

**DINNER**

**ROAST LOIN OF PORK WITH DIJON DEMI GLACE**

Loin of Pork rubbed with herbs and roasted served with a Dijon Demi glace

**SAUTEED BONELESS PORK LOIN CHOPS**

Lean Pork Loin Chops dredged in seasoned flour and sautéed then napped with a Demi Glace pan gravy

**GRILLED LONDON BROIL WITH SHERRY MUSHROOM SAUCE**

Tender Flank Steak marinated and grilled served with Sherry Mushroom Sauce

**ROASTED TENDERLOIN OF BEEF WITH BORDELAISE SAUCE**

Dry rubbed Tenderloin of Beef, hot roasted and served with traditional Bordelaise Sauce

**BREAST OF CHICKEN FRANCAISE**

Tender Breast of Chicken dredged in seasoned flour, sautéed and served with lemon and scented Supreme Sauce

**BREAST OF CHICKEN PICCATA**

Breast of Chicken dredged in seasoned flour, sautéed and topped with the traditional Garlic Lemon Butter Sauce

**BREAST OF CHICKEN MOUNTAIN VALLEY**

Sautéed Breast of Chicken topped with Sliced Tomato, Country Ham, Swiss cheese and oven baked Napped with Supreme Sauce

**HERB ROASTED SALMON WITH LEMON DILL SAUCE**

Fillet of Salmon seasoned with herbs and roasted topped with Lemon Dill Sauce

**PANKO ENCRUSTED TILAPIA FILLET**

Tilapia Fillet coated with Japanese Bread Crumbs served with Lemon Wedges



VEGETABLE CHOICES	STARCHES
Broccoli Florets Broccoli and Cauliflower Florets Honey Glazed Carrots Sautéed Green Beans Buttered Corn Mixed Vegetables Lima Beans Thyme Scented Green Peas	Rotini Tossed in Garlic & Basil Butter Buttered Noodles Oven Roasted Red Potatoes Mashed Potatoes Escalloped Potatoes in Cream Sauce (add .50 per person) Rice Pilaf Basmati Rice Blended Wild Rice

**DINNER DESSERTS**

**WARM APPLE COBBLER WITH CINNAMON WHIPPED CREAM**

**STRAWBERRY SHORTCAKE (IN SEASON)**

**CHEESE CAKE WITH FRUIT TOPPING**

**TRIPLE CHOCOLATE CAKE**

**CARROT CAKE**

**TIRAMISU**

