

BEREAVEMENT MENU

MAIN DISHES \$15.99 person

Includes 2 sides, house made roll and herb butter

Herb Baked Chicken

2 pieces baked with herbs and garlic

Baked Ham

Slow roasted and spiral sliced

Swedish Meatballs

Classic meatballs in a sour cream sauce

SIDES AND SALADS

- Roasted Potatoes • Scalloped Potatoes • Whipped Potatoes
- Green Beans • Peas and Carrots • Scalloped Corn • Baked Beans
- Sunflower Bacon Broccoli Salad • Classic Mustard Potato Salad
- Three Bean Salad • Citrus Wild Rice Salad • Coleslaw
- House Tossed Salad
Choice of house made vinaigrette
or dill ranch

PASTA DISHES \$14.99 person

Includes tossed salad and garlic bread

Chicken Penne with Alfredo Sauce

Penne pasta, roasted chicken, onion, garlic, mushrooms baked in a rich Alfredo sauce

Spaghetti and Meat Sauce

Pasta noodles with classic meat sauce

Lasagna

Layers of pasta, marinara, spinach, Italian sausage, mozzarella and parmesan

MAIN DISH SALADS \$12.99 person
Your choice of salad, house made roll and herb butter.

Sundance Chicken Salad

Grilled ginger garlic marinated chicken strips, orzo, currents, dried apricots, almonds, sundried tomatoes, green pepper, red onion and feta served over a bed of crisp lettuce

Chicken Caesar

Grilled chicken, parmesan shreds, and croutons on a crisp bed of lettuce with house made Caesar dressing

Lentil Medley

Steamed lentils served with mushrooms, zucchini, red onion, sun dried tomatoes, feta, fresh spinach, and bacon in a honey, basil, oregano, olive oil dressing. Served on a bed of crisp lettuce

Classic Chicken Greek

Grilled Greek marinated chicken, kalamata olives, diced tomatoes, feta cheese, cucumber, red onion and parsley tossed with crisp lettuce with house made Greek dressing

Tarragon Chicken Salad

Roasted chicken, red grapes, and pecans in a creamy tarragon infused house made dressing served on a bed of crisp lettuce

Chicken Taco Salad

Roasted Mexican chicken, tomatoes, red onion, cilantro, black beans, kidney beans, roasted corn, sweet red pepper, cheddar cheese, tortilla chips. Served with a ranch salsa dressing

SOUP AND SALAD BAR \$10.95 person

Your choice of ½ portion of main dish salad, 1 cup of soup, house made roll, and herb butter.

Soup choices:

Chicken Noodle

Chicken, onions, carrots, celery, egg noodles in a rich chicken stock

Baked Potato

Potatoes, onions, chicken stock, heavy cream, bacon, Cheddar with herbs and spices

Beef Vegetable Barley

Beef, beef stock, carrots, tomatoes, celery, onions, barley with herbs and spices

Black Bean

Sautéed red yellow and green pepper, onion, celery, carrots, tomatoes, black beans, vegetable stock with herbs and spices

Broccoli Cheddar

Broccoli, onion, garlic, heavy cream, vegetable stock with herbs and spices

Clam Chowder

Classic New England style with clams, onions, carrots, potatoes, celery, red pepper, clam stock, cream

Firehouse Chili

Ground beef, ground turkey, tomatoes, onions, green pepper, garlic, beer, pinto, black and kidney beans with spices and herbs

Lentil Chili with Corn and Black Beans

Lentils, red onion, garlic, tomatoes, corn, black beans, celery, carrots, cilantro, red and green bell pepper, herbs and spices

Minestrone

Tomatoes, navy beans, onion, potato, carrot, garlic, spinach and parmesan cheese in vegetable stock

White Chicken Chili

Chicken, navy beans, onions, garlic, green chilies, chicken stock, herbs and spices

Platters

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| Fresh Fruit Platter | Serves 12 | \$39 |
| Greek Platter | Serves 12 | \$39 |
| Florence Dip and Crudites | Serves 12 | \$39 |
| Caramel Dip/Apple Slices | Serves 12 | \$24 |
| Meat and Cheese Tray | Serves 18 | \$49 |
| Condiment Tray | Serves 24 | \$25 |
| Pesto Deviled Eggs | 24 halves | \$20 |
| Classic Deviled Eggs | | \$20 |

Snack Trays

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| Cubed Cheese | Serves 20 | \$38 |
| Shrimp Cocktail Tray | 2 lbs jumbo shrimp | \$59 |

SANDWICH / WRAPS \$12.95 **Served with a side of pasta salad or potato salad**

Sandwich choices:

Spicy Tuna

Albacore tuna, red onion, garlic, celery and mayonnaise served with lettuce on country white bread

Tuna and Hummus Wrap

House made hummus and tuna salad served with fresh greens on whole grain tortilla

Turkey, Spinach and Roasted Red Pepper

Roasted turkey breast and red peppers, fresh spinach leaves with house made dill ranch dressing wrapped in multi grain tortilla

Tarragon Chicken Salad

Roasted chicken, sliced grapes, fresh tarragon, walnuts, pecans and mayonnaise served on whole grain bread or in a wrap with curly green lettuce

Chicken Caesar Club Sandwich/Wrap

Roasted chicken, crisp bacon, lettuce and sundried tomato Caesar dressing on a Ciabatta roll or in a wrapped whole grain tortilla

Tuna and Hummus Wrap

House made hummus and tuna salad served with fresh spinach on whole grain bread or wrapped in a whole grain tortilla

Hummus Roasted Veggie Wrap

House made hummus, grilled red onion, artichoke hearts, fresh spinach, garlic, roasted red pepper, and feta wrapped in a whole grain tortilla

Asian Chicken Wrap

Roasted chicken and cabbage, red pepper and carrot slaw seasoned with Asian peanut sauce and wrapped in a whole grain tortilla

DESSERTS

Giant Cookies \$1.75 each \$21 Baker's dozen

House made Oreos

Rich chocolate cookie with vanilla cream filling

Sugar Cookies

With a vanilla/almond icing and sprinkles

Oatmeal Raisin

Double Chocolate Chip

Oatmeal Chocolate Chunk

With ground oats, white and chocolate chips

Chewy Chocolate Chip

Double Chocolate Almond Chunkers

Peanut Butter

Peanut Butter Chocolate Chip

Chocolate Chip Oatmeal

Brownies and Bars \$2.75 each

The Classic Brownie

Made with bittersweet chocolate, chocolate chips and walnuts

Lemon Bars

Fresh lemon filling on a shortbread crust dusted with powdered sugar

Cappuccino Brownie

Dark chocolate coffee brownie layer topped with cinnamon cream cheese filling and finished with coffee chocolate glaze

Pecan Brickle Bars

Short bread crust topped with pecan studded brown sugar topping and finished with more chopped pecans and chocolate morsels. Keep under lock and key!

English Toffee Bar

Thin and rich with butter, brown sugar and chopped walnut topping

Susie's Rocky Road Peanut Butter Brownies

Marshmallows sandwiched in between chocolate brownie layer and a peanut butter chocolate rice crispie layer

German Chocolate Cream Cheese Brownie

German chocolate brownie with a cream cheese filling swirl

The Crazy Blonde

Blonde brownie with chocolate and butterscotch morsels and pecans

Raspberry Walnut Shortbread Bars

Raspberry preserves sandwiched in between shortbread base with a walnut topping

Cakes

\$5.50 slice

\$44.95 whole

Chocolate

Carrot

Banana

Red Velvet

Chocolate Ganache

Vanilla

German Chocolate

Lemon

Seasonal chef choice

Pies

\$5.50 slice

\$36.00 whole

Pumpkin
Black Bottom Oatmeal
Cherry
Peach
Rhubarb
Blueberry
Pecan Chocolate Tart
Sour Cream Apple
Apple

Cheesecakes **\$5.99 slice** **\$49.99 whole**

New York Vanilla served with glazed fruit
Oreo
Triple Chocolate
Pumpkin
Praline

The Fine Print

Eau Claire Delivery included in price

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We deliver in 30 minute windows; 11-11:30 means we will arrive as early as 11 or as late as 11:30

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We have a set delivery charge if outside Eau Claire - no percentage fees

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Gratuity is not included, that is at your discretion

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We have peanuts, tree nuts, soy, milk, eggs, corn, fish, shellfish and wheat in our restaurant, and there may be cross contact with your food. In addition, because we offer so many unique flavors, not every ingredient we use is listed in our menu descriptions. Whether dining out or preparing foods at home, consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions