



Salads

Orange Delight Pecan Salad, spring mix with orange toasted pecans, topped with mandarin oranges, served with Pineapple Mango Vinaigrette Dressing.

Greek Feta Salad, fresh romaine with sliced cucumbers, green bell peppers, black olives, red onions and tomatoes, topped with capers and feta cheese, served with Balsamic Vinaigrette Dressing.

Stunning Strawberry Salad, spring mix blend topped with ripe cut strawberries and toasted almonds, served with Raspberry Vinaigrette Dressing.

Italian Romaine Salad, fresh romaine lettuce mixed with sliced black & queen olives, pepperoncini peppers, chopped red and green



Entrees

6 oz grilled Chicken Breast topped with sautéed sliced mushrooms & mozzarella cheese.

USDA Choice Savory Roast Beef carved on site and served with aujus and horseradish sauce.

Bacon wrapped chicken breast stuffed with cream cheese pesto served in basil cream sauce.

USDA Hand cut choice rib-eye steak, perfectly grilled (order grilled on site for an up-charge).



Desserts

Chef Special, Chocolate Bundt Cake with Caramel Flan for a combo dessert baked to perfection.

White Chocolate Bread Pudding topped with a creamy white chocolate sauce.

Southern Pecan Pie made from scratch for a flawless home cooked taste.

Assorted Baked Cheesecakes, strawberry swirl, chocolate silk, turtle or New York style,

Traditions has endless catering menu choices with a few of our favorites listed above.

