

MENU

THE CHER SHOW

COMPOSED SALADS

A VARIETY OF COMPOSED SALADS AND PASTA SALAD, HUMMUS DIPS AND ASSORTED FLATBREADS

GARDEN SALAD BAR

A BLEND OF CHOPPED ROMAINE, SPRING MIX OF ARUGULA, FRISÉE, RED OAK, AND SPINACH

TOPPINGS TO INCLUDE SHREDDED CARROTS, CUCUMBERS, SLICED MUSHROOMS, RED ONION, GRAPE TOMATOES, CROUTONS

WITH RANCH DRESSING AND RED WINE VINAIGRETTE

ARTISAN ROLLS AND BUTTER

CHICKEN PENNE BOLOGNESE

MARINATED PAN-SEARED BREAST OF CHICKEN FOLDED IN RICH BOLOGNESE SAUCE TOSSED WITH AL DENTE PENNE PASTA

PAN-SEARED NORWEGIAN SALMON

SEASONED WILD-CAUGHT SALMON PAN-SEARED WITH FRESH DILL SAUCE

LOADED AND SMASHED RED BLISS POTATOES

RED BLISS POTATOES MASHED WITH BACON, SOUR CREAM, CHIVES AND CHEDDAR CHEESE

CAPE COD VEGETABLES

FOLDED IN DRAWN BUTTER WITH CRAISINS

ROASTED ZUCCHINI AND SQUASH

MARKET-FRESH ZUCCHINI AND YELLOW SQUASH SEASONED AND ROASTED

DESSERTS

ASSORTED CUPCAKES, TRES LECHES, AND CHERRIES JUBILEE PASTEL

