



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

<b>Starch:</b>	Angel Hair Pasta Garlic Mashed Potatoes Broccoli Casserole Carrots Polonaise Creamed Spinach Green Beans with Dill Green Beans with Ham Roasted Garden Vegetables Sugar Snap Peas	<b>Vegetable:</b>	Asparagus w/Lemon Sauce 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 Asparagus, Sugar Snap Peas & Mushroom Medley
<b>Salad:</b>	Caesar Salad Harbor Salad (Oranges, Bleu Cheese Crumbles) Mesclun Greens Salad Town Steak House Salad *Raspberry Vinaigrette served with Harbor Salad	<b>Breads:</b>	Braided Egg Rolls Homemade Yeast Rolls Petite Pan Rolls Sourdough French Batards

**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 Chicken**.....Boneless Breast of Chicken Rolls In Seasoned Bread Crumbs and Baked. Served with Béchamel Sauce **\$15.95 per person**

**Chicken Piccata**.....Boneless Breast of Chicken Sautéed in Olive Oil with White Wine, Lemon, Capers and Mushrooms **\$15.95 per person**

**Chicken Marsala**.....Boneless Breast of Chicken Sautee in a Marsala Wine & Mushroom Sauce **\$15.95 per person**

**Chicken Florentine**.....Boneless Breast of Chicken stuffed with Spinach, Mushroom, Walnut & Shallot Filling. Served Pinwheel style with a creamy Tarragon Sauce **\$15.95 per person**

**Chicken Parmesan**.....Boneless 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

**Beef Tenderloin Tips** ...Tender Beef Tenderloin Tips with your choice of a Red or White Wine sauce and  
Mushrooms \$19.95 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 unique style. Whether you are planning a 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 food and flawless service.*