

PLATED MEALS

All meat and seafood entrées include your choice of salad, assorted artisan rolls, starch and vegetable, and beverage service consisting of:

STARBUCKS® COFFEE (regular and decaf), hot or iced tea, and ice water

Soup du Jour may be added for \$3.50 per person.

Our event planners can assist you with making your selections

Salad Selections

Cranberry Walnut Salad

Fresh spring mix tossed with toasted walnuts, blue cheese crumbles, dried cranberries, drizzled with light Dijon vinaigrette

Kennedy Union House Salad

Fresh mixed Greens, sliced mushrooms and cucumbers, shredded carrots, croutons and drizzled with balsamic vinaigrette dressing

Caesar Salad

Crisp romaine lettuce tossed with parmesan cheese, croutons, red onion and Caesar dressing

Layered Romaine and Fresh Spinach Salad

With fresh mushroom slices, sliced eggs, croutons and raspberry vinaigrette

Citrus Spinach Salad

Fresh baby spinach, iceberg, romaine and leaf lettuces mixed with seasonal fresh fruit, celery and green onion, drizzled with a homemade citrus dressing

Entrée Selections

Chicken Chardonnay..... \$15.95

Sautéed chicken breast in a creamy white wine sauce tossed with fresh mushrooms and shallots

Mediterranean Chicken \$16.95

Baked chicken breast adorned with a robust sauce with mushrooms, artichoke hearts, and sun-dried tomatoes, peppered with feta cheese

Caesar Chicken..... \$16.50

Coated chicken breast in crushed croutons and parmesan cheese herbs and spices with a drizzle of Caesar dressing

Gorgonzola Encrusted Beef Tenderloin (minimum 10 guests).....\$26.95

Tender Filet Mignon crowned with a herb gorgonzola crust resting in a roasted garlic Demi Glaze Au Bur

Beef Tenderloin Bordeaux (minimum 10 guests) \$25.95

Medallions of our best cut of beef, served with a sauce of red wine, herbs, and shallots

Roast Prime Rib Au Jus (minimum 15 guests)..... \$24.25

A generous cut of freshly roasted and carved beef, served with a savory au jus

Beef Roulade..... \$16.25

Thin slices of Beef wrapped around moist bread stuffing and smothered in a delicate brown sauce

Roast Pork Loin with Flame Roasted Fuji Apples \$17.95

Specially seasoned pork loin served with a side of crisp, tart roasted apple slices.

Crunchy Topped Cod Filets \$16.50

A flavorful mix of whole wheat bread crumbs, fresh parsley, lemon zest and juice, along with a fresh tomato slice, tops a flaky filet

Salmon Filets with Lemon Thyme Sauce \$17.50

Baked salmon filets, lightly seasoned, topped with creamy lemon-thyme sauce.

Parmesan Baked Filet of Cod \$16.50

Flaky filets of cod, lightly breaded in a potato chip, parmesan cheese and thyme mixture, baked golden brown

Pasta & Vegetarian Selections next page

Pasta & Vegetarian Selections

Sautéed Black Bean Cakes with a Cilantro Lime Sauce	\$14.50
<i>A cake of black beans, shredded sweet potato, onions and southwest seasoning, topped with a cilantro lime sauce</i>	
Spinach Feta Pasta*	\$11.95
<i>A special mixture of tomato, spinach, garlic and feta cheese, tossed with penne pasta</i>	
Penne Pasta with Mushroom Pesto*	\$11.95
<i>This unique pesto is made with finely chopped Portobello and button mushrooms blended with olive oil, lightly toasted chopped walnuts, and an array of fresh herbs served with chef's vegetable.</i>	
Garden Vegetable Lasagna	\$12.50
<i>Fresh zucchini, yellow squash, mushrooms and spinach layered with an assortment of cheeses, and vegetarian marinara sauce.</i>	
Parmesan Breaded Portobello	\$13.25
<i>large Portobello mushroom cap lightly coated in a parmesan cheese herb mixture, sautéed golden brown and served over a bed of rice</i>	

Vegetable Selection

Asparagus Spears*

Whole Green Beans with Light Garlic Butter and Sliced Almonds

Sautéed Yellow Squash and Zucchini

Broccoli Flowerets and Baby Carrots

Oven Roasted Vegetables with Fresh Herbs

Stir-Fried Fresh Vegetables

Starch Selection

Yukon Gold Roasted Garlic Mashed Potatoes

Hand Carved Mushroom New Potatoes*

Piped Fresh Herb Mashed Potatoes*

Caramelized Onion and Smoked Bacon Whipped Potatoes

Oven Roasted New Potatoes with Fresh Herbs

Exotic Grains and Fire Roasted Vegetable

Wild Rice Pilaf with Toasted Almonds

Baked Potato with Sour Cream

Twice Baked Potato*

Pearled Couscous and red grains

*These items are available at an additional charge of \$.65 per person

“Choice of Entrées”

Luncheon and dinner menu prices are based on 2 entrée selections per group.

There is an additional \$3.00 per person charge for 3 entrée choices (minimum 25 guests required for this service).

All side dishes must be the same for your event.

We will need a final guarantee and breakdown at least 5 business days in advance.

All guests must have some way to differentiate to the service staff which entrée they have ordered.

“Dual Entrée Plates”

We also offer a dual entrée plate where smaller portions of 2 entrées are arranged on the same plate, along with the same side dishes for an additional charge of \$3.00 per plate