

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
- Mississippi Mud Pie
- Homemade Pumpkin Delight with Ice Cream
- Ice Cream Bombe with Raspberry Sauce
- 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)