

Dinner Menus

All dinners include salad, vegetables, starch (potatoes, rice or pasta) rolls, dessert, coffee and tea

FOWL

Apricot Chicken **\$24.00**

Boneless, skinless chicken breast in a sweet and tangy sauce with dried apricots

Thai Coconut Chicken **\$24.00**

Boneless, skinless chicken breast in a coconut soy & ginger marinade and served with a coconut sauce

Chicken Marbella **\$24.00**

Boneless, skinless chicken breast in a garlic, tomato and olive marinade served with a white wine sauce

Chicken Marsala **\$24.00**

Boneless, skinless chicken breast served with mushrooms in a Marsala wine sauce

Chicken with Basil Cream Sauce **\$24.00**

Boneless, skinless chicken breast served with a rich basil cream sauce

Chicken Cordon Bleu

Stuffed chicken breast with Canadian bacon & Swiss cheese

Glazed Roasted Cornish Hen **\$24.00**

Whole oven roasted cornish hen with a sweet glaze

Rotisserie Chicken **\$24.00**

Flame roasted chicken quarter served with gravy

Roast Turkey **\$24.00**

Served with stuffing and gravy

FISH & SEAFOOD

Shrimp Scampi **\$24.00**

Shrimp seasoned with garlic butter and served over angel hair pasta

Salmon Filet **\$25.00**

Served with a bernaise sauce and lemon wedge

Orange Roughy Filet **\$25.00**

Served with dill sauce and lemon wedge

Tilapia with pineapple salsa **\$22.00**

Flaky white fish served with homemade pineapple salsa

PORK

Roast Pork Loin	\$22.00
Served with brown gravy and applesauce	
Pork Tenderloin	\$23.00
Served with brown gravy	

BEEF

Tender Beef Brisket	\$23.00
Juicy succulent brisket served in a brown gravy-a Jolanda's classic!	
Top Sirloin Steak	\$24.00
Barbecue grilled steak served with A-1 Sauce	
New York Strip Steak	\$25.00
Barbecue grilled steak served with A-1 Sauce	
Prime Rib of Beef	\$27.00
Served with horseradish: (minimum 10 people)	
Sliced Beef Tenderloin	\$29.00
Served with Bernaise sauce	
Individual Filet Mignon	\$32.00
Served with a mushroom cap and Bernaise sauce	

LAMB

Rack of Lamb Provencal	\$29.00
Seasoned encrusted lamb served with mint jelly	
Roast Leg of Lamb	\$24.00
Served with brown gravy and mint jelly	

Salad Selections for Dinner Menu

(Choose One)

Tossed Green Salad ~

A selection of fresh garden greens and topped with sliced cucumbers, olives, garbanzo beans & Roma tomatoes with your choice of dressing

Caesar Salad ~

Freshly tossed Romaine lettuce with shredded parmesan cheese, croutons & a tomato wedge

Spinach and Strawberry Salad ~

A unique garden fresh flavor of spinach, strawberries & toasted almonds served with a special homemade vinaigrette dressing

Jolanda's Coleslaw ~

Cabbage marinated in a sweet & tangy dressing

Buffalo Mozzarella & Tomato ~

Sliced mozzarella cheese, tomatoes & fresh basil with a balsamic vinaigrette dressing

Citrus Salad ~

Mixed greens served with orange & grapefruit segments with currants or dried cranberries & Jolanda's homemade vinaigrette dressing

Mandarin Orange Salad ~

Mixed greens served with mandarin oranges, sliced almonds & dried currants with a vinaigrette dressing

Island Salad ~

Chopped Romaine lettuce, feta cheese, red onions, pine nuts & pineapple tidbits served with a balsamic vinaigrette dressing

Greek Salad ~

Mixed greens, tomatoes, red onion, feta cheese, olives & cucumbers served with a Greek dressing

Spring Mix Salad ~

Served with dried apricots, toasted almonds, goat cheese & your choice of dressing

Desserts

(Select One)

•Cherry or Apple Crisp with Ice Cream

•Brownie Sundae

•Frozen Spumoni Truffle

•Lemon Meringue Pie

•Coconut Cream Pie

•Homemade Pumpkin Delight with Ice Cream

• Chocolate Pudding Pie

•N.Y. Cheesecake with Topping

•Lemon Sorbet in Shell

•Mango Sorbet in Shell

•Lemon Delight or Chocolate Delight

•Pecan Pie with Ice Cream

•Personalized Sheet Cake

Hors d'Oeuvre Selections

(Add \$5.00 per Person for Choice of 3)

Chopped Liver with Cocktail Rye Bread

Caprese Salad Skewers

Brie en Croute with Assorted Crackers

Little Smokies in a Blanket

Teriyaki Chicken Wings

Sweet & Sour or Italian Meatballs

Krab Ball with Belgian Endive

Feta & Cranberry Pinwheels

Mini Quiche

Herbed Goat Cheese in Cucumber Rounds

Spanakopitas

Mini Spring Rolls with Dipping Sauce

Crudites with Dip

Deviled Eggs

Stuffed Mushrooms

Fruit Platter

Shrimp (\$4.00 additional per person)