



DINNER MENU

E·N·T·R·E·E·S

Menu A

(choice of two)

Roasted Top Round of Choice Beef

table side carving station + .50

Roast Pork Loin

served in a caraway sauce

Breast of Turkey

freshly roasted & served in a white sauce

Additional Entrees priced with Hand-Carved Top Round of Beef

Chicken Dijon

boneless breast of chicken in a cream Dijon sauce

Pan Fried Chicken

boneless breast coated w/ honey mustard & herb bread crumbs

Chicken Florentine

served in a cream sauce w/ spinach, sun dried tomatoes & mushrooms

Chicken Capri

stuffed w/ artichokes, walnuts & cheeses

Southwestern Chicken

stuffed w/ sun dried tomatoes, goat cheese & pine nuts

Chicken Cordon Bleu

stuffed with ham and Swiss cheese

Additional Entrees

(choice of one) (priced as sole entrée)

A-3 Pork Tenderloin

marinated, grilled & served in a teriyaki sauce or garlic mayo

A-4 Grilled Salmon

served with chutney mayo

A-5 Rib-Eye of Beef

prime rib carved to order

A-6 Tenderloin of Beef

carved to order & served w/ choice of sauces

S·A·L·A·D·S

Dinner Salad

ice-berg & romaine with tomatoes, onions, carrots, & cheese tossed w/ Hendri's own vinaigrette dressing

Caesar Salad

romaine lettuce with croutons, parmesan cheese & Caesar's dressing

Spinach Salad

w/ strawberries, spiced pecans & goat cheese in a poppy seed dressing

Spring Salad

mixed greens, red cabbage, walnuts, dried apricots in raspberry vinegar

Greek Salad

romaine w/ tomatoes, cucumbers, peppercinis, kalamata & feta

Tomato Salad

tomato wedges w/ cucumber, red onion & orzo in a balsamic basil vinegar

All Dinners are Accompanied by
Choice of Three Sides
Choice of One Salad
Dinner Rolls served with Butter

V·E·G·E·T·A·B·L·E·S

Southern Style Green Beans

whole beans flavored with bacon & almonds

Carrots Tuscany

julienne cut w/ golden raisins in a chardonnay butter

Carrots Amaretto

carrot nuggets with Amaretto liqueur

Broccoli Pancotto

broccoli florets baked w/ bread crumbs, chilies & parmesan

Pan Asian Medley

snow peas, broccoli, carrots, baby corn & bean sprouts

Capri Mix

zucchini, squash, carrots, & green beans w/ Italian herbs

Mardi Gras Medley

broccoli, red pepper, carrots, cauliflower, red cabbage

Root Medley

roasted carrots, celery root & parsnips

California Mix

cauliflower, carrots, & sugar snap peas

Asparagus (+ .mkt.)

steamed & topped w/ sun dried tomatoes & toasted almonds

P·O·T·A·T·O·E·S

Persillade New Potatoes

baked with basil, rosemary & topped with scallions & parmesan cheese

Potato Medley

diced new & sweet potatoes w/ scallions & bacon

Potatoes Burgundy

sliced potatoes in a sour cream scallion sauce, topped w/ pepper cheese

Potato Gratin

baked w/ herbs & tossed w/ balsamic vinegar, dijon mustard & goat cheese

Creole Whipped

Idaho & sweet potatoes w/ cheese, sour cream & garlic

P·A·S·T·A·S

Cavatelli Prima Vera

shell pasta with peas, tomatoes & mushrooms in cream sauce

Capelli D'Angelo

thin pasta in butter with fresh vegetable

Paglia e Fieno Fettuccine

alfredo cream sauce w/ fresh spinach, tomatoes & bacon

Pesto alla Genovese

cheese tortellini w/ mushrooms & peppers

Sicilian Rigatoni

served w/ spinach, sun dried tomatoes, peppers, kalamata olive & feta

Butterflies of Summer

farfalle tossed w/ zucchini, yellow peppers, tomatoes & mushrooms

Herb Rice Pilaf

white & wild rice with tomatoes & almonds