

DINNER MENUS

BUILD YOUR OWN MENU...CHOOSE YOUR MAIN ENTRÉE PLUS ONE ITEM FROM EACH CATEGORY

POULTRY ENTRÉES \$15.95 and Up

Chardonnay Chicken, Stuffed Chicken Breast, Champagne Chicken, Stuffed Chicken Breasts
Chicken Marcela, Chicken Piccata, Roasted Airline Birds, Chicken Fajitas, B-Q Chicken

NOTE: Tofu may be substituted for any Chicken Entrée

PORK ENTREES \$14.95 and Up

Baked Pit Ham, Mediterranean Meat Roll, Pork Loin Roast, Pork Chops, Baby Back Ribs

BEEF ENTREES \$16.95 and Up

Sirloin or Tenderloin Roast, USDA CHOICE Sirloin Steak, Rosemary/Garlic Prime Rib,
Stuffed Flank Steak, Beef Fajitas

SEAFOOD ENTREES \$16.95 and Up

Hallbut or Salmon Filets Served...Asian, Jamaican, Southwestern or Roasted Garlic

PASTA ENTREES \$13.95 and Up

Lasagna: Classic Sausage, Garlic Chicken, Vegetable, Fiesta
Other Pasta Dishes: Chicken or Shrimp Fettuccine, Mediterranean Shrimp
Tortellini with Roasted Peppers & Sausage

SALADS

Five Star Classic Caesar Salad
Toasted Pecan Caesar
Priest Lake Toss
Italian Toss
Spinach Toss
Canils Toss

SIDE DISHES

Baked Green Bean Casserole
Haricot Vert a' la Bleu Green Beans
Oven-Roasted Veggies
Honey Glazed Baby Carrots
Roasted Asparagus
The Season's Best Veggie Casserole

STARCHES

Five Cheese Au Gratin
Sun-dried Tomato Scalloped Potatoes
Potato/Waterchestnut Casserole
Tri-Potato Au Gratin
Garlic/Gorgonzola Mashers
Denver Mashers
Garlic Roasted Baby Reds
Garlic/Herb Pasta
Raviolis
Fettuccine Alfredo
Rice Pilaf
Wild Rice/Pinenut Pilaf
Heartland Rice Medley

BREADS

Herbed Dinner Rolls
Parmesan Garlic Artisan Bread
Bread Sticks
Corn Bread Muffins

JAZZY TOPPERS TO YOUR PROTEIN

Port Wine Demi Glaze
Jack Daniels Sauce
Gorgonzola Sauce
Garlic/Basil Sauce
Champagne Garlic Sauce
Peppercorn Sauce
Portabella Mushroom Sauce
Currant/Ginger Sauce
Lemon-Caper Sauce
Chardonnay Sauce
Sauvignon Blanc Lemon Dill Sauce
Roasted Pepper/Artichoke Compote

"FOR STARTERS"

CHOOSE THREE APPETIZERS
SERVED BUTLER STYLE

Assorted Cold Canapés
Zesty Stuffed Mushrooms
Rumaki

Assorted Kebobs

Crostinis with Spreads

Assorted Hot Puffed Pastries

2.50 to 3.95 per Person

"SCRUMPTIOUS DESSERT BUFFET"

Decedent Cheesecakes 2.95 to 4.95

Home-style Desserts 1..95 to 2.95

Tasty Bite Size Dessert Buffet 1.95 to 3.95

Sundae Buffet 1.95 to 3.95

River of Chocolate Display 2.95 to 3.95

Charley's Catering Company

Shirley Williams, Owner/Chef

509-389-6875

Email...shirley@charleyscatering.com

SAUCES & TOPPINGS