

Dinner Party Menu #1



www.missmarthastearoom.com

\$14.95 per person

Entrees (your choice of two)

Add an additional entree for \$2.00 per person.

- ☐ Traditional Stuffed Chicken with a Classical Veloute
- ☐ Slow Roasted Sirloin of Beef with Pan Gravy
- ☐ Baked Ham with Brown Sugar or Honey Mustard Glaze
- ☐ Coconut Crusted Tilapia with Lime Cilantro Butter
- ☐ Italian Chicken
- ☐ Barbeque Chicken
- ☐ Southern Fried Chicken
- ☐ Cod English Style

Starch, Vegetable and Salad (choose one of each)

Add an additional starch, vegetable or salad for \$1.00 per person.

Starch

- ☐ Roasted Redskin Potatoes
- ☐ Mashed with Gravy
- ☐ Parslied Red Potatoes
- ☐ Penne Marinara

Salad

- ☐ Tossed Salad
- ☐ Coleslaw
- ☐ Potato Salad
- ☐ Pasta Salad

Vegetable

- ☐ Buttered Corn
- ☐ Medley of Vegetable
- ☐ Sautéed Green Beans
- ☐ Broccoli, Cauliflower, Carrot
- ☐ Glazed Carrots

Buffet includes dinner rolls, coffee, iced tea or hot tea.

Add assorted desserts for an additional \$2.95 per person.

Miss Martha's Tea Room & Floral

165 Pittsburgh Street
Scottsdale
724-887-6574

Party Coordinator
Katie Pallone
724-887-6574

Chef Don Bell
724-547-9700

Floral Designer
David Mardis
724-887-6570

6% tax and 18% gratuity will be added. Deposit of \$75 required with reservation.
Cancellation of reservation forfeits \$25.00.