



LABOR DAY MENU

APPETIZERS

Vibrant vegetable crudité's with creamy dill dip served in a country basket
Small (serves 6-8) Medium (serves 12-16) Large (serves 18-25)
Guacamole & Salsa served with Tortilla Chips served on a platter (serves 8-10)
Lemon, Lime & Cilantro Chicken Satay
Tamari Ginger Beef Satay
Fresh Dill & Lime Shrimp Satay
Fresh Mozzarella, Tomato & Basil Skewers
Filet of Beef on Garlic Toast

ENTREES

Barbeque Boneless Chicken Breast
Herb Grilled Boneless Chicken Breast
Lemon Boneless Chicken Breast
Boneless Chicken Breast Medley
Golden Fried Chicken Pieces
Ginger Marinated Flank Steak
Barbeque Spare Ribs
Whole Pepper coated Filet Mignon
(or sliced on a platter, with horseradish sauce)
Mediterranean Chicken Kabobs
Summer Vegetable Kabobs
Shrimp & Scallop Kabobs
Herb Grilled Salmon
Teriyaki Salmon
Whole Poached Salmon Garnished with Cucumber Scales & Dill Sauce
Salmon Square Medley
Assorted Wraps, Cut in 1/3rds, on a Platter (Poultry, Meat, Seafood & Vegetarian Selections Available)
Small (serves 4-6) Medium (serves 10-12) Large (serves 15-18)



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SIDE SALADS

Traditional Potato Salad
Tri-Color Dill Potato Salad
Penne Basilica
Pesto Pasta Salad
Sesame Noodles
Broccoli Slaw
Traditional Cole Slaw
Home Style Macaroni Salad
Garden Gazpacho Salad
Shrimp Gazpacho Salad
Fresh Mozzarella, Tomato & Basil Salad
Greek Cucumber, Tomato & Feta Salad
Quinoa Salad
Kale Salad
Tomato & Avocado Salad

SWEET ENDINGS

Seasonal Sliced Fruit Platter garnished with Fresh Berries
Assorted Dessert Bars & Cookies Small (*serves 6-8*) Medium (*serves 12-16*) Large (*serves 18-25*)
Carved Watermelon Basket filled with fruit Salad (*Serves 15 – 20*)
Festive Fruit Tarts (*Large 9" or Individual 3"*)
Key Lime Pie (*Large 9" or Individual 3"*)
Pies: Traditional Apple, Apple Crumb, Blueberry Peach
Strawberry Short Cake
Fruit Salad
Flag & Star Cookies