

# Good Eatin' Good Eatin'

We are a specialty food service provider. Our corporate meal service and special event catering are second to none. Our event planners and catering specialist will make your reception, banquet, anniversary or birthday party the event of the season! Whether it's breakfast, lunch, dinner, or happy-hour we have food for any event. We supply you with everything for indoor or outdoor on-site occasions.



Good Eatin' means good food, good service, good times. We offer vegetarian entrees and appetizers so no one is left out. Our barbecues and grill selections are always delectable and full of flavor. Fresh herbs and spices compliment the flavor of the finest ingredients prepared especially for you and your guests.

Our Good Eatin' Combo Menus have already been proven to please many a palate. Boxed Lunches & Corporate Lunch or Meeting Menus can be found here as well.

Our Complete Menu lists our most current offerings. We will work with your favorite selections to create a custom menu. Choose from a wide variety of appetizers, salads, main dishes, vegetables, pasta & rice dishes, beverages and desserts to fit any size event.

No matter what request you have, we are here to work with you and get the best possible menu to please your guests and make your event a smashing success.

## ***But wait...there's more!!!***

Good Eatin' uses the freshest ingredients to create **our own hand-crafted** sauces, marinades, dressings and fillings. Our chefs and Sunday cooking experts have also developed spice blends exclusively for Good Eatin'.

GOOD EATIN'  
14008 East 14<sup>th</sup> Street, Suite 115  
San Leandro, CA 94578  
Bus. (510) 278-4930  
Fax (510) 278-4930

# Good Eatin' Combos

## CONTINENTAL BREAKFASTS

Our fresh daily variety may include Bagels & Cream Cheese, Fruit Turnovers, Muffins, Breakfast Breads, Butter Croissants, Mini Danish and Assorted Fruit Strudels or Scones  
Fresh Fruit  
Gourmet Coffee and Juice  
\$9.50 per person

Lox & Bagel  
Cream Cheese Fresh Fruit Muffin  
Juice and Gourmet Coffee  
\$13.75 per person

## HEARTY HOT BREAKFASTS

Quiche or Frittata Breakfast Breads  
Fresh Fruit  
Juice and Gourmet Coffee  
\$10.50 per person

Belgian Waffle/French Toast with Pecans & Maple Syrup  
Bacon, Sausage or Ham  
Fresh Fruit  
Juice and Gourmet Coffee  
\$12.25 per person

Scrambled Eggs (w/ cheese)  
Denver Scramble Eggs  
Bacon or Sausage  
Roasted Red Potatoes  
Fresh Fruit  
Juice and Gourmet Coffee  
\$12.00 per person

## BOXED LUNCH SANDWICHES

*Your choice of One of Each of The Following*

Peppercorn Roast Beef  
Smoked Turkey Breast  
Thin Sliced Honey Baked Ham  
Kicked-Up Albacore Tuna Salad  
Good Eatin' Chicken Salad  
Tomato Avocado Veggie  
Deli Poor Boy

Chunky Potato Salad  
Pasta Primavera Italian Vinaigrette  
Reeal Good Macaroni Salad  
Cucumber Salad  
Napa Slaw with Peanut Sauce  
Oriental Sesame Seed

We'll include chips, seasonal fruit, pickle & treat

\$12.50 per person (for 10 or more)

Made fresh daily on Bakery Breads, lettuce, tomato and with your choice of Cheddar, Swiss, Pepper Jack, Mozzarella or Provolone cheese.

## GOURMET SANDWICH PINIC LUNCH

*Your choice of One of Each of The Following*

Tuscan Baguette  
Grilled Chicken Ciabatta  
Bunky's Tri-Tip  
Grilled Eggplant  
Albacore Tuna Steak  
Grilled Veggie Wrap  
Pulled Bar BQ Pork Wrap  
Chicken Caesar Wrap  
Beef Fajitas Wrap

Chunky Potato Salad  
Pasta Primavera Italian Vinaigrette  
Reeal Good Macaroni Salad  
Cucumber Salad  
Napa Slaw with Peanut Sauce  
Oriental Sesame Seed

We'll include chips, seasonal fruit, pickle & dessert

\$15.50 per person (for 10 or more)

# Good Eatin' Luncheon Menus

## LUNCHEON BUFFET SANDWICHES

Choose 3 sandwiches (or create your own) & 2 treats for your buffet (includes chips & fresh fruit tray),  
Sandwiches prepared on fresh breads with lettuce, tomato & dressing.

Sandwiches	Treats	Salads
Turkey & Jack Ham & Swiss Deli Poor Boy Kicked-Up Albacore Tuna Salad Roast Beef Chicken Salad Grilled Eggplant Avocado Veggie	Chocolate Chip Cookies Snickerdoodle Peanut Butter Cookies Oatmeal Raisin Cookie Lemon Bars Brownies	Reeal Good Macaroni Salad Mixed Green Salad Insalata Tri-Colore Spinach & Melon Salad Napa Slaw w/ Peanut Sauce Chunky Potato Salad
\$12.75 per person		Add \$1.75 per person

## VOLERE PASTA FOR LUNCH

Served with your choice of Garden or Caesar salad and fresh bread & butter

Florentine Casserole Spaghetti & Meatballs 4-Cheese Lasagna Pasta Putanesca Baked Ziti	Meat Lasagna Eggplant Parmesan Italian Sausage Penne in Marinara Sauce Sun-Dried Tomato Mostaccioli	Fusilli Carbonara Tortellini w/Mushroom Alfredo Meat Ravioli Rigatoni & Sausage
\$10.50 per person	\$11.75 per person	\$13.00 per person
	Chicken Artichoke Linguine	

*Or select your favorite pasta from Our Complete Menu.*

## HOT LUNCH ENTREES

Served with salad, potato or rice and fresh bread & butter

Sirloin Tips with Gravy Beef Brochettes Screamin' Grilled Chicken Audrey's Meatloaf	Our Lil' Secret Baked Ham London Broil with Sautéed Mushroom Glaze Beef Steak Oriental stir-fry Chicken Marsala	Roast Pork Loin Chicken Cacciatore Shrimp Etoufee
\$13.50 per person	\$14.50 per person	\$16.50 per person

# Good Eatin' Dinner Combos

*All dinners are served with Fresh Bakery Rolls & Butter. Substitutions are welcomed and encouraged.*

## WOK ME A MEAL

Chinese Chicken Salad  
Beef Steak Oriental stir-fry  
Garlic Ginger Rice  
Marinated Vegetable Skewers  
\$15.75 per person

## FISHIN' FOR SOMETHIN'

Mixed Greens w/ Raisins & Papitas  
Grilled Halibut with Mango Salsa  
Rice Pilaf w/Pine Nuts  
Baby Green & Yellow Grilled Squash w/Rosemary  
\$19.75 per person

## MANGIARE ITALIANA

Classic Caesar Salad  
Chicken Cacciatore  
Pasta Putanesca  
Sautéed Seasonal Vegetables  
\$14.50 per person

## ITALIANA LEGUME

Insalata Tri-Colore  
Garden Eggplant Parmesan  
Fettuccini with Pesto  
Wild Mushroom Ragu  
\$14.00 per person

## COMÉIS BUENO

Mexican Caesar Salad  
Beef & Chicken Fajitas  
Spanish Rice  
Spicy Black Beans  
Salsa Coméis Bueno, Guacamole & Cheese  
\$16.00 per person

## CREOLE MEOLE

Chef's House Salad with Choice of Dressings  
Shrimp Etoufee  
over White Rice  
Medley of Mixed Vegetables  
\$19.50 per person

## HAM ME DOWNS

Garden Salad with Choice of Dressing  
Our Lil' Secret Baked Ham  
Candied Yams  
Sautéed Seasonal Vegetables  
\$17.00 per person

## SOUTHERN HOSPITALITY

Chunky Potato Salad  
Southern Fried Turkey with Cornbread Stuffing  
Sweet Corn on the Cob with Honey Thyme Butter  
Twice Mean Greens  
\$17.50 per person

## PRIME RIB DINNER

Spring Baby Greens with Raspberry Vinaigrette, Walnuts & Gorgonzola  
Full cut Slow Roasted Prime Rib with Garlic Au'Jus & creamy horseradish sauce  
Roasted Garlic Mashed Potatoes  
Green Beans Almandine  
\$25.95 per person

## RACK OF LAMB DINNER

Spinach Salad with Melon  
Roasted Rack of Lamb with Rosemary Jus  
Oven Roasted Baby Red Potatoes  
String Bean, Wax Bean & Carrot Medley  
\$24.95

# Good Eatin' off the Grill Menus

## GOLD RUSH BBQ

Mixed Greens w/Raspberry Vinaigrette& Walnuts  
 Teriyaki Chicken Breasts  
 Grilled Top Sirloin  
 Sweet Corn on the Cob with Honey Thyme Butter  
 Green & Yellow Grilled Squash with Rosemary Butter  
 10 Clove Garlic Bread  
 \$17.75 per person

## PICNIC BAR-B-Q BBQ

Mixed Greens with Raisins & Papitas  
 Jerk Chicken Breasts  
 Marinated Beef Tri-Tip  
 Sweet Corn on the Cob with Honey Thyme Butter  
 Medley of Mixed Vegetables  
 10 Clove Garlic Bread  
 \$17.75 per person

## BAYOU GRILL

Cajun Coleslaw  
 Mixed Greens with Pecans & Citrus dressing  
 Seafood Creole  
 Blackened London Broil  
 Glazed Ginger Carrots  
 Red Beans & Rice  
 Jalapeno & Cheese Cornbread  
 \$17.00 per person

## SKEWER GRILL

Pasta Insalata Tri-Colore  
 Gilled Shrimp Skewers  
 Mixed Veggie Skewers  
 Marinated Beef Skewers  
 Herb Chicken Skewers  
 Jambalaya  
 Hush Puppies  
 \$17.00 per person

## TAILGATERS COOK-OUT

Sweet Corn on the Cob with Honey Thyme Butter  
 Fresh, extra lean Burgers  
 Screamin' Grilled Chicken  
 Jumbo Hot Dogs  
 Kathy's Jailhouse Chili  
 Chunky Potato Salad  
 Iced Watermelon  
 \$13.25 per person

## FANCY FEAST

Insalata Tri-Colore  
 Grilled 8oz Fillet Mignon  
 Grilled Shrimp Skewer  
 Grilled Chicken Breast  
 Grilled Marinated Portobello  
 Mixed Baby Squash  
 Rice Pilaf  
 \$27.00 per person

## “CREATE YOUR OWN” BARS

### Taco/Tostada/Burrito Bar

Spicy Ground Beef  
 Shredded Chicken  
 Shredded Cheeses  
 Lettuce & Onion  
 Salsa Coméis Bueno  
 Sour Cream  
 Guacamole  
 Jalapenos  
 Corn Tortilla Shells  
 Black Olives  
 \$11.95 per person

### Pasta Bar

SAUCES  
 Pesto \$10.50  
 Alfredo \$10.00  
 Pastore \$13.50  
 Carbonara \$13.50  
 Sun-dried Tomato &  
 Roasted Garlic \$10.50  
 Bolognese \$12.00  
 Putanesca \$10.50  
 Fresh Tomato, Garlic &  
 Basil Aioli \$10.50  
 Marinara \$10.00

PASTAS  
 Spaghetti  
 Fettuccini  
 Ziti  
 Mastacoli  
 Cheese Tortellini  
 Ravioli (Meat or  
 Cheese)  
 Tri-Colore  
 Fussili  
 Linguini  
 Rigatoni  
 Bow-Tie

### Baked Potato Bar

Large Baked Potatoes  
 Jailhouse Chili  
 Shredded Cheeses  
 Lettuce  
 Salsa Coméis Bueno  
 Butter & Sour Cream  
 Guacamole  
 Jalapenos  
 Bacon Bits  
 Green Onions  
 \$10.95 per person

# Good Eatin' Brain Foods

*(for those that need to meet and eat)*

## TAPAS

Served with your choice of Salad

### Mediterranean

Bruschetta  
Salami/Prosciutto Roll  
Olive Medley  
Chicken Stuffed Caesar Fingers  
Brie with Fruit & Nuts

### Veggie Heads

Baby Madeira Stuffed  
Portabellos  
Cheese Stuffed Tomatoes  
Tomato or Mushroom Bruschetta  
Fried Eggplant  
Thyme for Veggie Won Tons

### East Meets West

Pot Stickers  
Egg Rolls  
Chicken Satay Skewers  
Chinese Stuffed Mushroom  
Beef & Savory Green Roll-up

### South of the Border

Mini Tostadas  
Chips y Salsa Coméis Bueno  
Mole Wings  
Tiquitos  
Burritos Chiquitos

### International

Tomato Bruschettas  
Chicken Satay Skewers  
Baby Madeira Stuffed  
Portabellos  
Thyme for Stuffed Won Tons  
Little Caesar Fingers

### Southern Style

Fried Okra  
Buffalo Wings (spicy or mild)  
Paprika Baby Back Ribs  
Jalapeno Hush Puppies  
Andouille Stuffed Jalapenos

**S  
A  
L  
A  
D  
S**

House (w/ choice of dressing)  
Napa Slaw  
Chunky Potato  
Warm Potato  
Reeal Good Macaroni  
Insalata Tri Colore  
Pasta Insalata Tri Colore  
Mixed Green w/ Raisins &  
Papitas  
Spinach Melon  
Blue Butter Pecan  
Seasonal Fruit  
Traditional Caesar  
Chile Cucumber w/  
Shallots

## COCKTAIL HOUR

*Bartending Services are available*

Oysters on the Half  
Fried Oysters  
Oyster Stew  
Oysters Rockefeller  
Oyster Shooters  
  
Clams on the Half  
Garlic Steamed Clams & Mussels  
Fried Clams on the Half  
Clam Chowder (NE or Man)

Jumbo Shrimp Cocktail  
Peel-n-Eat Shrimp  
Fried Shrimps  
Steamed Crawfish (seasonal)  
  
Fried Soft Shell Crab (seasonal)  
Blue Lump Crab Balls  
  
Catfish Nuggets  
Whole Smoked Salmon  
Caviar

Buffalos Wings  
Mole Wings  
Bar-B-Q Wings  
  
Gourmet Meats on a Platter  
Vegetable Platter  
Tomato Bruschetta  
Mushroom Bruschetta  
Brie & Seasonal Fruit Platter  
Imported & Domestic Cheese  
Platter

# Starters

Pricing is per person for 10 or more

## HOT APPETIZERS

Mini Quiche Bites .....	1.75
Fried Falafel with Tahini Sauce .....	1.75
Pot Stickers with Spicy Sesame Sauce .....	1.75
Veggie Pot Stickers w/Spicy Sesame Sauce .....	1.75
Deep Fried Won-Tons .....	1.75
Jalapeno Poppers.....	1.75
Good Eatin' Wings w/Blue Cheese Sauce .....	2.25
Scallion & Garlic Chicken Wings.....	2.25
Teriyaki Chicken Wings .....	2.25
Swedish Meatballs .....	2.25
Sweet & Sour Meatballs .....	2.25
Marinara Meatballs .....	2.25
Artichoke & Sun-Dried Tomato Fritta.....	2.25
Spring Rolls with Mandarin Plum Sauce .....	2.25
Grilled Sausage Sampler .....	2.50
Chicken Sate with Peanut Sauce .....	2.50
Beef Sate with Peanut Sauce.....	2.50
Veggie Sate with Peanut Sauce.....	2.50
Bigne Salate (Cauliflower Fritters) .....	2.75
Veggie Stuffed Mushrooms .....	3.00
Italian Sausage & Thyme Stuffed Mushrooms ..	3.50
Seafood Medley Stuffed Mushrooms .....	3.75
Maryland Crab Cakes w/Brandy Mustard Sauce .....	4.75

## HEARTY SOUPS

New England Clam Chowder .....	3.25
Manhattan Clam Chowder .....	3.25
Creamy Potato Leek.....	3.25
Cream of Roasted Garlic.....	3.25
Tomato and Fresh Basil .....	3.25
Homestyle Chicken Noodle Soup .....	3.25
Congressional Bean with Ham Hocks .....	3.25
SF Fog Pea Soup & Chunky Ham .....	3.25
Beefy Barley Scotch Broth.....	3.25
Cheese Tortellini Soup .....	3.25
Minestrone with Sea Shell Noodles .....	3.25
Jalapeno Black Bean Soup .....	3.25
Cream of Wild Mushroom.....	3.25
Dahli's Veggie Head Soup .....	3.25
4 Lentil Soup .....	3.25
24 Clove Garlic Tomato Rice .....	3.25
Gazpacho .....	3.25

*Our soups are made fresh for your occasion*

## COLD HORS D'OEUVRES

Bruschetta .....	1.75
Roasted Peppers & Garlic Spread w/Toast .....	1.75
Baba Ghannouj & Pita Bread .....	1.75
Hummus Tahini with Pickle Garnish .....	1.75
Chips w/Guacamole & Salsa Coméis Bueno ...	2.75
Fresh Basil, Mozzarella & Tomato Balsamic ..	2.25
Artichoke & Jalapeno Dip .....	2.25
Cheese Stuffed Tomatoes .....	2.50
Fresh Seasonal Fruit Platter .....	2.75
Imported & Domestic Cheese & Cracker Platter .....	2.75
Marinated Asparagus & Artichokes .....	2.75
Whole Salmon Poached in Court Bouillon or Champagne .....	2.75
Shrimp Stuffed Cucumber Medallions .....	3.25
Antipasto Platter .....	3.25
English Tea Sandwich Assortment .....	3.50
Pinwheels with Smoked Salmon, Cream Cheese & Alfalfa Sprouts .....	3.50
Prosciutto & Parmesan Reggiano w/Cappers....	3.75
Chilled Jumbo Shrimp Steamed .....	4.25
Smoked Half Salmon with Capers .....	4.75

## SUPREME SALAD

Baby Greens w/Raspberry Vinaigrette, Pecan & Gorgonzola .....	3.25
Chefs House Salad with Choice of Dressings ...	2.25
Mixed Green w/ Raisins & Papitas .....	2.75
Spinach Salad with Melon.....	3.25
Classic Caesar Salad .....	2.75
Cucumber Salad.....	2.75
Insalata Tri-Colore.....	2.50
Pasta Insalata Tri-Colore .....	2.75
Tomato & Red Onion Salad .....	2.75
Napa Slaw with Peanut Sauce .....	2.75
Waldorf Salad on Baby Spring Greens .....	3.25
Crab or Shrimp Louie 1000 Island Dressing....	3.00
Chunky Potato Salad .....	2.75
Reeal Good Macaroni Salad .....	2.75
Potato Salad w/Garlic, Parsley & Olive Oil .....	3.00
Tuna & Rottini Pasta Salad .....	3.00
Chicken Salad with Apples .....	3.00
Chinese Chicken Salad with Mandarin Orange .	3.00
Mixed Green Salad with Mustard Vinaigrette...	2.75

## MAIN DISHES

### BEEF

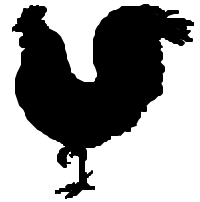


*All Main Dishes include your choice of two of our Outrageous Sides.*

- Slow Roasted Prime Rib with Garlic Au' Jus \$21.75 ½ cut, \$24.75 full cut
- London Broil with Sautéed Mushroom glaze \$14.25
- Filet Mignon - 6 oz/8 oz/10 oz \$21.00/\$23.00/\$25.00
- New York Strip Steak -6 oz/8 oz/10 oz \$14.00/\$16.00/\$18.00
- Teriyaki Steak Kabob with Peppers & Onions \$13.75
- Oriental Beef Steak Stir-Fry \$14.25
- Osso Bucco \$15.50
- Beef Bourguignon \$14.25
- Corned Beef Brisket with Cabbage \$13.75
- Audrey's Old-fashioned Meatloaf \$11.50
- Extra Lean Hamburger - Freshly Ground 1/3 or ½ lb \$9.00 or \$10.00
- Jumbo all-beef Hot Dog \$7.50
- Country Beef Stew \$10.50
- Kathy's Jailhouse Chili \$9.50
- Steak Fajitas \$13.50

### CHICKEN & TURKEY

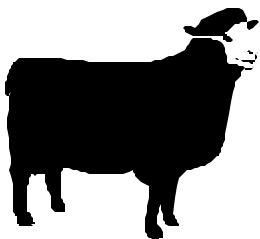
- Mesquite Barbecued Chicken \$12.75
- Screamin' Grilled Chicken \$12.75
- Chicken Cordon Bleu \$13.25
- Roasted Rosemary Garlic Chicken \$12.75
- Country Fried Chicken \$12.75
- Chicken Cacciatore \$12.75
- Jerk Chicken \$13.75
- Chicken Parmesan with Marinara Sauce \$12.75
- Chicken Alfredo \$12.75
- Chicken Florentine \$12.75
- Chicken Fricassee \$12.75
- Herb Seasoned Boneless Breast of Chicken \$13.50
- Chicken & Sausage Gumbo \$13.50
- Portuguese Piri-Piri Chicken \$13.50
- Teriyaki Chicken Skewers \$13.75
- Stir-fried Chicken with Asian Vegetables \$14.25
- Roast Turkey Breast with Sourdough Bread Stuffing \$17.25
- Fried Turkey with Cornbread Stuffing \$16.50
- Turkey Tetrazinni with Black Olives \$12.25



*All Main Dishes include your choice of two of our Outrageous Sides.*

### LAMB

- Roasted Leg of Lamb with Mango Chutney \$17.50
- Roasted Rack of Lamb with Rosemary Jus \$21.50
- Skewered Lamb with Rioja Red Wine Vinaigrette \$19.50
- Grilled Lamb Chops \$19.50
- Lamb Stew \$12.50

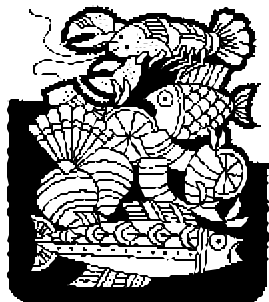


## PORK

- Pan Seared Pork Loin in White Wine w/Garlic, Fennel, & Rosemary \$16.75  
Mesquite Grilled Pork Chops \$15.50  
Our Lil' Secret Baked Ham \$15.50  
Pork Kabob with Honey Mustard Glaze \$14.25  
Sara's Baby-back Pork Roast \$16.50  
Country Style Spare Ribs \$12.50  
Coméis Bueno Pork Ribs \$ 14.00  
St. Louis Style Spare Ribs \$15.50  
Pork Vindaloo Spicy Stew \$13.00  
Carnitas \$12.50  
Smoked Ham Shanks & Greens \$9.50



*All Main  
Dishes  
include your  
choice of  
two of our  
Outrageous  
Sides.*



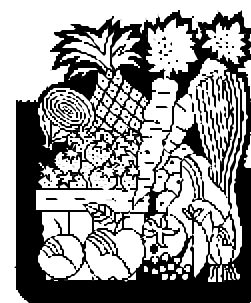
*All Main  
Dishes  
include your  
choice of  
two of our  
Outrageous  
Sides.*

## SEAFOOD

- Maryland Style Blue Crab Cake \$25.50  
Salmon Fillets Poached in Court Bouillon \$18.50  
Mesquite Grilled Salmon Steaks with Fresh Dill \$18.50  
Mesquite Grilled Shrimp Brochettes \$15.75  
Prawns with Crab Meat Stuffing \$21.50  
Seafood Creole \$18.50  
Shrimp Etoufee \$18.50  
Shrimp Scampi \$18.50  
Shrimp Diablo \$18.50  
Seafood Gumbo \$18.50  
Deep Fired Oysters \$17.50  
Sautéed Clams on the Half Shell \$18.50  
Sesame Crusted Tuna \$17.50  
Seafood Kabobs with Shrimp, Scallops & Seasonal Fish \$19.50  
Grilled Halibut with Mango Salsa \$18.50  
Blackened Salmon 19.50  
Blackened Cajun Catfish \$16.50  
Cajun Fried Catfish 16.50  
"Catch of the Day" prepared to order, when available

## VEGETARIAN

- Eggplant Parmesan \$12.50  
Lasagna Florentine \$12.25  
Penne Pasta Primavera \$10.50  
Corn & Okra Gumbo \$12.50  
Marinated Vegetable Skewers \$10.50  
Grilled Marinate Eggplant (burger option) \$9.00  
Grilled Marinated Portabella Mushrooms (burger option) \$10.50  
Stuffed Eggplant or Zucchini \$9.50  
Vegetable Paella \$12.50  
Walnut Pear Risotto \$12.50  
Acorn Squash with Wild Rice & Raisin stuffing \$9.50  
Bell Peppers with Spicy Rice Stuffing \$10.50  
Grilled Polenta with Portabella Cream sauce \$10.50  
Vegetarian 3-Bean Chili \$9.00  
Lentils & Pasta \$8.50



## PASTA

*All Main  
Dishes  
include your  
choice of  
two of our  
Outrageous  
Sides.*

Linguine with Clam Sauce \$12.50  
Smoked Salmon Alfredo \$16.50  
Seafood Alfredo Fettuccini \$13.50  
Exotic Mushroom Ravioli \$14.50  
Kathy's Baked Macaroni with Meat & Cheese \$9.00  
Traditional Spaghetti & Meatballs \$12.00  
Hand Layered Lasagna \$13.50  
Italian Sausage Penne Pasta Marinara \$12.00  
Pasta Putanesca \$11.50  
Olive Oil, Garlic & Pine Nut Pasta \$12.00

-Or create your own Pasta-

### SAUCES

Pesto \$10.50  
Alfredo \$10.00  
Pastore \$13.50  
Carbonara \$13.50  
Sun-Dried Tomato & Roasted Garlic \$10.50  
Bolognese \$12.00  
Putanesca \$10.50  
Fresh Tomato, Garlic & Basil Aioli \$10.50  
Marinara \$10.00

### PASTA'S

Spaghetti  
Fettuccini  
Ziti  
Mastacoli  
Cheese Tortellini  
Ravioli (Meat or Cheese)  
Tri-Colore Fussili  
Linguini  
Rigatoni  
Bow Tie

## OUTRAGEOUS SIDES

VEGETABLES, RICE, BEANS, ETC.

Spinach or Sun-dried Tomato Fettuccini  
Pasta Insalata Tri-Colore  
Reeal Good Baked Macaroni & Cheese  
Roasted Garlic Mashed Potatoes  
Oven Roasted Baby Red Potatoes  
Twice Baked Potatoes  
Stuffed Baked Potato Bar  
Scalloped Potatoes  
Potatoes Au Gratin  
Chunky Potato Salad  
Potato Salad with Garlic, Parsley, Olive Oil  
Mashed Sweet Potato  
Candied Yams  
Sweet Corn on the Cob with Honey Thyme Butter  
Baby Green & Yellow Grilled Squash w/Rosemary  
Green Beans Almandine  
String Bean, Wax Bean & Carrot Medley  
Medley of Mixed Vegetables  
Twice Mean Collard Greens  
Seasonal Vegetables  
Marinated Vegetable Skewers  
Marinated & Grilled Eggplant

Wild Mushroom Ragout  
Steamed Rice  
Ginger Garlic Rice  
Rice Pilaf w/Turmeric & Peas  
Rice Pilaf w/Pine Nuts  
Wild Rice Medley  
Spanish Rice  
Frijoles Refritos  
Beans a la Charra  
Frijoles Negras  
Jambalaya  
Dirty Rice  
Couscous in Chicken Broth  
Risotto with Portobello Mushroom  
Fried Rice with Shrimp  
Lentils & Rice with Fried Onion  
Hush Puppies  
Cheddar Jalapeno Polenta  
Barbecue Baked Beans  
Bruno's Black-eyed Peas  
Red Beans & Rice  
10 Clove Garlic Bread

## BEVERAGE SERVICE

Assorted Canned Sodas \$1.35 ea.

Assorted Mineral Waters \$1.35 ea.

Beverage Bar-Unlimited Iced Tea, Lemonade, Fruit Punch \$1.75 per person

Premium Coffees, Teas, Herbal Teas \$1.50 per person

Canned & Bottled Juices and Nectars \$2.00 ea.

Wine & Spirits, as quoted

## JUST DESSERTS

Kathy's Lava Cake with Whipped Cream \$3.25

Raisin Bread Pudding with Grand Marnier Crème anglaise \$3.75

Mixed Wild Berry Tart \$3.25

Fresh Strawberry Shortcake w/ Whip Cream (seasonal) \$3.25

Fresh Baked Cookie Assortment \$2.25

Carrot Cake \$2.75

Chocolate Pecan Brownies \$2.75

Fresh Baked Fruit Cobblers \$3.00

Delicious Cheese Cakes \$3.50

Fruit Salad with Poppy Seed Dressing \$2.50

Seedless Iced Watermelon (seasonal) \$1.25

Fresh Seasonal Berries & Crème Fresh \$2.95

Lemon, Cranberry & other Fruit Bars \$2.50

Muffin & Danish Pastry Assortment \$2.25

Key Lime Pie \$3.25

Traditional Apple Pie \$2.75

French Apple Pie \$3.00

Audrey's Sweet Potatoe Pie \$3.00

7 Up Your Pound Cake \$3.00