



50 Miller Street
Winston-Salem, NC 27104
(336) 722-1155/(800) 481-1923
Fax: (336) 724-0103

Special Occasion Dinner Menu

All entrées are served with choice of one vegetable, one starch and salad, bread, dessert and paper products. An additional vegetable may be added for \$2.00 per person - Minimum groups of 10

Starch:	Angel Hair Pasta Garlic Mashed Potatoes Party Potatoes Red Bliss Roasted Potatoes Steamed New Potatoes W/Parsley & Butter Sweet Potato Casserole Twice Baked Potatoes with Cheese Wild Mushroom Stuffing Wild Rice Pilaf	Vegetable:	Asparagus w/Lemon Sauce Asparagus, Sugar Snap Peas & Mushroom Medley Broccoli Casserole Carrots Polonaise Creamed Spinach Green Beans with Dill Green Beans with Ham Roasted Garden Vegetables Sugar Snap Peas
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Salad:	Caesar Salad Harbor Salad (Oranges, Bleu Cheese Crumbles) Mesclun Greens Salad Town Steak House Salad *Raspberry Vinaigrette served with Harbor Salad	Breads:	Braided Egg Rolls Homemade Yeast Rolls Pefite Pan Rolls Sourdough French Batards
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Dressings: Raspberry Vinaigrette, Balsamic Vinaigrette, Caesar, Bleu Cheese, Ranch, Thousand Island, Italian and Honey Mustard

Dessert: Assorted Tarts, Assorted Mousse Cakes, White Wine Cake or Assorted Pound Cake, New York Style Cheesecakes (add \$1.00 per person)

Chicken Entrées

Something -Different ChickenBoneless Breast of Chicken Rolls In Seasoned Bread Crumbs and Baked. Served with Béchamel Sauce	\$15.95 per person
Chicken PiccataBoneless Breast of Chicken Sautéed in Olive Oil with White Wine, Lemon, Capers and Mushrooms	\$15.95 per person
Chicken MarsalaBoneless Breast of Chicken Sautee in a Marsala Wine & Mushroom Sauce	\$15.95 per person
Chicken FlorentineBoneless Breast of Chicken stuffed with Spinach, Mushroom, Walnut & Shallot Filling Pinwheel Style. Served with a creamy Tarragon Sauce	\$15.95 per person
Chicken ParmesanBoneless Breast of Chicken with Our Rich Marinara Sauce and Parmesan Cheese	\$15.95 per person

Pork Entrée

Pork Normandy.....Roasted, Sliced Pork Tenderloin with Sliced, Cinnamon Baked Apples **\$19.95 per person**

Beef Entrées

Beef Bourguignon.....Tender Beef Tenderloin Tips with Pearl Onions Carrots and Mushrooms in rich Burgundy Sauce **\$19.95 per person**

Tenderloin of Beef.....Our hormone free Australian Beef Tenderloin marinated in a special Port Wine Reduction Sauce served over Wild Mushroom Stuffing **\$30.00 per person**

Seafood Entrées

Grilled Salmon.....Our cold-water salmon filet with Lemon –Lime Buerre Blanc or Dill Sauce **\$19.95 per person**

Seafood Miami.....Our luscious casserole of Shrimp, Scampi, Crab Meat, and Mushrooms in a White Wine Sauce with cheese and Crumb Topping **\$22.00 per person**

Beverages

Sweet Tea ...\$6.00 Per Gallon
Unsweet Tea ...\$6.00 Per Gallon

Lemonade...\$8.00 Per Gallon
Salem Tea.....\$8.00 Per Gallon

At Salem Kitchen, our goal is to help you create a customized menu that reflects your own style and uniqueness. Whether you are planning your bridal luncheon, rehearsal dinner, reception buffet or a formal dinner party for hundreds, our purpose is to enhance your special day by providing the finest fresh foods and flawless services.

Hope Mabe
Catering Manager