

NORTH PAVILION MARKETPLACE

DINE-IN CATERING MENU FOR NORTH PAVILION CONFERENCE ROOM

Dinner pricing

Classic

- 1 Entrée, per person, \$12
- 2 Entrees, per person, \$14

Deluxe

- 1 Entrée per person, \$16
- 2 Entrees, per person, \$19 (Choose 1 *Deluxe* and 1 *Classic* Entrée)

Dinner includes Entrée(s), 2 Vegetables, 1 Starch, Tossed Salad, Rolls, Tea (Sweet and unsweet)

Coffee, 1 Dessert option

Classic Entrée choices for dinner

- Rotisserie Chicken
- Lasagna (meat and/or vegetarian)
- Baked Spaghetti
- Baked Chicken Rotini
- Uncle Gusto's Sausage & Peppers Pasta

Deluxe Entrée choices for dinner

- Salmon with Chipotle Honey Glaze or Rosemary Cream Sauce
- Caramel Chicken
- Filet of Beef
- Cornish Game Hen w/ Orange Glaze
- Shrimp Curry w/ Rice

Vegetables

- | | |
|----------------|--|
| Black Eye Peas | Mixed Vegetables |
| Broccoli | Pinto Beans |
| Butter Beans | Squash (Summer or Zucchini) |
| Cabbage | Succotash |
| Carrots | Sweet Potatoes (glazed or baked in skin) |
| Corn | Mashed Potatoes & Gravy |
| Green Beans | Grilled Vegetables |

Starch

Macaroni and Cheese

Rice

Deserts

Cake

Pie

Cobbler

Apple Dumpling