

December 1, 2008 Board Meeting

Dinner Menu

Strawberry Salad

Wild Mixed Greens, Bleu Cheese, Candied walnuts, and strawberries
served with a fresh strawberry vinaigrette

Sweet Balsamic Chicken

Lightly seasoned chicken breasts pan seared in a Balsamic reduction. Topped with Italian spiced ham and freshly grated Parmesan Cheese

Black & Blue Beef Tenderloin

Fire-roasted beef topped with demi-glas, mushrooms, and bleu cheese crumbles

Sunset Mashed Potatoes

A blend of sweet potatoes and red skin potatoes

Marinated Green Beans

Sweet Sensations

Citrus Pound Cake
Carrot Cake
Pistachio Brownies

December 4, 2008
Holiday Celebration
Dinner Menu

Appetizer

Boursin Cheese Bruschetta

Entree

Strawberry Salad

Wild Mixed Greens, Bleu Cheese, Candied walnuts,
and strawberries
served with a fresh strawberry vinaigrette

Beef Tenderloin with Demi Glas
Heavenly Mashed Potatoes
Marinated Green Beans

Sweet Sensations

Chocolate or Pumpkin Soufflés

Dinner Menu

Grilled Peach Salad

Choice of:

*Filet Mignon Deglazed with White
Wine and Mushrooms*

*Pretzel Encrusted Chicken Breast
Orange-Ginger Glazed Salmon*

Filet

Served With:

*Winter Medley Vegetables
Cauliflower, Broccoli, and Carrots and
Bacon in a Winter Cabbage Nest*

Creamy Potato Gratin

90th Birthday Party

Beef Tenderloin with Demi-Glace

The Tenderest of Beef Served Medium Rare

Chicken Kabobs with Espanol Sauce

Tender Chicken, Red Bell Peppers, & Sweet Vidalia Onions served with a Rich Tomato-Based Reduction

Caprese Salad on a Stick

Fresh Grape Tomatoes and Buffalo Mozzarella Cheese with a Sweet Balsamic Glaze

Wild Greens Strawberry Salad

Tender Mixed Greens, Candied Walnuts, Strawberries and Crumbled Blue Cheese served with a Fresh Strawberry Vinaigrette

Fresh Pasta Salad

Made with Fresh Seasonal Veggies with a Creamy Aioli Dressing

Dessert

Lemon-Blueberry Cake with Cream Cheese Frosting

Bissell Company Picnic



Menu



Main Course:

Hot Dogs, Hamburgers, and
Bratwurst

Side Items:

Fresh Coleslaw
Ramona's Baked Beans
Ramona's Potato Salad
Assorted Chips and
Cookies

RAMONA'S CATERING

Brunch Menu
For
Day-After Wedding

Orange Juice

Fruit Tray

Assorted Quiche

Quiche Lorraine - (Bacon And Swiss Cheese)

Spring Vegetable

Broccoli and cheese

French Toast Casserole

Breakfast Sausage

Raspberry Streusel mini Muffins

Herb-Crusted Beef Tenderloin with assorted rolls

Roasted Marinated Green Beans

Vanilla Mousse and Spring Fruit mini Parfaits

Or

Strawberry Shortcake mini Parfaits

Fred and Donna Union Celebration

Dippy Duo

Dilled Smoked Salmon Mousse

Chipotle-Infused Hummus

Served with assorted Chips and Crackers

Prosciutto-Wrapped Melon Balls

Roasted Beet Salad

with Arugula, Orange Segments, Walnuts and Bleu Cheese.

Served with a Balsamic Vinaigrette

Roast Pork with Dried Fruit Stuffing

with a Madeira Wine Sauce

Roasted Cherry Tomatoes

Creamed Corn Off the Cob

Sautéed Brussel Sprouts with Bacon Crisps

Sweet Sensations

Espresso Mocha Mini Cakes

Pumpkin Mousse Mini Cakes



Michigan Inspired Menu

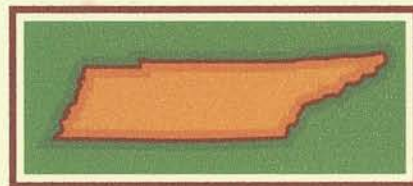
Smoked Salmon with Maple Glaze
served on toast points

Cherry-Glazed Cornish Hens
with dried cherry stuffing

Whipped Sweet Potatoes

Tomato/Fennel/Corn Relish

Apple Cupcakes



Tennessee Inspired Menu

Smoked Shredded Pork Crisps

Marinated Flank Steak
served with merlot gravy

Mashed Potatoes

Greens with Sweet Onions
and Pancetta

Red Velvet Cupcakes