



2024

**CARVED + CRAFTED**  
*catering*

Events Menu



# Welcome

to Carved + Crafted by Chartwells

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let The Gathering by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering. Our catering services can accommodate any size, theme, or individual requirements, in virtually any location – on or off campus.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave a lasting impression on your guests. All menus will follow the Chartwells culinary philosophy; authentic recipes using the freshest, seasonal ingredients.

Waiter service, buffet, small plates and international inspired specialty stations: all served in your style! And because you've entrusted your event to The Gathering by Chartwells, the food will be unmatched, the service spectacular, and the event will be unforgettable!

The Gathering by Chartwells at Oklahoma Baptist University,  
Jinny Parra Cell. 405-887-9892  
[Dineoncampus.com/OBU](http://Dineoncampus.com/OBU)



# Plan Your Event

Welcome to the Gathering by Chartwells! Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience. Our professional staff is available to assist in planning your special event.

## **Policies & Procedures**

To ensure optimal selection and the best possible service we kindly ask that events be booked at least seven business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

## **Guest Counts**

We kindly request a confirmed number of guests be specified 3 business days prior to the event. This number is considered the guaranteed guestcount.

## **Event Time**

Events are billed in four-hour increments. Events exceeding the four-hour limit will be subject to additional service fees.

## **Cancellation**

We kindly request that cancellations must be made five business days prior to the contracted event date.





**Serviceware and China**

Disposable serviceware is available for an additional charge of \$1.29 per person. China and glassware is available for an additional charge of \$2.75 per person if held outside of the Geiger Center. Events held inside the Geiger Center will not incur china fees if china is requested.

**Linen**

Tablecloths are supplied for all food and beverages service tables at events. Tablecloths for non-food tables are available for an additional \$14.00 for cloth and skirt per table.

**Tax Exempt**

We request tax-exempt forms be submitted to the OBU office of Community Experiences at least three days prior to events.

**Special Diets**

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

**Calorie Counts**

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

**Meeting Room and Equipment**

Please reserve all non-food related equipment by contacting Allison Coffman at 405-585-5200 or at [Allison.coffman@okbu.edu](mailto:Allison.coffman@okbu.edu). This will include room reservation, set and room configuration, audio visual and other general information.



**Build Your Own Breakfast Salad**

**12.69** per person

Choice of Greens:	Toppings:	Proteins:	Dressings:
Kale (Cals: 35)	Tomato (Cals: 10)	Poached Egg (Cals: 60)	Everything Bagel Spice (Cals: 20)
Arugula (Cals: 0)	Red Onion (Cals: 5)	Egg White (Cals: 60)	Tarragon Lemon (Cals: 15)
Baby Spinach (Cals: 0)	Cheddar (Cals: 30)	Thick Cut Bacon (Cals: 45)	Buttermilk Ranch (Cals: 50)
	Swiss (Cals: 25)	Marinated Soy Bean (Cals: 150)	
	Bell Pepper (Cals: 5)		
	Roast Mushroom (Cals: 70)		
	Sweet Potato (Cals: 50)		
	Peas (Cals: 30)		
	Asparagus (Cals: 20)		
	Avocado (Cals: 60)		

**Toast Bar**

**12.69** per person

Breads:	Spreads:	Toppings:	Crispy Toppers:
Artisan Sourdough (Cals: 130)	Za'tar Spiced Chick Pea Hummus (Cals: 80)	Pickled Red Onion (Cals: 10)	Crispy Prosciutto (Cals: 25)
Rye (Cals: 110)	White Bean Hummus (Cals: 130)	Pickled Radish (Cals: 35)	Toasted Cashews (Cals: 40)
Tuscan Breads (Cals: 75)	Mushroom Ragout (Cals: 40)	Roast Eggplant (Cals: 25)	Chia Seeds (Cals: 25)
	Avocado (Cals: 90)	Roast Cherry Tomato (Cals: 50)	Sunflower Seeds (Cals: 45)
		Roast Carrot (Cals: 40)	
		Marinated Artichoke (Cals: 25)	
		Marinated Cucumber (Cals: 25)	
		Arugula (Cals: 0)	
		Fresh Mozzarella (Cals: 90)	

# The Morning Start

## Continental Breakfast

Assorted breakfast pastries and bagels with cream cheese (Cals: 240-340)  
Seasonal fresh fruit display (Cals: 60)  
Regular and decaf coffee and assorted hot teas (Cals:0)  
Orange juice (Cals:120)

10.19 per person

## Energy Breakfast

Egg white scramble with potato, spinach and tomato (Cals:240)  
Avocado toast (Cals:230-270)  
Seasonal fresh fruit and Greek yogurt bar with house-made granola (Cals: 60-370)  
Regular and decaf coffee and assorted hot teas (Cals: 0)  
Orange juice (Cals: 120)

11.69 per person

## Traditional Breakfast

Cinnamon French toast or buttermilk pancakes(Cals: 170-240)  
Scrambled eggs (Cals: 190)  
Bacon, pork sausage or turkey sausage (Cals: 45-70)  
Seasoned breakfast potatoes (Cals: 120)  
Seasonal fresh fruit display (Cals: 60)  
Fresh breakfast pastries to include assortment of mini croissant, muffins or danishes (Cals: 130-210)  
Regular and decaf coffee and assorted hot teas (Cals: 0)  
Orange juice (Cals: 120)

13.79 per person





## Breakfast Bowls Choose 2

8.19 per person

Creamy Almond Overnight Oats: Rolled oats with Greek yogurt, coconut milk, almonds, chia seed, and agave with toasted almonds and seasonal fresh fruit (Cals: 540)

Farro with pickled carrot and poached egg (Cals: 400)

Hard boiled egg, stone ground grits, tender maple belly, blistered tomato, pickled Serrano chile (Cals: 560)

Poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, toasted almond, scallions, onion chutney (Cals: 710)

Farrotto with bacon, scallions and roasted root vegetables (Cals: 350)

Wheatberry porridge and garlicky greens (Cals: 560)

# A la Carte

Assorted bagels and spreads (Cals: 240-340)

2.32 per person

Freshly-baked croissants (Cals: 350)

2.05 per person

Assorted Danish (Cals: 270-390)

1.64 per person

Assorted freshly baked muffins (Cals: 140-420)

1.64 per person

Yogurt parfait with fresh berries and granola (Cals: 250)

6.13 per person

Overnight oats (min 10 ppl) (Cals: 300-540)

3.35 per person

Avocado toast (Cals: 230-270)

4.07 per person

Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)

3.70 per person

Seasonal fresh fruit display (Cals: 60)

4.38 per person

Artisan charcuterie & cheese board (Cals: 210)

8.19 per person

Ham & Swiss cheese quiche (Cals: 390)

5.10 per person

Greek yogurt (Cals: 70-90)

4.98 per person

Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)

5.10 per person

Hardboiled hen eggs (Cals: 70)

2.01 per person

Ancient grain oatmeal (min 10 ppl)

3.35 per person

Scrambled eggs with cheese

5.10 per person



# Balanced Breaks

<b>Chips &amp; Salsa</b> Lime & sea salt tortilla chips (Cals: 100) House-made tomato salsa (Cals: 10) Avocado guacamole (additional charge) (Cals: 110)	<b>3.99</b> per person
<b>Fruit &amp; Nut Bar</b> Seasonal fresh hand fruit & berries (Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	<b>2.49</b> per person
<b>Fruit &amp; Nut Bar</b> Seasonal fresh hand fruit & berries (Cals: 10-110) Selection of lightly salted nuts (Cals: 45-50)	<b>7.19</b> per person
<b>Popcorn Trio</b> Spicy chili, herb and rosemary and regular popcorn (Cals: 140-200)	<b>4.19</b> per person
<b>Mezze Spread</b> Served with crisp vegetables & pita chips (Cals: 40-80) Classic chick pea hummus (Cals: 30)	<b>5.19</b> per person







All Sandwiches can be made on  
Croissant, Buttermilk Biscuit, Wrap or English Muffin

Bacon and cage-free egg on a fresh English muffin (Cals: 350)	6.31 each
Cage-free egg and cheese on a fresh English muffin (Cals: 280)	6.31 each
Fried chicken on a buttermilk biscuit (Cals: 560)	4.83 each
Tomato and cage-free egg on a whole wheat wrap (Cals: 570)	4.83 each
Cage-free egg and bacon on a croissant (Cals: 390)	7.37 each
Hot ham and cheese on an buttermilk biscuit (Cals: 510)	4.87 each

Hand-Crafted  
Egg Sandwiches



Assorted freshly baked cookies (Cals:170-210)	<b>14.89</b> per dozen
House-made fudge brownies (Cals: 200)	<b>16.99</b> per dozen
Rice Krispy Treat Treats	<b>15.89</b> per dozen
Dessert Bars Choice of: Smore's Bar, Blondie, M&M Blondie, Lemon Bar (Cals: 110-320)	<b>31.79</b> per dozen
House blend trail mix with nuts and chocolate (Cals: 310)	<b>16.99</b> by Pound
Savory party mix (Cals: 210)	<b>10.89</b> by Pound
Pretzels (yogurt-covered pretzels) (Cals: 270-280)	<b>15.89</b> by Pound
Mixed nuts (Cals: 50)	<b>21.19</b> by Pound
Individually wrapped granola bars (Cals: 190)	<b>2.09</b> per Each
Individually bagged chips (Cals: 130-320)	<b>1.69</b> per dozen
Fresh whole fruit (Cals: 30-110)	<b>1.69</b> per dozen

*Sweets & Treats*



### Classic Deli Buffet

Your choice of three deli classics, two fresh cheeses pairing, artisan-baked breads, house-made chips or a side salad, house made cookie and condiments. The classic deli buffet is accompanied by fresh veggies and the classic spreads that make a sandwich great.

11.59 per person

### Pick - 3

Smoked ham (Cals: 180)  
Turkey (Cals: 75)  
Salami (Cals: 300)  
Roast beef (Cals: 75)  
Tuna salad (Cals: 190)  
Cold fried tofu (Cals:60)  
Seasonal roasted vegetables (Cals: 50)

### Pick - 2

American (Cals: 90)  
Swiss (Cals: 90)  
Provolone (Cals: 100)  
Pepper jack (Cals: 110)  
Cheddar (Cals: 110)

### Pick - 1

House-made chips (Cals: 100)  
Potato salad (Cals: 140)  
Fruit Salad (Cals: 60)  
Small garden salad (Cals: 40)

# Lunch Buffets



### Artisan Sandwich Board

Your choice of 4 sandwiches served with house-made chips and a side salad.

15.29 per person

### Pick - 4

Muffuletta vegetarian sandwich (Cals: 600)  
Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)  
Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals:480)  
Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)  
Avocado, lettuce, tomato on wheat (Cals: 450)  
Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)  
Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

### Pick - 1

House-made chips (Cals: 100)  
Potato salad (Cals: 140)  
Fruit Salad (Cals: 60)  
Small garden salad (Cals:40)

# Beverages

Minimum 2 gallons

Freshly brewed coffee regular or decaffeinated coffee (Cals: 0)	<b>13.39</b> per gallon
Hot water and assorted teas (Cals: 0)	<b>13.39</b> per gallon
Hot apple cider (Cals: 110)	<b>15.49</b> per gallon
Hot chocolate (Cals: 130)	<b>15.49</b> per gallon
Fruit Infused Water (Cals: 0)	<b>7.89</b> per gallon
Orange Juice (Cals: 0)	<b>14.79</b> per gallon

	Each
Cold Soda (Cals: 0-190)	<b>2.59</b>
Cold Water Bottles (Cals: 0)	<b>2.00</b>
Cold Iced Tea or Lemonade (Cals: 0-160)	<b>13.39</b>





All Salads include Artisan Crackers, choice of Dressing, Cookie, and Disposable Cutlery.

**Turkey Avocado Cobb Salad (Cals: 450)**

Mesclun greens, with turkey, applewood-smoked bacon, fresh avocado, cage-free hardboiled egg, black olives, onion, and house-made croutons

11.95 per person

**Blackened Chicken Caesar Salad (Cals: 430)**

Chopped romaine lettuce, blackened chicken, grated Parmesan cheese, and house-made croutons with our traditional Caesar dressing

12.95 per person

**Traditional Chef's Salad (Cals: 520)**

Turkey, ham, cheddar, cage-free hardboiled egg, tomatoes, cucumbers, and crisp greens with creamy buttermilk dressing

11.95 per person

**Greek Salad with Grilled Chicken (Cals: 730)**

Grilled chicken, tomatoes, cucumbers, kalamata olives, feta cheese, red onion, and mixed greens with a red winevinaigrette

12.95 per person

**California Salmon Salad (Cals: 420)**

Mesclun greens with grilled salmon, red cabbage, celery, black olives, tomatoes, cucumbers, and avocado with balsamicvinaigrette

15.25 per person

**Mediterranean Grain Salad (Cals: 330)**

Orzo, barley, & farro with Kalamata olive, tomato & Bermuda onion

12.95 per person

# Box Salads





**Express Box Lunch**

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

**10.89** per person

Sandwich Selections

- Turkey breast and provolone cheese (Cals: 490)
- Ham and Swiss cheese (Cals: 470)
- Roast beef and cheddar (Cals: 440)
- Grilled veggie wrap (Cals: 570)
- Tuna salad (Cals: 580)
- Grilled Mediterranean chicken sandwich (Cals: 730)

# Box Lunches

**Artisan Box Lunch**

All sandwiches served on chef's selection of fresh bread with fruit salad, side salad, and dessert bar.

**14.35** per person

Sandwich Selections

- Mediterranean grilled chicken sun-dried tomato hummus ciabatta (Cals: 890)
- Cajun roast turkey with pepperjack, Bermuda onion, Cajun mayo (Cals: 480)
- Classic Italian, pepperoni, capicola, salami & provolone with balsamic hero (Cals: 730)
- Avocado, lettuce, tomato on wheat (Cals: 450)
- Roast beef sub, American cheese, lettuce, tomato, onion (Cals: 540)
- Turkey bacon ranch on wheat with pepper jack & ranch dressing (Cals: 640)

Side Salads

- House-made chips (Cals: 100)
- Potato salad (Cals: 140)
- Fruit Salad (Cals: 60)
- Small garden salad (Cals: 40)



Theme Meal  
min 20

# Little Italy

Served with Caesar salad (Cals: 360) fresh baked garlic bread (210), & house-made cookies (Cals: 170-200)

18.00  
per person

## Pick - 1

Lasagna (Cals: 480), fettucine Alfredo (Cals: 400), or tortellini primavera (Cals: 280)

## Pick - 1

Choice of chicken piccata (Cals: 250), chicken Marsala (Cals: 380), or chicken Parmesan (Cals: 470)





Classic Carolina pulled pork with slider rolls (Cals: 400)

Buttermilk fried chicken (Cals: 500)

Macaroni & cheese (Cals: 330)

BBQ baked beans (Cals: 270)

Lime cilantro cabbage coleslaw (Cals: 120)

Cornbread (Cals: 330)

Strawberry shortcake (Cals: 660)

19.89  
per person

*Taste of  
the South*

Theme Meal  
Min 20



Theme Meal  
Min 20

# Home-style Spread

Herb brined turkey breast sage gravy (Cals: 260)  
Honey Glazed Pit Ham  
Garlic roasted red bliss potatoes (Cals: 130)  
Green Beans  
Tossed garden salad (Cals: 40)  
Fudge brownies (Cals: 200)

17.00  
per person





# Picnic Buffet

Theme Meal  
Min 20

14.39  
per person

Includes assorted buns, lettuce (Cals: 0), tomatoes (Cals: 0), pickles (Cals: 0), onions (Cals: 5), condiments (Cals: 10-90), fresh baked cookies (Cals: 170-200) and brownies (Cals: 200)

Hamburgers (Cals: 340), hot dogs (Cals: 480).

## Pick - 2

Potato salad (Cals: 170), pasta salad (Cals: 270), cole slaw (Cals: 96) or traditional macaroni & cheese (Cals: 330)





# Traditional Asian Buffet

Theme Meal  
Min 20

13.39  
per person

Orange Ginger Chicken (Cals: 550)  
Beef with Broccoli (Cals: 170)  
Ginger Vegetable Fried Rice (Cals: 290)  
Traditional Egg Rolls (Cals: 100)  
Sesame Broccoli (Cals: 90)

# Hors d'Oeuvres

**Hot** (Priced per each,  
Minimum of 24 pieces)



Spanakopita (Cals: 160)	<b>2.39</b> each
Shrimp & vegetable spring roll with Mongolian sweet & sour sauce (Cals: 80)	<b>4.09</b> each
Vegetable spring roll with Mongolian sweet & sour sauce (Cals: 90)	<b>3.09</b> each
Mini quiche (Cals: 250)	<b>2.39</b> each
Goat Cheese Canapes	<b>2.09</b> each
Grilled chicken & cheddar cheese quesadilla (Cals: 200)	<b>3.35</b> each
Grilled shrimp with salsa verde (Cals: 80)	<b>5.19</b> each
Thai chicken satay with spicy peanut sauce (Cals: 110)	<b>4.19</b> each
Beef sliders with bacon cheddar & spicy tomato ketchup (Cals: 320)	<b>5.19</b> each
BBQ shrimp & grits (Cals: 140)	<b>5.19</b> each
Mini roast pork bao (Cals: 30)	<b>4.19</b> each



Grilled Shrimp with Mango Chipotle Glaze (Cals: 40)	5.19 each
Caprese Skewer-Cherry Tomato, Fresh Mozzarella, Basil & Balsamic Glace (Cals: 120)	3.09 each
Shrimp Ceviche with Serrano Chili Shooter (Cals: 80)	6.19 each
Hummus Shooter with Crudité Garnish (Cals: 130)	5.19 each

# Hors d'Oeuvres

Cold (Priced per each, Min. of 48 pieces)



# Hors d'Oeuvres

## Cheese Display (Cals: 160)

Served with artisan bread, crackers and fresh fruit garnish

4.39 per person

## Crudité Display (Cals: 130)

Seasonal vegetables served with ranch dipping sauce

3.69 per person

## Seasonal Fresh Fruit Display (Cals: 45)

Seasonal fruit & berries

4.39 per person

## Italian Antipasti Display (Cals: 210)

Prosciutto and salami, fresh mozzarella and shaved Parmesan, pepperoncini, roasted red peppers, marinated artichokes, eggplant caponata, marinated olives extra virgin olive oil and balsamic vinegar served with flatbreads & crostini

8.19 per person

## Jumbo Shrimp Cocktail (Cals:340)

**Market Price**  
per person

## Shrimp Ceviche (Cals: 95)

**Market Price** per  
person





# Carving Station

Served with appropriate sauces & dinner rolls with whipped butter.

## Your choice of:

Roasted Round of Beef (Cals: 260)	<b>9.29</b> per person
Roasted Pork Loin (Cals: 160)	<b>8.19</b> per person
Boneless Virginia Ham (Cals: 110)	<b>8.19</b> per person
Herb-Roasted Breast of Turkey (Cals: 130)	<b>12.39</b> per person

## À la carte

Horseradish whipped potato (Cals: 150)	<b>2.59</b> per person
Mashed sweet potatoes with pecan butter (Cals: 180)	<b>2.59</b> per person
Rosemary roasted potatoes (Cals: 110)	<b>2.59</b> per person
Herb risotto (Cals: 600)	<b>2.59</b> per person
Poblano Mashed Potatoes (Cals: 190)	<b>2.59</b> per person
Potatoes au gratin (Cals: 410)	<b>2.59</b> per person
Macaroni and cheese (Cals: 330)	<b>2.59</b> per person
Grilled asparagus (Cals: 60)	<b>4.09</b> per person
Grilled Brussels sprouts with lemon (Cals: 60)	<b>2.59</b> per person
Country Style Green Beans (Cals: 60)	<b>2.59</b> per person
Honey glazed carrots (Cals: 35)	<b>2.55</b> per person
Roasted squash with fresh herbs and garlic (Cals: 100)	<b>2.55</b> per person



# Pasta Station

Alfredo sauce (Cals: 230), spinach (Cals: 0), broccoli (Cals: 5), onions (Cals: 15), tomatoes (Cals: 10), Parmesan cheese (Cals: 20) and fettuccini (Cals: 110)

## Pick – 2

Rigatoni with Italian sausage & spicy tomato sauce (Cals: 700)

Tortellini a la bolognese (Cals: 460)

Rigatoni with marinara or Alfredo (Cals: 250-330)

11.29  
per person  
min 20





<b>Gourmet Hot Chocolate Station (Cals: 185)</b> Served with chocolate shavings and whipped topping	<b>3.09</b> per person
<b>Gourmet Coffee &amp; Tea Station (Cals: 0)</b>	<b>3.09</b> per person
<b>Cookie &amp; Brownie Station (Cals: 170-200)</b>	<b>3.09</b> per person
<b>Shortcake Bar Station</b> Buttermilk shortcake (Cals: 350) served with fresh or compote of strawberry (Cals: 10-20), raspberry (Cals: 15-60) and peach (Cals: 15-30) and Chantilly cream (Cals: 10)	<b>5.19</b> per person

# Dessert Stations

# Seated Dinner

## First Course

Mixed green salad with romaine, red onions, tomatoes, croutons and creamy ranch dressing (Cals: 390)	4.65 per person
Classic Caesar salad with romaine, Parmesan, croutons, and Caesar dressing (Cals: 310)	6.19 per person
Spinach and strawberry salad with toasted almonds, aged Gorgonzola and raspberry vinaigrette (Cals: 340)	6.19 per person
Wedge salad with bleu cheese crumbles, praline bacon, roasted tomatoes, scallions, Parmesan croutons and bleu cheese vinaigrette (Cals: 500)	6.99 per person
Boston bibb and arugula salad topped with apples, dried cranberries, walnuts, and a honey mustard dressing (Cals: 270)	6.19 per person



## Entrées

Basil Chicken with basil cream sauce atop, red roasted potatoes and fresh green beans. (685 cal)	13.79 per person
Smothered pork chop with roasted poblano mashed potatoes and Grilled zucchini (Cals: 1,390)	15.39 per person
Filet of beef with sherry demi glaze, baked potatoes, grilled asparagus (Cals:620)	Market price per person
Broccoli tofu stir fry with brown rice (Cals: 380)	15.39 per person

# Seated Dinner

## Desserts

Crème Brulee Cheesecake (Cals:350)	6.19 per person
New York Cheesecake with Seasonal Berries (Cals: 350)	6.19 per person
Chocolate Layer Cake (Cals:230)	4.29 per person
Strawberry Shortcake (Cals: 460)	5.19 per person
Chocolate Mousse with Seasonal Berries (Cals: 270)	5.19 per person
Warm Apple Crisp (Cals:340)	6.19 per person





# Local Specialties

<p>Spinach And Artichoke Dip          Creamy spinach and artichoke dip served hot with fresh house made tortilla chips          (200 cal)</p>	<p><b>3.09</b> per person</p>	
<p>Pizza by The Box ( 50 pizza maximum)          Traditional large (16 inch) pizza delivered to your event with single serve plates and          Napkins          Deluxe Cheese (340 cal)          Pepperoni (434 cal)          The Works (675 cal)</p>	<p>11.29 each          12.29 each          13.39 each</p>	
<p>Street Taco Bar (on disposables and no linen)          Seasoned ground meat (192 cal)          Street taco corn tortillas (41 cal)          House made tortilla chips (141 cal)          Rice (107 cal)          Beans (44 cal)          Salsa (41 cal)          Cilantro &amp; Onion (15 cal)</p>	<p>12.39 per person          Add 2.75 per person          for china and linen</p>	





**Buffet Dinner**

- Bison Classic
- Smothered Pork Chop (527 cal)
- Grilled Chicken with basil cream sauce atop (225 cal)
- Red roasted potatoes (126 cal)
- Fresh Green Beans (64 cal)
- Tossed Garden Salad w/ Ranch and & Italian Dressing (35 cal)
- Dinner Rolls (88 cal)
- Cheesecake (350 cal)

**18.95** per person