



# MARCH MENU

Please Choose One Entree & One Dessert

1.

Tarragon Cream Chicken  
Sour Cream & Chive Mashed Potatoes  
Broccoli Crowns w/Herb Butter  
Cherry Tomato & Cucumber Salad  
Honey Wheat Rolls

2.

Lemon Pepper Tilapia w/Fresh Mango Salsa  
Almond Rice Pilaf  
Green Beans w/Toasted Almonds  
Apricot Peach Congealed Salad  
Spinach & Cheddar Muffins

3.

Coconut Breaded Chicken Strips  
w/Southwestern Apricot Sauce  
Orange Cilantro Rice  
Peas & Pearl Onion w/Baby Carrots  
Tropical Fruit Salad  
Dinner Rolls

4.

Pork Scalloppini w/Mustard Cream  
Rosemary Red Potatoes  
Italian Green Beans w/Sautéed Peppers  
Mixed Green Salad  
w/Basil Green Goddess Dressing  
Warm Baguette

5.

Santa Fe Chicken Salad Plate  
w/Tricolored Tortilla Strips  
& Cilantro Lime Dressing  
Zesty Potato Soup  
Breadsticks

6.

Peppered Pork Loin w/Blueberry BBQ Sauce  
Spinach Soufflé  
Roasted Sweet Carrots  
Fresh Fruit Salad w/Poppy Seed Dressing  
Bavarian Wheat Rolls

7.

Mexican Manicotti  
Zucchini Corn Sauté  
Mexican Bean Salad  
Chips & Salsa

The Following May be Chosen for \$21.95 pp:

Roast Beef Tenderloin  
w/Brandied Green Peppercorn Sauce  
Twice Baked Potato Casserole  
Broccoli w/Gremolata  
Salad of Mixed Greens  
w/Craisins, Almonds & Feta Dressing  
Dinner Rolls

## DESSERTS

Chocolate Éclair Cake  
Irish Cream Crème Brule  
Mint Chocolate Chip Cake  
Lemon Chess Pie  
Guinness and Chocolate Cheesecake  
Margarita Cake

Group: \_\_\_\_\_

Event Date: \_\_\_\_\_

Menu Due By: \_\_\_\_\_

Reservations Due By: \_\_\_\_\_

March 2012