

Dillon's Catering Menu Selections
For
Lake Pleasant Cruises Private Charters

Classic Buffet \$30 (Plus tax and service)

House salad served with Ranch and Italian Dressings

Guests choice of Entrée:

Slow Roasted Prime Rib of Beef served with Au Jus and creamy horseradish

Smoked salmon Filet with Dill sauce

All Meals served with Roasted Red skin potatoes, vegetable Medley and
dinner rolls and butter

Apple Walnut cobbler served for dessert

Traditional Buffet \$25 (Plus tax and service)

House salad served with Ranch and Italian Dressings

Buffet will include a choice of two of the following entrees

Chicken Marsala, chicken champignon, Pecan Crusted chicken, Burnt ends
or Smoked Turkey

Side dishes of mashed potatoes and gravy and chef's selection of fresh
vegetable

Dinner Rolls and butter

Apple walnut cobbler served for dessert

Classic BBQ Buffet \$23 (Plus tax and service)

Buffet to include Beef Brisket, pulled pork and sliced sausage
Side dishes of Macaroni and cheese, BBQ Beans and potato salad

Mild and Cajun BBQ Sauces

Jalapeño Cornbread

Chocolate chip cookies and fudge brownies for dessert

Basic BBQ Buffet \$18 (Plus tax and service)

Buffet to include Pulled chicken and pulled pork

Side dishes of BBQ Beans and coleslaw

Sandwich buns

Mild and Cajun BBQ Sauces

Roasted Pig Luau Style \$24 (Plus tax and service)

Succulent Tender Whole Roasted pig garnished with fresh fruit
Your choice of 2 additional side dishes and Dinner rolls and butter

Add pulled chicken or Beef Brisket for \$2.50 Per person

Vegetarian options available upon request -

(Spinach Enchiladas or Portabella Mushroom Sandwich/Salad)

**All arrangements must be made by contacting Dillon's Catering
directly.**

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