

3321 N. Old Hwy. 421 Greensburg, IN 47240 812-663-4534

Menu Suggestions

Salad:

Garden Salad: Fresh greens, cherry tomato, cucumber, parmesan, choice of dressing

Spring Mix: Seasonal fruit, cran-raisin, parmesan, pecan, raspberry vinaigrette Pear & Walnut: Greens, Asian Pears (in season), walnut, bacon, blue cheese, special dressing

Entrée:

Chicken: Cranberry Chicken, Chicken with Lemon Caper Sauce, Almond Apricot Chicken, Chicken Marsala, Chicken Piccata, Italian Chicken, Fried Chicken

Pork Tenderloin: Seasoned and slow cooked; served with gravy; Cherry almond

Glaze; Apple/cranberry chutney (in season); Cranberry/Dijon

Ham: BoarsHead with maple sugar glaze

Beef Roast: Seasoned and slow cooked; served with beef gravy

Swiss Steak; prepared with cream of mushroom, diced tomato, onion

Prime Rib

Sides:

Mashed potato, cheesy mashed potato, sweet potato casserole, baked potato, red potato,

Ultimate golden Yukon (twice baked with cream/ egg custard & goat cheese,), green beans, corn, mixed vegetable, honey glazed carrots, broccoli, asparagus

Fresh Baked Bread: Dinner rolls or small loaves of bread

Desserts:

HighPoint assorted pies: Apple Caramel Nut, Classic Apple, Country Apple with Maple flavored crust, Peach, Blackberry, Rhubarb, Combination Fruit, Pumpkin Cakes: Many recipes ... will prepare per season; Cheesecake Cupcakes, mousse, cookies, bars various recipes

We will work with client to prepare appropriate menu for a formal or casual event. We can work with themes ... Italian fare, Southwest, etc.

We are not limited to these suggestions, we have many recipes ... these are a sampling.