## BRIDGES CATERING



> Phase 2 af the fallowing entrees:
> *Baked Iowa Pitt Ham Chicken Breast in Creamy Herb Sauce
> Creamy Baked Chicken Chicken Florentine *Sliced Roast Pork (with Raspberry or BBQ Sauce *Baked White Fish

## Chase 4 of the following sides:

*Southern Green Beans (with onions $\mathbb{E}$ bacon)
*Green Beans Almandine (with seasonings \& almonds
*Green Beans
*Glazed Baby Carrots
*Whole Kernel Corn
Rice Pilaf with Peas \& Carrots
Rosemary Potatoes
Parsley Potatoes
Sour Cream © Garlic Whipped Potatoes with Gravy
Whipped Potatoes with Gravy
Wild Rice Mix
*Mixed Greens with Two Dressings
*Caesar Salad
*Fresh Fruit Medley
*Coleslaw
*Cottage Cheese
*Fresh Broccoli Salad
Pasta Salad Vinaigrette
Rotini Pasta Salad with Creamy Dressing
Macaroni Salad
*Marinated Cucumbers
Includes Dinner Roll, \& Butter

## \$10 per person, plus tax

Our drop off program does not include anything but the food. You will be responsible for providing all other items including plates, utensils, napkins, chafers, serving utensils, labor, etc. Our staff will not be responsible for any setup duties. Drinks are not included on this order. All pans and bowls left are disposable. Please make sure that food is kept at proper temperature and that leftovers are dealt with responsibly.
*Gluten Free Vegetarian © Vegan Options are available.)

