



Hot Entree Menu

All of our selections are prepared from scratch in our kitchen. We use the freshest ingredients available. Hot entrees require a 10 person minimum and are priced at \$9.50 per person.

Jumbo Baked Potato Bar:

Served with sour cream, real bacon bits, cheddar cheese, green onion, and whipped butter. Comes with a garden salad topped with chicken.

Florentine Stuffed Shells:

Stuffed with spinach, ricotta and parmesan cheese. Served with a sliced baguette, Aynie's Garden salad, buttermilk ranch and balsamic vinaigrette.

Chicken Fajitas Bar:

Tender strips of marinated & grilled chicken with sautéed onions & peppers, accompanied by flour tortillas, salsa, cheddar cheese and sour cream. Served with a Santa Fe Salad.

Seasoned Chicken Breast w/ Wild Rice:

Savory and succulent, plump chicken is seasoned and served with wild rice. Aynie's salad and dinner rolls included.

Rigatoni:

Made fresh to order with Italian sausage and ground beef or meatless. Served with a Garden Salad and garlic buttered baguette slices.

Taco Salad Bar:

Everything you need, including a bowl of lettuce, beef or chicken taco meat, cheese, salsa, onion, sour cream, avocado slices, tortilla chips, and ranch dressing. Includes a tray of cookies.

Pork and/or Chicken BBQ:

Pulled pork or chicken breast smothered in BBQ sauce and served with cole slaw, creamy potato salad and buns.

Parmesan Crusted Chicken Breast:

Made to order and served with seasonal vegetables, roasted redskin potatoes and dinner rolls.

Check our monthly menu for delicious seasonal selections!