

“Fresh from the Grill” Graduation Menu

Crispy Fresh Vegetables with Zesty Bleu Cheese and Dill Dips
Seasonal Fruit Platter with Assorted Cheese and Crackers
Tortilla Chips with Salsa and Guacamole

European Greens

Served with our Balsamic Vinaigrette

Red Bliss Potato Salad with Fresh Herbs

Grilled Beef Tenderloin with Tri-Peppercorn Crust

Grilled Salmon Filet with Herbed Citrus Butter

Grilled Lemon Mint Chicken Breast

Grilled Marinated Vegetables

Eggplant, Red and Green Peppers, Zucchini, Red Onion and Portobello Mushrooms

Assorted Dinner Rolls and Butter

Iced Soda * Bottled Water * Lemonade * Flavored Iced Teas

Brewed Columbian Coffee * Decaf * Teas * Condiments

Festively Decorated Graduation Cake **or** Three Berry Shortcake

Includes

Buffet Set with Linen & Flowers * All Necessary Quality Paper Products *
Chafing Dishes * Trash Removal

\$ 28 per guest

(19% Gratuity and 8% Sales Tax are additional)

China, Flatware and Linen Napkin Available at \$ 1.00 p.p.