



Sampling of Dinner Menu Selections

DINNER MENU

@ \$29.95 per guest

FIRST COURSE

Mixed Greens Salad
of Fresh Iceberg, Spinach, Romaine, Red Cabbage,
Apples and Walnuts dressed with a Poppyseed~Vinaigrette Dressing

Assorted Fresh Baked Rolls served with Sweet Cream Butter

SECOND COURSE

Marinated Tenderloin of Pork
served with Raspberry~Chipotle Sauce

Fresh Green Beans with Citrus Butter

Stuffed Baby Redskin Potatoes with Pesto

Assorted Fresh Baked Rolls served with Sweet Cream Butter

THIRD COURSE

Upside-Down Ice Cream Cone with Vanilla Ice Cream
served on a painted plate drizzled with Chocolate Sauce

Iced Tea & Water

Fresh Ground Roast Regular and Decaffeinated Coffee
served with Sugar, Sweeteners and Cream

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**DINNER MENU**

@ \$29.95 per guest

**FIRST COURSE**

Mixed Greens Salad  
with Apples, Pears and Toasted Walnuts  
dressed with a Creamy Raspberry~Walnut Vinaigrette

Fresh Baked Rustic Breads served  
with Sweet Cream Butter

**SECOND COURSE**

Roasted Chicken Ballotine  
with Sundried Tomatoes, Basil and Asparagus  
drizzled with a Roasted Red Pepper Cream Sauce

Wild Mushroom Risotto Cakes

Fresh Baked Rustic Breads  
served with Sweet Cream Butter

**THIRD COURSE**

Brûléed Pumpkin Cheesecake  
with Orange~Scented Whipped Cream and Whole Cinnamon Stick

Fresh Ground Roast Regular and Decaffeinated Coffee  
served with Sugar, Sweeteners and Cream

**DINNER MENU**

@ \$38.35 per guest

**FIRST COURSE**

Fresh Leaf Spinach Salad  
with Crumbled Bacon, Bleu Cheese  
dressed with an Herbal Balsamic Vinaigrette

Assorted Fresh Baked Rolls  
Served with Sweet Cream Butter

**SECOND COURSE**

Peppercorn Crusted Tenderloin of Beef  
served with a Merlot Sauce

Fresh Green Beans  
with Citrus Butter

Butternut Squash & Potato Gratin

Assorted Fresh Baked Rolls  
Served with Sweet Cream Butter

Iced Tea & Water

**THIRD COURSE**

Chocolate~Raspberry Cheesecake

Fresh Ground Roast Regular and Decaffeinated Coffee  
served with Sugar, Sweeteners and Cream

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DINNER MENU

@ \$39.55 per guest

FIRST COURSE

Southwest Caesar Salad
of Fresh Romaine Lettuce, Radicchio and Homemade Tortilla Croutons
dressed with a Chipotle-Spiked Caesar Dressing

SECOND COURSE

Barbecued Salmon Fillet
with a Roasted Corn Relish

Chipotle Smashed Potatoes

Summer Squash
with Thyme & Toasted Pine Nuts

Hoaglin Classic Honey-Cornmeal & Assorted Dinner Rolls
with Honey & Sweet Cream Butter

THIRD COURSE

South West Bananas Foster
Cinnamon and Vanilla Bean Ice Creams, Sliced Bananas, Carmel Sauce
Chopped Pecans and Fresh Red Raspberries

Fresh Ground Regular and Decaffeinated Coffees
with Sugar, Sweeteners and Cream

DINNER MENU

@ \$42.85 per guest

FIRST COURSE

Capresi Chop Chop Salad

Fresh Vine Ripened Red, Orange and Yellow Tomatoes, Fresh Buffalo Mozzarella,
Fresh Basil and a White Balsamic~Chile~Caper Vinaigrette
Served on a Bed of Mesclun Greens

Assorted Fresh Baked Rolls
served with Sweet Cream Butter

SECOND COURSE

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Grilled Keylime Chicken
laced with Mango~Papaya Salsa
&
Sliced Tenderloin of Beef
served with a Sundried Cherry and Red Onion Confit

Grilled Ravioli Balsamico

Six~Cheese Ravioli and Seasonal Vegetables
Marinated with Balsamic Vinegar & Olive Oil
and Grilled over an Open Fire

Assorted Fresh Baked Dinner Rolls
served with Sweet Cream Butter

Iced Tea & Water

Fresh Ground Roast Regular and Decaffeinated Coffee
served with Sugar, Sweeteners and Cream

Our goal as a Custom Caterer is to

~Anticipate your Needs~

~Accommodate your Desires~

~Exceed your Expectations~

Prices are for food **only** and do not include 8% sales tax, labor staff or equipment

Please Note: Prices are subject to change

For complete event details and pricing please consult an Event Planner at Hoaglin Fine Catering