Global Gatherings

FALL MENU

Pistachio Encrusted Chicken: A tender breast of chicken coated with pistachios, sautéed and topped with a coconut chili ginger sauce. Served with Linguini pasta. ½ pan $ 79.95 Full pan $159.95

Soup and Cocktail Sandwich: Choose from our homemade soups; Tuscan Barley, Tomato Tortellini, Baked Potato, Beer Cheese and Chicken Noodle. Sandwich selections; Ham, Turkey, Roast Beef, Chicken Salad and Tuna Salad. $ 10.00 a person

Chicken Appletini: Tender chicken breasts stuffed with Granny Smith Apples and Smoked Gouda Cheese, roasted and topped with our homemade Appletini Sauce and served with a side of mashed or roasted sweet potatoes. ½ pan $ 79.95 full pan $ 159.95

Tailgate: Shredded bbq beef and pork sandwiches with your choice of potato salad, coleslaw and baked beans; pick two. Buffalo wings with celery sticks and blue cheese dip and for dessert, homemade Apple and or Cherry Crisp whipped cream. $16.95 a person. 15 person minimum.

Chicken or Eggplant Parmesan: Italian seasoned chicken or eggplant topped with our homemade marinara and mozzarella cheese and served on your choice of bowtie pasta or linguini. ½ pan $79.95 Full $159.95

Gourmet Macaroni and Cheese: Aldente elbow macaroni served in our creamy five cheese blend sauce with a hint of smoked Gouda and topped with an herb parmesan crust. ½ pan $ 64.95 full pan $ 129.95 Add little smokies for $ 10.00 half $ 20.00 Full

Baked Potato Bar: Customize this jumbo potato with your choice of; chicken, ham, chili, bacon, broccoli, cheese, butter and sour cream. $ 10.95 each

Francie's Homemade Chili: a delicious blend of ground beef, beans, spices and sauce served with oyster crackers or corn muffins. $7.00 a person

Pecan Apricot Chicken: chicken breasts encrusted in a pecan breading and topped with an apricot brandy glaze. This dish is served atop long grain wild rice. ½ pan $79.95 Full $159.95

Desserts: Pumpkin Pie Bars, Pumpkin Cake Bars and Pumpkin Cheesecake bars $1.35 each