

DINNER MENUS

Subject to change due to seasonal availability

Chef's Choice Dinner - \$20 per person

By allowing the House to determine the choice of the lunch items provided, we are able to keep a high quality of food at reasonable prices.

Soup or Salad: All soup is homemade with the finest ingredients. Salads are chosen by seasonal availability and may range from our Chef's famous Caesar Salad to Mesculin Greens or Crispy Garden Salads, all dressing are made fresh in our kitchen.

Entrée: The House of the Redeemer provides high quality entrees according to freshness and market value. It consists of a protein, starch and vegetable.

Fruit: Fruits are chosen for our dinner platters according to quality and seasonality.

Dessert: Our desserts consist of homemade cookies featuring shortbread, chocolate chip, white chocolate macadamia, oatmeal currant and brownies.

Beverages: Coffee, tea and bottled water.

Dinner Menu A - \$25 per person

Cream of Spinach Soup *or* Mesclun Salad with Vinaigrette Dressing
Chicken Medallions with Dijon Sauce*
Sautéed Broccoli with Garlic
Rice Pilaf *or* Roasted Red Potatoes
Baguettes and Butter
Pound Cake with Whipped Cream and Berries
Coffee, Tea, Bottled Water

**other sauces available an additional \$2 pp*

Dinner Menu B - \$30 per person

Minestrone Soup *or* Caesar Salad
Seared Herbal Salmon with Red Pepper Aioli
Green Bean Almondine
Basmati and Wild Rice Medley
Assorted Rolls and Sweet Butter
Fruit Crisp with Vanilla Ice Cream
Coffee, Tea, Bottled Water