Caesar Dressing with Fresh Parmesan Cheese

Mixed House Salad

Mixed Greens and Spinach tossed with Tomatoes, Cucumber and House Dressing



DINNERS – Main Course

Includes Appetizer, Soup or Salad, Dinner Rolls, Main Course and Dessert

Main Course

Chicken Parmesan

Italian Seasoned Chicken Breast topped with Tomato Sauce, Parmesan and melted Mozzarella Cheese served with Penne Marinara and Baked Vegetables

Grilled Chicken Breast

Marinated Grilled Breast of Chicken served on a Bed of Long Grain Brown and Wild Rice and Freshly Grilled Mixed Vegetables

Chicken Cordon Bleu

French Classic Chicken Breast rolled in Seasoned Crumbs stuffed with Ham and Swiss Cheese and topped with a Light Cream Sauce served with Yellow Beans

Stuffed Pork Tenderloin

Slow Roasted Pork Tenderloin stuffed with Portobello and Crimini Mushrooms, Baby Spinach and Goats Cheese, Garlic Whipped Potatoes and Vegetables

Barbequed Ribs

Seasoned Half Slab of Back Ribs Barbequed and lightly brushed with Specialty Sauce and served with Doubled Baked Potato and Sautee Mushrooms

Shish-kabob

Marinated Pork Shish-kabob brushed lightly with Homemade Barbeque Sauce set on a Bed of Long Grain Rice and Grilled Sweet Peppers



Main Course - Continued

Seafood Fettuccine Alfredo

Fettuccine Noodles with a Blend of Seafood Medley, Tiger Shrimp and topped with a Homemade Alfredo Sauce served with Steamed Vegetables and Garlic Baquette

Greek Pasta

Pasta tossed in a fresh Olive Oil and Oregano Sauce made with Red Onions, Feta Cheese, Artichoke Hearts and Black Olives with side of Basil Shrimp Crostini

Lens Lasagna

Fresh Lasagna Pasta layered with signature Meat Sauce, Mozzarella Cheese, Baby Spinach and Ricotta Mixture with side Roma Tomato Blush Sauce on Linguine

Grilled Pickerel

Broiled and lightly breaded Lake Erie Pickerel filets served with Lemon and Fresh Herbs served on Cream Mushroom Rice and Steamed Vegetables

Steak Dinner

A Seasoned T-Bone Steak Grilled to your preference with Peppercorn Sauce and Baked Potato, Asparagus with Grilled Garlic, Onions and Mushrooms

Rib Eye

Finest Cut AAA Beef Tenderloin Grilled to your taste and served with Baked Potato, Sautee Mushroom, Garlic with a side of Asparagus topped with White Cheese Sauce



Desserts

Dutch Apple Pie

Warm Dutch Apple Pie topped with Cheddar with a Side of French Vanilla Ice Cream

Peach Pie Delight

Peach Pie with Chocolate Swirls, Ice Cream and Pralines

Banana Bread

Freshly Baked Banana Bread with Fresh Fruit

Chocolate Swirl Ice Cream

French Vanilla Ice Cream with Chocolate Swirls and Chocolate Sprinkles



Munchie and Platters

Assorted Sushi

Signature Chili and Fresh Buns

Assorted Pizza

Fresh Vegetables and Dip

Warm Corn Chips with Salsa and Hummus

Spinach Dip in French Bread

Assorted Stuffed Fila and Sauces

Pineapple Boat with Fruit Cocktail

Fresh Fruit Display

Chilled Tiger Shrimp

Imported and Domestic Cheese and Cracker Tray

Fennel and Italian Sausage Meat Tray