

# ACCOMPANIMENTS

## APPETIZERS

*May we suggest your choice of one:*

- Fresh Fruit Salad *with raspberry cream (with a scoop of sherbet \$ .50)*
- Homemade Soup
- Maitre d' Melon
- Antipasto Cocktail
- Tomato & Mozzarella Cocktail
- Tortellini Alfredo \$2
- French Onion Soup \$2
- Clam Chowder \$2
- Pineapple Boat *with strawberries* \$2
- Plum Tomato *with mozzarella* \$2
- Lobster Bisque \$2
- Chilled Shrimp Cocktail \$5
- Seafood Cocktail \$5
- Popovers *fresh baked and warm* \$2

## SALADS

*Choose from:*

- Mesclun Salad (pre-tossed)
- House Garden Salad
- Traditional Caesar Salad
- Citrus Salad
- Roasted Vegetable Salad
- Classic Iceberg Wedge \$2
- Chop Chop Salad *with French Bleu*
- Greek Salad \$2
- Spinach Salad \$2
- Antipasto Salad \$2
- Savannah Bell \$2

## POTATOES / RICE

*Some of our favorites are:*

- Mashed Red Bliss *with roasted garlic*
- Herb Roasted Potatoes
- Cheddar Horseradish Mashed Potatoes
- Garlic & Dill New Potatoes
- Gorgonzola Grits
- Lyonaise Potatoes
- Potatoes Au Gratin
- Sour Cream & Chive Mashed Potatoes
- Herbes de Provence Mashed Potatoes
- Traditional Baked Potato
- Twice Baked Potato \$2
- Potatoes Parisienne \$2
- Chef's Risotto of the Day \$2

## VEGETABLES

- Fresh Choices include:
- Julienne Vegetable Medley
  - Carrots *in tarragon butter*
  - Ginger Glazed Carrots
  - Broccoli Polonaise
  - Sautéed Zucchini & Summer Squash
  - Butternut Squash
  - Fresh Asparagus \$2
  - Grilled Vegetables \$2

## PASTA COURSE / \$2

Pastas:

*Rigatoni, Ziti, Penne, Bowtie, Angel Hair or Fettuccini*

Sauces:

*Marinara, Alfredo, Carbonara, Aglio e Olio and Pesto*

## SORBET COURSE / \$2

- Raspberry, Lemon or Champagne

## DESSERTS

*The final touch:*

- Oreo Cookie Ice Cream Roll *with hot fudge*
- Vanilla Crunch Ice Cream *with raspberry peanut coulis*
- Ice Cream Parfait
- Bananas Foster
- Cherries Jubilee
- Chocolate Covered Strawberries
- The Signature Cobbler
- Brownie a la mode *with fudge sauce*
- Chocolate Mousse *with raspberry sauce*
- Grand Strawberry Shortcake
- Chocolate Cake *with vanilla ice cream*
- English Trifle
- Profiterole *with Amaretto chocolate sauce*
- Toasted Almond Roll *with fudge sauce*
- Fresh Fruit Tart \$2
- Cheese Cake *with fruit topping* \$2
- Chocolate Ganache Cake \$4
- Strawberry Amaretto Cake \$4
- Hazelnut Cappuccino Cake \$4
- Tiramisu \$4

## SUNDAE BAR / \$5

*(Minimum 50 guests)*

- Vanilla & Chocolate Ice Cream
- Frozen Non-fat Strawberry & Vanilla Yogurt

*Served with:*

*Sprinkles, Fudge Sauce, Strawberry Sauce, Pineapple, Bananas, Nuts, Whipped Cream and Cherries*

## VIENNESE TABLE / \$8

*(Minimum 50 guests)*

- Big Cake Display to include *Chocolate, Carrot & Cheese Cake with Assorted Sauces*
- Layer Mousse Cake
- Pecan Pie
- Tiramisu,
- Variety of Trifles & Mousses
- Bananas Jamaica-style
- Gourmet Candy Display
- Add Sundae Bar to Viennese Table / \$2*

## INTERNATIONAL COFFEE STATION / \$5

*(Minimum 100 guests)*

*Espresso, Cappuccino, Café au Lait, assorted flavorings, served with a variety of liqueurs*

## OTHER

- Assorted Cookies \$2
- Italian Cookies \$3.50
- Assorted Italian Pastries \$4
- Gourmet Candy Display \$5
- Chocolate Fondue Fountain \$6 *Assorted display of dipping fruits & accompaniments*
- (Minimum of 50 guest)*