

BREAKFAST ENTREES

All entrees include Fresh Chilled Juice and assorted Breakfast Pastries
French Roast Coffee, French Roast Decaf and Assorted Teas

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VEGETARIAN SCRAMBLE

Scrambled Eggs with Fresh Mushrooms, Bell Peppers and Monterey Jack Cheese
Red Breakfast Potatoes with Onions and Peppers
\$16.95

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THE ALL AMERICAN BREAKFAST

Scrambled Eggs served with your choice of Apple Smoked Bacon or Ham
Red Breakfast Potatoes with Onions and Peppers
\$19.95

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THE PALM GARDEN SUNRISE

Scrambled Eggs with Fresh Mushrooms, Bell Peppers and Monterey Jack Cheese
Served with your choice of Apple Smoked Bacon or Sausage
Red Breakfast Potatoes with Onions and Peppers
\$17.95

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Palm Garden Hotel

19% Service fee and 8.25% sales tax added (where applicable) to all Food and Beverage prices.
Menus are subject to change without notice. Custom menus available upon request.

March 2009

BUFFET BREAKFAST SELECTIONS

(Minimum of 25 people)

THE CONTINENTAL

Assorted Fresh Chilled Juices
Assorted Breakfast Pastries including Danish, Muffins and Croissants
Preserves and Butter
French Roast Coffee, French Roast Decaf and Assorted Teas
\$16.95 per person

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THE EXECUTIVE CONTINENTAL

Assorted Fresh Chilled Juices
Fresh Seasonal Fruit with assorted Yogurt and Granola
Assorted Breakfast Pastries including Danish, Muffins
Croissants and assorted Sweet Breads
Preserves and Butter
French Roast Coffee, French Roast Decaf and Assorted Teas
\$18.95 per person

Add any of the following to the above at \$2.50 additional per item, per person:
Scrambled Eggs, Chorizo and Cheddar Scrambled Eggs, Florentine and Mushroom
Scrambled Eggs, Denver Scrambled Eggs, Scallion and Cheese Scrambled Eggs, Apple
Smoked Bacon, Sausage, bowl of Whole Fruit, Assorted Cold Cereals and Hot Oatmeal

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THE PALM GARDEN CONTINENTAL

Assorted Fresh Chilled Juices
Fresh Seasonal Fruit with assorted Yogurt and Granola
Assorted Breakfast Pastries including Danish, Muffins,
Croissants and assorted Sweet Breads
Preserves and Butter
Smoked Salmon with Bagels
Served with Sliced Tomatoes, Capers, Red Onions and Caviar
French Roast Coffee, French Roast Decaf and Assorted Teas
\$20.95 per person

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March 2009

BUFFET BREAKFAST SELECTIONS

THE PALM GARDEN BUFFET

Assorted Fresh Chilled Juices
Scrambled Eggs, Apple Smoked Bacon and Sausage Links
Red Breakfast Potatoes with Onions and Peppers
Fresh Seasonal Fruit Platter
Assorted Breakfast Pastries

To enhance your buffet, please select one of the following:

French Toast, Buttermilk Pancakes,
Or Biscuits and Gravy
French Roast Coffee, French Roast Decaf and Assorted Teas
\$22.95 per person

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SOUTHWESTERN BREAKFAST BUFFET

Assorted Fresh Chilled Juices
Assorted Breakfast Pastries including Danish, Muffins,
Croissants and assorted Sweet Breads
Preserves and Butter
Fresh Seasonal Fruit Platter
Spanish Scramble Chorizo and Eggs topped with Cheddar Cheese
Red Breakfast Potatoes with Onions and Peppers
Served with Flour Tortillas and Salsa
French Roast Coffee, French Roast Decaf and Assorted Teas
\$18.95 per person

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LUNCHEON SALADS AND SANDWICHES

All salad selections are served with Warm Rolls and Butter
Salad and Sandwich selections include your choice of one of the following desserts:

Raspberry Marquis, Tiramisu, Hazelnut Crumb Tart or
New York Style Cheesecake with Seasonal Berry Sauce
French Roast Coffee, French Roast Decaf and Assorted Teas

CROISSANT SANDWICH

Sliced Breast of Turkey, Curry Chicken Salad or
Lobster Seafood Salad served on a Flaky Croissant
Accompanied by Whole Grain Mustard Potato Salad

Turkey or Curry Chicken Croissant \$18.95 per person
Lobster Seafood Salad Croissant \$19.95 per person

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GRILLED CHICKEN CAESAR SALAD

Crisp Romaine Hearts tossed in a Zesty Lemon Anchovy Vinaigrette with
Parmesan Cheese and topped with Grilled Chicken Breast
\$20.95 per person

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CHINESE CHICKEN SALAD

Marinated Grilled Chicken Breast served over Field Greens
Served with Sesame Vinaigrette Dressing
Garnished with Mandarin Oranges and Crispy Wontons.
\$22.95 per person

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LUNCHEON SALADS AND SANDWICHES

COBB SALAD

Diced Turkey, Tomatoes, Apple Smoked Bacon, Blue Cheese, Eggs and Avocado
Atop Chopped Greens with Buttermilk Ranch Dressing
\$21.95 per person

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COLD POACHED SALMON SALAD

Poached Salmon with Dill Cucumber Crème Fraiche
Served on top of Field Greens, Asparagus and Tomatoes with Basil Vinaigrette Dressing
\$22.95 per person

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SANTA FE TOSTADA SALAD

Grilled Chicken Breast, Fresh Corn, Black Beans, Shredded Jack and Cheddar Cheeses
With Cilantro Vinaigrette Dressing
Topped with Salsa and Guacamole
Served with a fan of Tri-Colored Tortillas
\$21.95 per person

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TRIO SALAD

A Vine-Ripened Tomato filled with Curry Chicken Salad, a half of an Avocado filled with
Shrimp Salad and a Caramel Almond Shell filled with Seasonal Fruit
Accompanied by a Petite Croissant
\$21.95 per person

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LUNCHEON SALADS AND SANDWICHES

The following Sandwiches include your choice of one side:
Coleslaw, Parmesan Fries, or Pasta Salad

GRILLED CHICKEN SANDWICH

Grilled Marinated Chicken Breast on Herb Focaccia Bread with Lettuce and Tomato
Served with Chipotle Mayonnaise on the side
\$20.95 per person

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STEAK SANDWICH

Grilled Sliced Top Sirloin Steak (prepared medium)
Served on Toasted Herb Focaccia Bread
Topped with Sautéed Mushrooms, Swiss Cheese and Onions
\$21.95 per person

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MEDITERRANEAN VEGETARIAN SANDWICH

Ciabatta Roll filled with Grilled Zucchini,
Eggplant, Exotic Mushrooms, Roasted Peppers,
Pepper Jack Cheese, Sun-Dried Tomato Pesto Mayonnaise
\$20.95 per person

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March 2009

LUNCHEON ENTREES

Entrees include a Mixed Green Salad with Red Wine Vinaigrette Dressing

Chef's selection of Seasonal Vegetables, Warm Rolls and Butter

Your choice of one of the following desserts:

Raspberry Marquis, Tiramisu, Hazelnut Crumb Tart or

New York Style Cheesecake with Seasonal Berry Sauce

French Roast Coffee, French Roast Decaf and Assorted Teas

CAESAR SALAD - \$1.00 ADDITIONAL PER PERSON

GRILLED SALMON

Served with Puree Basil Sauce

Accompanied by Garlic Mashed Potatoes

\$24.95 per person

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ASIAN BARBEQUE CHICKEN

Boneless Breast of Chicken with our special Asian Barbeque Sauce

Steamed Rice

Stir Fry Vegetables

\$21.95 per person

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SLICED SIRLOIN STEAK

Served with Brandy Peppercorn Sauce

Roasted Red Potatoes

\$24.95 per person

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* EXOTIC MUSHROOM RAVIOLI

(*Vegetarian Item)

Raviolis filled with Exotic Mushrooms

In a Parmesan Cream Sauce

\$21.95 per person

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LUNCHEON ENTREES

BAKED NORTHERN HALIBUT

Served with Chardonnay Chive Cream Sauce
Wild Rice Pilaf
\$25.95 per person

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ORANGE ROUGHY PICCATA

Filet of Orange Roughy sautéed with a Lemon Butter Caper Sauce
Wild Rice Pilaf
\$23.95 per person

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CHICKEN FLORENTINE

Chicken Breast filled with Swiss Cheese and Spinach
With a Roasted Tomato Cream Sauce
Wild Rice Pilaf
\$22.95 per person

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MEATLOAF

Apple Smoked Bacon wrapped Meatloaf stuffed with Pearl Onion Confit
Topped with Mushroom Gravy
Garlic Mashed Potatoes
\$22.95 per person

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LUNCHEON BUFFETS

(MINIMUM 25 GUESTS FOR BUFFETS)

ITALIAN BUFFET

Traditional Caesar Salad

Antipasto Salad:

Sliced Cucumbers, Pepperoncini, Salami, Artichoke Hearts,
Roasted Peppers, Sliced Tomatoes and Olives
Parmesan Vinaigrette

Chicken Cacciatore

Vegetable Lasagna

Cheese Tortellini with Pomodoro Sauce

Garlic Bread

Tiramisu

French Roast Coffee, French Roast Decaf and Assorted Teas
\$25.95 per person

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MEXICAN BUFFET

Cabo Salad:

Mixed Greens with Julienne Carrots, Jicama, Red Cabbage and Tomatoes
Cilantro Vinaigrette and Buttermilk Ranch Dressings

Chicken Fajitas

Warm Flour Tortillas

Cheese Enchiladas

Refried Beans

Baja Rice

Tortilla Chips with Salsa and Guacamole

Flan

French Roast Coffee, French Roast Decaf and Assorted Teas
\$24.95 per person

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LUNCHEON BUFFETS

(MINIMUM 25 GUESTS FOR BUFFETS)

AMERICAN BARBEQUE BUFFET

Mixed Green Salad with Ranch Dressing
Coleslaw
Whole Grain Mustard Potato Salad

Grilled Certified Angus Burger and Barbequed Chicken Breast

Baked Beans
Kettle Chips
Onion Buns
Appropriate Condiments

Cinnamon Apple Tart
French Roast Coffee, French Roast Decaf and Assorted Teas
\$26.95 per person

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PALM GARDEN DELI BUFFET

Mixed Green Salad with Ranch Dressing
Sliced Fresh Seasonal Fruit

Sliced Roast Beef, Ham, Turkey and Salami
With Cheddar, Swiss, Pepper Jack and Provolone Cheeses
Lettuce, Tomatoes, Sliced Red Onions, Pickle Spears, Pepperoncini and Olives

Whole Grain Potato Salad, Coleslaw and Kettle Chips

Assorted Breads and Rolls

New York Style Cheesecake with Seasonal Berry Sauce
French Roast Coffee, French Roast Decaf and Assorted Teas
\$25.95 per person

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LUNCHEON BUFFETS

(MINIMUM 25 GUESTS FOR BUFFETS)

ASIAN BUFFET

Mixed Green Salad with Ginger Soy Dressing

Orange Chicken
Beef and Broccoli
Vegetable Egg Rolls

Steamed Rice
Stir Fry Vegetables
Hawaiian Sweet Bread

Fortune Cookies and Fruit Tart
French Roast Coffee, French Roast Decaf and Assorted Teas
\$25.95 per person

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MARKET FRESH SOUP AND SALAD BUFFET

Please select from one of the following Soups:

Split Pea, Cream Of Mushroom, New England Clam Chowder or Corn Chowder

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Create your ultimate Salad with Romaine Lettuce, Fresh Spinach and Baby Field Greens

Marinated Artichokes, Bacon Crumbles, Sliced Red Onion,
Sliced Cucumbers, Tomatoes, Shredded Carrots, Garbanzo Beans,
Sliced Mushrooms, Olives, Chopped Egg, Herb Croutons, Black Beans,
Sliced Grilled Chicken, Diced Turkey, Ham and Shrimp
Shaved Parmesan, Jack and Cheddar Cheeses
Assorted Dressings

Assorted Bread and Rolls

Chef's Selection of Pastries
French Roast Coffee, French Roast Decaf and Assorted Teas
\$25.95 per person

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HOT HORS D'OEUVRES SELECTIONS

(Per 50 pieces)

Minimum order per item 50 pieces

Petite Crab Cakes with Saffron Aioli	\$200.00
Beef Sate with Thai Peanut Sauce	\$165.00
Vegetable Pot Stickers with Ginger Soy Sauce	\$150.00
Spanakopita – Phyllo Dough filled with Spinach and Feta Cheese	\$150.00
Sea Scallops wrapped in Apple Smoked Bacon	\$210.00
Chicken Sate with Thai Peanut Sauce	\$160.00
Vegetable Spring Rolls with Sweet and Sour Sauce	\$145.00
Crispy Cheese filled Jalapenos	\$140.00
Crab and Shrimp filled Mushroom Caps	\$210.00
Florentine Mushroom Caps with Spinach and Gruyere	\$155.00
Coconut Shrimp with Thai Chili Sauce	\$205.00
Exotic Mushroom and Goat Cheese Phyllo Cups	\$155.00
Breaded Chicken Tenders with choice of sauce:	\$155.00
- Buffalo	
- Teriyaki	
- Barbeque	
Chicken Drumettes tossed in your choice of sauce:	\$140.00
- Buffalo	
- Teriyaki	
- Barbeque	

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COLD HORS D'OEUVRES SELECTIONS

(Per 50 pieces)

Minimum order per item 50 pieces

Assorted Tea Sandwiches	\$145.00
Bruschetta (Toasted Baguette with Tomato Balsamic Relish)	\$125.00
Assorted Mini Sandwiches	\$125.00
Salmon Cucumber Rondelles with Pesto Cream Cheese	\$150.00
Chef's selections of assorted Petite Canapés	\$150.00
Chilled Jumbo Shrimp with Cocktail Sauce (per 100 pieces)	\$375.00
Baked Pita Triangles with Grilled Chicken and Hummus	\$110.00
Seasonal Melon Wrapped in Prosciutto	\$155.00
Southwest Chicken Tostadas with Chipotle Sour Cream	\$145.00
Ahi Tartar Demitasse	\$205.00
Smoked Salmon Mousse Phyllo Cups topped with Caviar	\$145.00
Asparagus Spears wrapped in Prosciutto	\$180.00

Please Inquire About
ERIC'S Bar Menu

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RECEPTION DISPLAYS

IMPORTED AND DOMESTIC CHEESE BOARD

Served with assorted Crackers and Baguettes

Small (serves 20-30 guests)	\$160.00
Large (serves 60-70 guests)	\$260.00

VEGETABLE CRUDITÉS WITH RANCH DIP

Small (serves 20-30 guests)	\$115.00
Large (serves 60-70 guests)	\$185.00

FRESH FRUIT DISPLAY

Small (serves 20-30 guests)	\$115.00
Large (serves 60-70 guests)	\$185.00

FRESH FRUIT FONDUE

Fresh Fruit Brochettes served with Belgian Dark Chocolate and White Chocolate Fondue, Brown Sugar and Whipped Cream

\$9.95 per person

(Please add \$2.00 per person for parties less than 25 guests)

SEAFOOD DISPLAY

Jumbo Shrimp, Crab Claws, Oysters on the Half Shell, Bay Scallop Ceviche Cocktail Sauce, Horseradish and Lemon Wedges

\$22.95 per person

(Please add \$4.00 per person for parties less than 25 guests)

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March 2009

DINNER ENTREES

Entrees include a Mixed Green Salad with Red Wine Vinaigrette Dressing
Chef's selection of Seasonal Vegetables, Warm Rolls and Butter

Your choice of one of the following desserts:

Raspberry Marquis, Tiramisu, Hazelnut Crumb Tart or
New York Style Cheesecake with Seasonal Berry Sauce
French Roast Coffee, French Roast Decaf and Assorted Teas

**In order to provide you and your guests the best service,
there is a maximum of 2 entrees per function
For 3rd entrée add \$2.00 per person**

CHICKEN MARSALA

Sautéed Breast of Chicken with Mushrooms served in a Marsala Wine Sauce
Wild Rice Pilaf
\$28.95 per person

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TOP SIRLOIN STEAK

Certified Angus Top Sirloin
Green Peppercorn Sauce
Oven Roasted Red Potatoes
\$35.95 per person

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CHICKEN FLORENTINE

Chicken Breast filled with Swiss Cheese and Spinach
With a Roasted Tomato Cream Sauce
Wild Rice Pilaf
\$29.95 per person

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March 2009

DINNER ENTREES

MEDITERRANEAN CHICKEN PENNE

Penne Pasta tossed with Artichokes, Extra Virgin Olive Oil, Garlic,
Sautéed Chicken Breast and Sun-Dried Tomato Basil Sauce
\$29.95 per person

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ORANGE ROUGHY PICCATA

Filet of Orange Roughy sautéed with a Lemon Butter Caper Sauce
Wild Rice Pilaf
\$31.95 per person

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BISTRO FILET AND CHICKEN COMBO

Searched Tender Beef and Grilled Chicken Breast
Finished with a Mushroom Demi-Glace
Garlic Mashed Potatoes
\$35.95 per person

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ASIAN BARBEQUE CHICKEN

Boneless Breast of Chicken in our special Asian Barbecue Sauce
Steamed Rice
Stir Fry Vegetables
\$29.95 per person

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FIN AND FOWL

Grilled Atlantic Salmon with Basil Sauce accompanied by
Boneless Breast of Chicken with Roasted Red Pepper Sauce
Garlic Mashed Potatoes
\$34.95 per person

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March 2009

DINNER ENTREES

FILET MIGNON

Filet Mignon
Wild Mushroom Sauce
Oven Roasted Red Potatoes
\$39.95 per person

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GRILLED SALMON

Finished with Basil Sauce
Garlic Mashed Potatoes
\$32.95 per person

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CHICKEN MUSHROOM WELLINGTON

A Chicken Breast stuffed with Wild Mushrooms
Wrapped in a Flaky Pastry and baked
Wild Rice Pilaf and a Roasted Pepper Cream Sauce
\$31.95 per person

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March 2009

DINNER THEME BUFFETS

(MINIMUM 25 GUESTS FOR BUFFETS)

SOUTHWEST BARBEQUE

Country Green Salad
Buttermilk Ranch Dressing
Whole Grain Mustard Potato Salad

Grilled Marinated Tri-Tip
Barbeque Chicken Breasts

Fresh Roasted Corn off the Cob
Baked Beans
Freshly baked Corn Bread and Butter

Seasonal Fruit Tart
French Roast Coffee, French Roast Decaf and Assorted Teas
\$32.95 per person

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INTERNATIONAL BUFFET

Mediterranean Salad:
Fresh Tomatoes, Olives, Artichoke Hearts, Fire Roasted Red Peppers, Sliced Cucumbers and
Grilled Eggplant in a zesty Lemon and Oregano Vinaigrette

Mixed Green Salad
Assorted Dressings
Warm Rolls and Butter

Teriyaki Beef Brochette
Coq Au Vin

Rice Pilaf
Oven Roasted Red Potatoes
Chef's selection of Fresh Seasonal Vegetable

Tiramisu
French Roast Coffee, French Roast Decaf and Assorted Teas
\$37.95 per person

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March 2009

DINNER THEME BUFFETS

(MINIMUM 25 GUESTS FOR BUFFETS)

MEDITERRANEAN BUFFET

Greek Salad:
Grilled Vegetable Tray over a bed of Field Greens

Hummus with Pita Bread

Breast of Chicken in a Sun-Dried Tomato and Basil Cream Sauce

Filet of Fish Piccata

Moussaka

Oven Roasted Herb Potatoes

Seasonal Vegetable Medley

Garlic Bread

Pistachio Torte

French Roast Coffee, French Roast Decaf and Assorted Teas

\$37.95 per person

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HAWAIIAN LUAU BUFFET

Asian Green Salad

Huli Huli Chicken – Hawaiian Barbequed Chicken

Marinated in a Sweet Ginger Soy Sauce

Kahlua Pork – Slowly braised Pork Shoulder

Island Coconut Shrimp

Steamed Rice

Stir Fry Vegetables

Hawaiian Sweet Bread

Macadamia Chocolate Cake

French Roast Coffee, French Roast Decaf and Assorted Teas

\$37.95 per person

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SPECIALTY DESSERT SELECTIONS

To enhance your meal, select one of our chef's specialty desserts:

White Chocolate Box filled with Strawberry Shortcake

\$2.50 additional per person

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Florentine Fruit Cup

(Florentine nut cookie filled with pastry cream and topped with fresh fruit)

\$2.50 additional per person

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Irish Cream Cheesecake

\$2.50 additional per person

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Triple Chocolate Mousse

\$2.50 additional per person

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Dark Chocolate Box filled with layers of Chocolate Mousse and Chocolate Sponge Cake

\$2.50 additional per person

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Specialty Cheesecake Flavors
Available - Please Inquire

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REFRESHMENTS

Chilled Fruit Juices (Kiwi Strawberry, Orange, Cranberry, Grapefruit, Passion Orange Guava or Tomato ~ Serves 8)	\$25.00 per pitcher
Assorted Soft Drinks	\$2.95 each
Bottled Water	\$3.50 each
Mineral Water (Fiji or San Pellegrino)	\$4.75 each
Coffee, assorted Herbal Teas, Decaffeinated Coffee	\$40.00 per gallon \$ 20.00 per pot
Assorted Bagels served with Cream Cheese	\$33.00 per dozen
Assorted Muffins	\$32.00 per dozen
Assorted Danish	\$32.00 per dozen
Fresh Baked Cookies	\$28.00 per dozen
Fudge Brownies	\$28.00 per dozen
Tortilla Chips with Salsa and Guacamole (Serves 20)	\$ 3.25 per person
Spicy Snack Mix	\$3.00 per person
Gourmet Mixed Nuts	\$20.00 per pound

Please ask about our **Self Serve Beverage Station**.

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SPECIALTY BREAKS

PALM GARDEN SWEET BREAK

Freshly Baked Chocolate Chip, Oatmeal and
White Chocolate Chip Macadamia Nut Cookies
Fudge Brownies
Assorted Soft Drinks
French Roast Coffee, French Roast Decaf and Assorted Teas

\$15.95 per person

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FRUIT SMOOTHIE STATION

Sliced Pineapple, Seasonal Melon, Bananas or Strawberries blended with
Yogurt, Fruit Juice and Crushed Ice
Served with assorted Granola Bars and Kettle Chips

\$15.95 per person

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GOURMET COFFEE BREAK

(Minimum 20 guests)
Flavored Coffees
Assorted Herbal Teas
Biscotti
Assorted Petit Fours
Whip Cream, Cinnamon Sticks, Brown Sugar, Chocolate Shavings, Cocoa Powder,
Ground Cinnamon and Ground Nutmeg

\$16.95 per person

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SPECIALTY BREAKS

THE HEALTH BREAK

Fruit Tray with Sliced and Whole Fruit
Granola Bars
Fresh Vegetables with Dip
Bottled Water
French Roast Coffee, French Roast Decaf and Assorted Teas

\$15.95 per person

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AFTER SCHOOL BREAK

Oreo Cookies
Sizzlin' Snack Mix
Assorted miniature Chocolate Candy Bars
Cheese N' Crackers
Milk
Assorted Soft Drinks and Bottled Water

\$15.95 per person

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HOSTED BAR

Domestic Beer	\$4.50
Imported Beer	\$5.25
House Brands	\$6.00
Call Brands	\$7.00
Premium Brands	\$8.00
Martinis – “Hand Shaken”	\$9.00

HOUSE WINES

By The Glass	\$6.25
By The Bottle	\$29.00

CHAMPAGNE

Non-Alcoholic (by the bottle)	\$16.00
House Champagne (by the bottle)	\$29.00

NO HOST BAR

Domestic Beer	\$4.75
Imported Beer	\$5.75
House Brands	\$6.50
Call Brands	\$7.50
Premium Brands	\$8.50
Martinis – “Hand Shaken”	\$9.50

HOUSE WINES

By The Glass	\$6.50
By The Bottle	\$31.00

BARTENDER: \$125.00 for a four-hour minimum and \$35.00 each additional hour.
(Should \$375.00 in beverage revenues be reached
the \$125.00 bartender fee will be waived.)

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SPECIALTY STATIONS

CARVING STATIONS

All stations include Button Rolls and appropriate condiments to include Whole Grain Mustard,
Mayonnaise and Horseradish Sauce
Carver Fee - \$125.00 for a 2-hour minimum
One Chef per carving station required

Peppercorn & Rosemary encrusted Prime Rib of Beef
(Minimum 25 guests)
Cooked Medium Rare
Thyme Au Jus
\$19.95 per person

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Whole Roasted Turkey
Traditional Turkey Gravy
Cranberry Sauce
Serves 40 guests
\$325.00

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Spiral Ham with Whisky Mustard Sauce
Serves 40 guests
\$325.00

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PASTA STATION

Attendant Fee - \$125.00 for a 2 hour minimum
Pasta Station requires one attendant per 50 guests

Chef's selection of two Pastas
Diced Chicken, Shrimp, Sliced Mushrooms, Tomatoes, Bell Peppers, Artichoke Hearts,
Kalamata Olives and Parmesan Cheese
Alfredo Sauce
Pesto Sauce
Marinara Sauce
\$16.95 per person

(PLEASE ADD \$2.00 PER PERSON FOR PARTIES LESS THAN 25 GUESTS)

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