

## Dinner Selections

Meal prices include meals, servers, linens, china and glassware.  
Room rental includes any set-up and tear-down of the reception area.  
A piano and one microphone will be provided with no additional charge upon request.

### Plate-Style Meals

#### Poultry Selections

- *Chicken Lucern* - Chicken breast topped w/ grilled onions, cornbread stuffing and Swiss cheese
- *Almond Chicken* - Chicken breast baked and topped with toasted almonds
- *Seasoned Baked Chicken* - Chicken breast marinated and baked in dry Italian seasoning
- *Parmesan Crumb* - Chicken breast coated with parmesan cheese and bread crumbs
- *Chicken Cordon Bleu* - Ham and Swiss cheese encased in chicken breast
- *Roast Turkey and Dressing* - Baked Turkey breast with cornbread stuffing

#### Pork Selections

- *Baked Glazed Ham* - Sliced baked ham topped with pineapple glaze
- *Savory Baked Pork Chops* - Thick sliced pork chop, seasoned and slow baked
- *Oven Roasted Pork Roast* - Seasoned and slow roasted, sliced roast
- *Seasoned Stuffed Pork Chop* - Thick pork chop split and stuffed with cornbread dressing

#### Beef Selections

- *Swiss Steak* - Steak slow baked in a brown mushroom sauce
- *Sliced Roast Beef* - Slow roasted and thinly sliced
- *8 oz. Sliced Prime Rib* - Slow roasted and sliced thick

All Entrees are served with Punch, Cheese, Crackers; Choice of Salad, Potato and Vegetable, Rolls, Butter; Coffee, Iced Tea and Iced Water; Linen tablecloth and Napkins

#### Salad Selections

- *Tossed* - Iceberg lettuce, cucumber, tomato, croutons, ranch or French dressing
- *Spinach* - Spinach blend, toasted pecans, fresh strawberries, raspberry vinaigrette dressing
- *Romaine Mandarin* - Romaine blend with toasted almonds, mandarin oranges, sweet homemade dressing
- *Caesar* - Crisp romaine mixed with Parmesan cheese, croutons and traditional dressing

#### Potato Selections

Mashed potatoes w/ gravy, Parsley red, Baked, Au gratin, Garlic Mashed Potatoes, Scalloped, Candied Sweet Potatoes, Rice Pilaf, Noodles Romanoff

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### Vegetable Selections

Buttered corn, glazed baby carrots, peas & carrots, green beans, green peas w/ pearl onions, California blend, Prince Charles blend, Capri blend, baked corn casserole, green bean casserole

## **Buffets**

### Buffet A

- Punch, cheese, crackers
- Choose one salad (pre-set or on buffet)
- Two meats, three hot sides, rolls, butter and beverages  
*[buffet meats do not include seasoned stuff pork chop or prime rib]*

### Buffet B

- Punch, cheese, crackers
- Choose two salads (on buffet)
- Two meats, three hot sides, rolls, butter and beverages  
*[buffet meats do not include seasoned stuff pork chop or prime rib]*

### Additional Buffet Salad Choices

Potato, broccoli, seven-layer, pasta, macaroni, gelatin with fruit, coleslaw, applesauce, fresh vegetable tray with dip. Fresh fruit equals two salads.

### Optional Services

Cake Cutting - \$ 30.00  
Staging set-up and rental - \$ 40.00  
Lattice set-up and rental - \$ 40.00  
Centerpieces - \$ 4.00 per table  
Linen Overlay - \$ 2.00  
Video Projector Rental - \$ 100.00  
Additional Mic - \$ 10.00

A Deposit of \$300.00 is required to reserve a room and a date.  
17% Gratuity and 7% Tax will be added to the price of each meal.  
Meal prices are not guaranteed until one month prior to the event.

## **Greencroft Catering & Meeting Rooms**

1820 Greencroft Blvd.  
PO Box 819  
Goshen, IN 46527-0819  
(574) 537-4096