

Dinner Party Menu #2



www.missmarthastearoom.com

\$16.95 per person

Entrees (your choice of two)

Add an additional entree for \$2.00 per person.

- ☐ Pan Seared Salmon with a Lobster Cream Sauce
- ☐ Horseradish Crusted Cod in a Calvados Cream Sauce
- ☐ Chicken Stuffed with Broccoli and Cheddar Cheese
in a Rich Alfredo Sauce
- ☐ Parmesan Crusted Chicken with Rosy Alfredo
- ☐ Slow Roasted Sirloin of Beef with Pan Gravy
- ☐ BBQ Spare Ribs in our own Wild West Barbeque Sauce

Starch, Vegetable and Salad (choose one of each)

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

Starch

- ☐ Roasted Garlic Smashed
- ☐ Cheddar Jack Mashed
- ☐ Roasted Redskin Potatoes
- ☐ Penne Marinara

Salad

- ☐ Tossed Salad
- ☐ Potato Salad
- ☐ Pasta Salad
- ☐ Macaroni Salad
- ☐ Broccoli Salad

Vegetable

- ☐ Corn O'Brien
- ☐ Medley of Vegetable
- ☐ Glazed Carrots
- ☐ Italian Green Beans
- ☐ Broccoli, Cauliflower, Carrot

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 Coordinators
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.