PRICE
DINNER CLUB

-SMALL BITES & STARTERS-

Great for cocktail parties and social gatherings

VEGETABLE CRUDITIES
A colorful arrangement of Hand Cut Vegetables accompanied with Hummus and Ranch Dips

BROCCOLI –or- ARTICHOKE DIP
Your choice of Broccoli Dip in a Round Bread Loaf or Hot Artichoke Dip with Pita Chips for dipping

CHICKEN SALAD IN CREAM PUFFS
Chicken Breast with Fresh Italian Parsley, Chives, Red Onion and Celery stuffed inside a Light Cream Puff

MEATBALLS
All Beef Meatballs served either Italian, Cajun or Sweet and Sour

THAI CHICKEN POPS
Bites of Boneless Chicken Breasts Served in Thai Chili Sauce

CHEESE AND RELISH DISPLAY

An assortment of Cheddar, Pepper Jack and Colby Jack Cheese Cubes with Entertainment Crackers, Relish and Seasonal Fruit artfully arranged to please your friends and family!

-SIDE ITEMS-

Just a glimpse at our most requested side items

CHEDDAR MACARONI AND CHEESE
Traditional Macaroni and Cheese Topped with Shredded Cheddar Cheese
Try adding Lobster, Bacon or Bread Crumbs

CREAMY GARLIC SMASHED POTATOES
Idaho Potatoes Smashed with Butter, Sour Cream and Garlic
Optional add fresh Italian parsley

WILD RICE PILAF
A warm blend of Wild Rice cooked in Vegetable Broth with Dried Cranberries, Bay Leaf, Thyme, Pecans and Flat Leaf Parsley

OVEN ROASTED GREENS
A popular blend of Fresh Green Beans and Sugar Snap Peas Roasted with Olive Oil, Salt and Pepper

LEMON CARROTS
Shredded Carrots cooked in Olive Oil, Lemon Juice, Salt and Pepper

STEAMED SEASONAL VEGETABLE MELODY
Chefs choice of Lightly Seasoned Steamed Seasonal Vegetables

-ENTREES-

HERB CRUSTED PORK TENDERLOIN
Tender Pork Tenderloin Seasoned with Thyme and Rosemary

HERBS DE PROVENCE CHICKEN
Boneless Chicken Breast Marinated in Garlic and Herb de Provence, Roasted then served in Herb Broth

APRICOT CHICKEN
Boneless Chicken Breast served in a glaze of Pureed Apricots cooked in Chicken Broth, Rosemary, Cinnamon and Butter

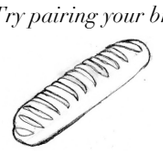
FILET MIGNON
Seasoned Filet Mignon Seared and Served in Slices

VEGETARIAN CREPES
Crepes filed with Cheese, Spinach and Seasonal Vegetables

MEDITERRANEAN ISRAELI COUSCOUS
A warm blend of Israeli Couscous, Cucumber, Chopped Tomato, Red Onion, Mint and Italian Parsley tossed in Lemon Vinaigrette

-BREADS-

Try pairing your bread with our Signature Garlic Butter



SOFT YEAST ROLLS or-
RUSTIC BREAD ASSORTMENT
Both Served with Individual Whipped Butter Packets

GARLIC BUTTER
Whipped Butter with Horseradish, Garlic and Cilantro

-SALADS-

SPRING MIX SALAD
Salad of Spring Mix with Chefs Choice of Seasonal Greens and Vegetables

BLT SALAD
Shredded Iceberg Lettuce, Chopped Tomatoes and Bacon all tossed in our Bacon Ranch Dressing

KALE SALAD
Shredded Kale, Quinoa, Sunflower Seeds, Shredded Parmesan Cheese, Crasians, Toasted Almonds and Croutons all tossed in our Lemon Vinaigrette

GRAPE APPLE AND CELERY SALAD
Salad of Grapes, Shredded Apple, Celery and Walnuts tossed in Olive Oil with Salt and Pepper

-DRINKS-

Elevate your event with some of our Signature Drinks

CUCUMBER ORCHID WATER
Spring Water Beautifully Infused with Cucumber, Mint, Lime Wedges, Lemon Curls and Edible Orchids

ICED TEA
Enjoy Unsweeted Iced Tea or Southern Style Sweet Tea

-DESSERTS-

An array of desserts ranging from bite size to group portions

RED VELVET COOKIES
Soft Red Velvet Cookies with White Chocolate Chips

TRIPLE CHOCOLATE BROWNIES
Chewy Brownies with Bittersweet, Semi Sweet and White Chocolate Chips and your choice of Powders Sugar or Carmel Drizzle

FRUIT CUSTARD BITES
Miniature Pie Crusts willed with Custard and Topped with Fruit Compote

WHITE CHOCOLATE CHEESECAKE
White Chocolate Cheesecake with Graham Cracker Crust served with Raspberry or Blueberry Puree

This menu was created and executed by Price Dinner Club 2016