

# Good Times Catering

Class Reunion Menu

Can be served either by the plate or buffet style

Hors d'œuvres

\$2.95 plate: Cheese, Crackers, Meat, Cocktail Wieners

\$4.25 Plate: Cheese, Crackers, Meat, Cocktail Wieners, Meatballs, Artichoke Spinach Dip

\$5.95: Cheese, Crackers, Meat, Cocktail Wieners, Meatballs, Teriyaki chicken wings, Artichoke Spinach Dip and Cocktail Shrimp (3pcs per person)

Any other suggestions, we can rearrange and add or delete ideas. These are just suggestions

Entrée \$16.95 ++(tax and tip)

**Prime Rib (we use only certified black angus)**

**Roasted Beef Tenderloin (8oz) with Portabella Garlic Mushrooms**

**Tenderloin Filets (4oz) with Shrimp (3 baked in Garlic)**

**Tenderloin Filets (4oz) with any style of Chicken Breasts**

**Cornish Game Hens on a Bed of Dressing with Orange Glaze (\$15.95)**

Entrée; \$10.95 ++ (tax and tip) 1 meat for each person

Entrée: \$12.95 ++(tax and tip) 2 meats for each person

**Beef Tips in Gravy with Mushrooms**

**Herbed Chicken in a Butter Cream Sauce**

**Champagne Chicken over Wild Rice**

**Chicken Tetrazinni (no potatoe choice)**

**Roast Beef**

**Roasted Pork Loin**

**Herbed Pork Loin**

**Almond Crusted Chicken**

**Stuffed entrees: add \$1.50**

**Stuffed Pork Loin**

**Stuffed Chicken Breasts with Sage Dressing**

**Stuffed Chicken Breasts with Artichoke and Capers**

Salads; Choice of

**Musclen Salad** with raspberries, oranges and almonds raspberry vinaigrette

**Caesar Salad** (romaine with black olives, diced tomatoes, croutons, parmesan cheese and Caesar dressing)

**Citrus Poppy seed Romaine;** romaine, citrus poppy seed dressing, craisins, almonds and pecans

**Poppy Seed Salad;** romaine, mandarin oranges (strawberries in season) and almonds tossed with a sweeter poppy seed dressing

**Tossed Salad;** chopped head lettuce, grape tomatoes, red onions, croutons with a choice of 2 dressing. Ranch, French ,1000 Island, Thai, Ceasar and Poppyseed.

Potatoes:

**Baked** with Sour Cream (Chives) and Butter

**Loaded Mashed Potatoes:** mashed potatoes with sour cream, cheese, bacon and chives, blended together

**Roasted Red Skins** baby reds slow roasted in the oven with caramelized onions

**Garlic Mashed Potatoes**

**Augratens**

**Wild Rice**

Vegetables:

**Glazed Baby Carrots with bacon**

**Baby Peas with sweet onions**

**Green Beans Almandine** with almonds and bacon

**Prince Edward Blend** Wax beans, Green Beans and Carrots

**Corn**

Breads:

**Crusted French loaves**

Desserts:

An assortment of **cheese cake served by the slice** (\$2.50)

**Mini cheesecakes** we can put on the tables (\$1.00each)

**Tipsy oranges** (\$2.00) These are oranges halved, then baked and sweetened with brown sugar and butter and topped with drambuie (there is no substitute for an alcohol free one, just to skip the liquor completely)

**Ice Cream** available, peppermint stick, almond fudge, peppermint bon-bon, or vanilla if desired! (With chocolate sauce) (\$1.50)

All the dinners are complete with salads, entrees, potatoes, vegetable, bread, coffee and milk Desserts are optional.

All prices are subject to tax and gratuity, and change. Please call for confirmation.

Thanks,

*Kris Wedl*

Good Times Restaruant and Bar

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