



CATERING DINNER MENU
785-227-2296 OR 785-227-4366 (FAX)

MEATS (select one – add \$2.50 pp for two meats)

Baked Breaded Chicken Breast
Baked Steak
BBQ Brisket
Fried Chicken
Ham
Ham Loaf
Lasagna
Meatloaf
Potato Sausage
Roast Beef
Swedish Meatballs
Turkey with Dressing
Chicken Fried Steak

POTATOES (select one)

Baked
Dill
Mashed
Scalloped
Cheesy Potato Casserole (add 50¢ per person)

VEGETABLES (select one)

Baked Beans
Broccoli with Cheese Sauce
Buttered Corn
Corn Pudding
Green Bean Casserole
Green Beans with bacon
Peas and Carrots

SALADS (select one)

Cole Slaw
Fresh Fruit (in season)
Jello Salads (cranberry fluff, blueberry-banana, etc.)
Pasta Salad
Potato Salad
Swedish Cucumber Salad
Tossed Salad
Strawberry Layer Salad (add 50¢ per person)

BREADS (select one)

Dinner Rolls
French Bread
Swedish Rye
Swedish Tea Ring

BEVERAGES (select two)

Coffee
Iced Tea
Kool-Aid
Lemonade

DESSERTS (select one)

Apple Crisp
Chocolate Cake
Chocolate Mint Brownies
Ice Cream Cups
Ostkaka
Pumpkin Dessert Squares
Rice Pudding
Apple, Cherry, or Pumpkin Pies (add 50¢ per person)

This is a buffet style, self serve meal. Please be aware that you may need to arrange for additional kitchen assistance. If you would like it served, this can be arranged for an additional charge. Price per person is \$7.50 plus tax and includes all condiments, table set up and local delivery. The price without dessert is \$7.00. Please understand that you will be billed for the *amount prepared, based on the number of reservations you report to us. This menu is flexible to your needs; we are open to any suggestions that are necessary for your catering appointment. Please call Susan Brock if you are interested in discussing this menu or items available for other functions.

*NOTE: Due to ordering and preparation time involved, final numbers must be submitted to us at least 48 hours in advance. Thank you for your understanding.