

Seasons Catering



Menu One

Salad

mixed greens salad with two dressings, roll and butter

Entrees (choose two)

All entrees served with garlic mashed potatoes and side of vegetables.

penne pasta bake with seasonal vegetables and garlic cream sauce, side of
garlic bread

traditional meat or chicken lasagna with garlic bread

milk braised pork with gravy

roasted pork loin with Dijon cream sauce

honey garlic or BBQ chicken breasts and thighs

chicken breast with lemon caper sauce

chicken parmesan

chicken marsala

lemon chicken

Dessert

selection of house made cookies

Beverages

beverage station with water and choice of seasonal sweet tea or lemonade

\$20 per person

(\$22.75 per person with plasticware)

(\$24.75 per person with china)

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Menu Two

Salad (choose one)

caesar salad with pita croutons, roll and butter
mixed greens salad with two dressings, roll and butter

Entrees (choose two)

All entrees served with garlic mashed potatoes and side of vegetables.

prosciutto wrapped chicken breast with dijon cream sauce
cider glazed pork chop
fig and balsamic glazed salmon
salmon with lemon dill cream sauce
blackened walleye
eight ounce slow roasted sirloin, thinly sliced

Dessert (choose two)

classic N.Y. style cheesecake with berry sauce
key lime tart with whipped cream
croissant bread pudding with crème anglaise

Beverages

beverage station with:
water and choice of seasonal sweet tea or lemonade
coffee

\$35 per person

(\$38.50 per person with plasticware)

(\$40.50 per person with china)

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Menu Three

Starters

curated selection of three hors d'oeuvres

Salad (choose one)

caesar salad with pita croutons, roll and butter
mixed greens salad with two dressings, roll and butter
seasonal salad, roll and butter

Entrees (choose two)

*All entrees served with garlic mashed potatoes or dauphinoise potatoes
and side of vegetables.*

eight ounce filet of beef with red wine demi glace
ten ounce prime rib with horseradish cream sauce and au jus
salmon with lemon dill cream sauce or seasonal fruit salsa
blackened trout
any chicken or pasta entrée from menu one or menu two

Dessert (choose two)

flourless chocolate cake with sprinkle of sea salt
edible chocolate cup with raspberry or chocolate mousse
Black Forest trifle - layers of kirsch soaked chocolate cake with tart cherries
and whipped cream

Beverages

seasonal sweet tea, lemonade, water and coffee

\$50 per person

(\$54 per person with plasticware)

(\$60 per person with china)