



Dinner Entrees

BAKED ZITI WITH HOMEMADE SAUCE

- with meatballs - \$7.50 per person
- without meatballs - \$6.50 per person

CHICKEN OR SHRIMP ALFREDO

Baked penne with a parmesan white sauce served with or without mushrooms

- \$8.00 per person

VEGETABLE LASAGNA

An assortment of fresh vegetables (mushrooms, bell peppers, zucchini, summer squash, onions and spinach) and layered with lasagna noodles, ricotta cheese and pasta sauce, topped off with mozzarella cheese

- \$8.00 per person

LASAGNA WITH MEAT SAUCE

Lasagna noodles layered with homemade meat sauce, ricotta and mozzarella cheeses

- \$8.50 per person

SUN DRIED TOMATO PASTA

Rigatoni and Italian sausage in a rich sun dried tomato sauce topped with freshly grated parmesan cheese

- \$8.00 per person

BEEF RAGU

Tender chunks of beef simmered in a hearty broth with freshly sliced mushrooms served over parsley noodles

- \$8.50 per person

BAKED CHICKEN POT PIE

Hand cut chicken, carrots, potatoes, and green beans cooked in rich gravy and topped with homemade biscuits

- \$7.50 per person

All dinner entrees are served with fresh rolls, butter and a garden salad



Dinner Entrees

SOUPS

Creamy Broccoli and Cheddar Cheese

Vegetable

Loaded Baked Potato

Homemade Turkey Noodle

3 Quart Crock

- Serves 15-20 - \$24.00