



TravisPointe
COUNTRY CLUB

PLATED BREAKFAST

*All breakfast packages are offered with seasonal fresh fruits, chilled juice,
freshly brewed coffee and teas.*

TRAVIS BREAKFAST

*Scrambled eggs, bacon and sausage, breakfast potatoes and
cinnamon-apple French toast.*

\$13.95

THE SKILLET

*Grilled diced potatoes, onions and bacon topped with scrambled eggs
and melted American cheese.*

served with cinnamon-apple French toast.

\$14.95

VERY BERRY FRENCH TOAST

*A large stack of homemade French toast loaded with fresh seasonal berries
and vanilla whipped cream, laced with warm maple syrup.*

\$13.95

BREAKFAST WRAP

*Scrambled eggs, sautéed peppers, onions, sausage and melted cheese served
With American fries and fire roasted tomato salsa.*

\$13.95

CLASSICAL BENEDICT

*Toasted English muffin layered with Canadian bacon and topped with poached eggs then laced with a hollandaise sauce and
served with breakfast potatoes.*

\$15.95

STEAK AND EGGS

*Scrambled eggs accompanied by thinly sliced tenderloin topped with béarnaise sauce, served with breakfast potatoes and
cinnamon-apple French toast.*

\$16.95



TravisPointe
COUNTRY CLUB

BREAKFAST BUFFETS

All breakfast buffet packages are offered with chilled juice, freshly brewed coffee and teas.

CONTINENTAL BREAKFAST

Assorted breakfast pastries and bagels house made by our pastry Chef with assorted jams, butter and cream cheese.

Seasonal fresh fruit display with grapes and seasonal berries.

\$11.95

AMERICAN BREAKFAST BUFFET

Minimum 20 Guests

Assorted breakfast pastries and bagels house made by our pastry Chef with assorted jams, butter and cream cheese.

Seasonal fresh fruit display with grapes and seasonal berries. Seasoned breakfast potatoes, fluffy scrambled eggs, blueberry pancakes, bacon, sausage.

\$15.95

THE TRAVIS POINTE BREAKFAST BUFFET

Minimum 20 Guests

Assorted breakfast pastries and bagels house made by our pastry Chef with assorted jams, butter and cream cheese.

Seasonal fresh fruit display with grapes and seasonal berries. Poached salmon platter with classical accompaniments.

Seasoned breakfast potatoes, fluffy scrambled eggs, vanilla French toast, bacon and sausage, eggs b nedict.

\$19.95

CHEF SERVED OMELET AND WAFFLE

Minimum 20 Guests

Your guests may enjoy a "made to order" omelet and waffle station in your own room

served with assorted fruit display, bacon, sausage and breakfast [potatoes.

\$17.95

ALA CARTE

<i>Housemade Assorted Muffins, Danish or Croissants</i>	\$21.00 / Dozen
<i>Bagels with Cream Cheese</i>	\$22.00 / Dozen
<i>House Made Assorted Cookies</i>	\$16.95 / Dozen
<i>Chocolate-Glazed Brownies</i>	\$16.95 / Dozen
<i>Assorted Fruit Yogurts</i>	\$2.50 Each
<i>Assorted Whole Fruit</i>	\$1.50 Each



TravisPointe
COUNTRY CLUB

LUNCHEON SALAD SELECTIONS

All luncheon salad selections are offered with a cup of Chef's choice soup, freshly brewed coffee, lemonade, hot and iced teas, served with homemade chocolate mousse, rolls and butter.

THE SPA FRUIT PLATE

Assorted fresh seasonal fruits, seasonal berries, fresh grapes served with your choice of cottage cheese, chicken salad, or tuna salad.

\$16.95

ORANGE BERRY SALAD

Spring mix, strawberries, blueberries, sun-dried cherries, mandarin oranges, Gorgonzola cheese and honey-glazed walnuts, drizzled with a pomegranate vinaigrette.

\$13.95

CAPRESE SALAD

Layers of vine-ripened tomatoes, English cucumbers and fresh mozzarella cheese served over a bed of mesclun greens with lavash strips, topped with roasted garlic oil, aged balsamic vinegar, fresh basil and cracked peppercorns.

\$13.95

FATTOUCHE SALAD

Classical fattouche salad of diced roma tomatoes, English cucumbers, red cabbage, onions, fresh mint and parsley, with mixed greens and pita crisps tossed in a sumac dressing.

\$12.95

CAESAR SALAD

Classical Caesar salad with Parmesan cheese and herbed croutons.

\$12.95

SALAD TOPPINGS (each)

<i>Grilled Large Shrimp</i>	\$2.50
<i>Herb Grilled Chicken</i>	\$4.00
<i>Herb Roasted Salmon</i>	\$6.00
<i>Grilled Tender Steak</i>	\$6.00
<i>Grilled Asparagus</i>	\$3.00
<i>Grilled Portobello</i>	\$3.00



TravisPointe
COUNTRY CLUB

LUNCHEON SANDWICH SELECTIONS

All lunch sandwich selections are offered with your choice of potato chips, Coleslaw, fruit cup or Chef's choice soup cup, freshly brewed coffee, lemonade, hot and iced teas, and home made chocolate mousse.

TENDERLOIN STEAK SANDWICH

Sliced tenderloin of beef over a toasted French roll with shredded romaine lettuce, roma tomatoes, shaved red onions, Swiss cheese and a horseradish cream sauce.

\$18.95

SALMON BRUSCHETTA SANDWICH

Grilled salmon topped with a bruschetta mix, served on grilled sourdough with a roasted garlic basil aioli.

\$18.95

OPEN-FACED CHICKEN CAPRESE

Grilled chicken breast served over grilled sourdough, topped with roma tomatoes and fresh mozzarella, served with roasted garlic-basil aioli.

\$16.95

CHICKEN CAESAR WRAP

Grilled chicken breast wrapped in lavash with Caesar salad.

\$15.95

SMOKED TURKEY AND APPLE WRAP

With herbed cream cheese, sun-dried cherries and mesclun greens.

\$15.95

TUNA or CHICKEN SALAD CROISSANT

Served with sliced tomatoes, shaved red onions, spring mix and a pickle.

\$15.95



TravisPointe
COUNTRY CLUB

PLATED LUNCHEON SELECTIONS

All selections are offered with a House salad, rolls and butter, served with Chef's choice appropriate starch, vegetable and Chef's choice dessert, with freshly brewed coffee, lemonade, hot and iced teas.

FILET MIGNON

Flame-seared and served with a port wine demi glaze.

\$34.95

SLICED CHATEAUBRIAND OF BEEF TENDERLOIN

Slow roasted and sliced tenderloin, served with a port wine demi glaze.

\$27.95

NEW YORK STRIP STEAK

Seasoned and char-grilled, served with a red wine-mushroom demi glaze.

\$26.95

PORTOBELLO STEAK BITES MARSALA

Sautéed tender bites of steak with portobello mushrooms and red onions in a creamy Marsala sauce.

\$19.95

CHICKEN WITH LOBSTER CREAM

Sautéed boneless breast of chicken laced with a creamy lobster velouté.

\$19.95

GOLDEN CHANTERELLE CHICKEN

Sautéed chicken breast with a golden chanterelle rosemary cream sauce.

\$18.95

CHICKEN CAPRESE

Sautéed breast of chicken, layered with roma tomatoes and fresh mozzarella, served atop a basil and garlic-tomato cream.

\$18.95

CASHEW AND RASPBERRY BARBECUE CHICKEN

Grilled chicken breast brushed with a raspberry barbecue sauce and topped with mandarin oranges and toasted cashews.

\$18.95

CHICKEN PICCATA

Lightly floured and sautéed, topped with a lemon artichoke and caper sauce.

\$18.95



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PLATED LUNCHEON SELECTIONS

All selections are offered with a House salad, rolls and butter, served with Chef's choice appropriate starch, vegetable and Chef's choice dessert, freshly brewed coffee, lemonade, hot and iced teas

DIJON AND WALNUT-ENCRUSTED PORK LOIN

Slow roasted, sliced and smothered with a port wine and lavender, apple-blueberry marmalade.

\$18.95

SALMON BRUSCHETTA

Slow-roasted fresh Atlantic filet of salmon topped with diced tomatoes, green onions, roasted garlic, fresh basil and lemon juice.

\$21.95

WHITEFISH AMANDINE

Almond breaded whitefish, pan-seared and served with fresh grapes, toasted almonds, mandarin oranges, fresh parsley and a lemon cream sauce.

\$19.95

TILAPIA PROVINCIAL

Baked tilapia filets with roasted red peppers, caramelized red onions, artichoke hearts and fresh basil, laced with a sun-dried tomato and roasted garlic sauce.

\$18.95

POTATO-ENCRUSTED COD

Chive and potato-encrusted and baked cod, topped with basil-balsamic cherry tomatoes.

\$19.95

BAKED RATATOUILLE IN A PORTOBELLO

A classic ratatouille baked in a portobello mushroom cap with fresh mozzarella and a roasted garlic, tomato-basil sauce.

\$17.95

SPINACH FLORENTINE RAVIOLI

Served with palomino sauce.

\$17.95



TravisPointe
COUNTRY CLUB

LUNCHEON BUFFETS

Freshly brewed coffee, lemonade, hot and iced teas

SANDWICH BOARD

**Minimum of 10 Guests*

House salad with assorted dressings, Chef's choice soup, potato salad, fruit salad and chips, smoked turkey, roast beef, honey-baked ham and corned beef, homemade tuna and chicken salads, sliced tomatoes, onions, shredded lettuce and pickles, sliced American cheese, cheddar and Swiss cheese, assorted breads and rolls, appropriate condiments, assorted cookies and brownies.

\$18.95

ASSORTED WRAPS

**Minimum of 10 Guests*

House salad with assorted dressings, Chef's choice soup, potato salad, fruit salad and chips, grilled portobello mushroom wrap, smoked turkey and apple wrap, grilled pesto chicken wrap, ham and Swiss cheese wrap, appropriate condiments, assorted cookies and brownies.

\$15.95

DELUXE SOUP AND SALAD BAR

**Minimum of 30 Guests*

Two homemade soups of Chef's choice, artisan bread and roll display with olive tapenade, pesto oil and whipped butter, a seasonal fruit and berry salad.

Mixed Greens Bowl

Grape tomatoes, English cucumbers, shaved red onions, shredded carrots, black olives, artichoke hearts, pepperoncinis, broccoli florets, mushrooms, asparagus, bell peppers, strawberries, blueberries, sun-dried cherries, mandarin oranges, Gorgonzola cheese, shredded Parmesan cheese and shredded cheddar cheese, herbed croutons and honey glazed walnuts, baby shrimp, grilled chicken, smoked turkey, honey baked ham, hard-boiled eggs, ranch, Italian, balsamic, Caesar, blue cheese and fat free raspberry vinaigrette, white and dark chocolate mousses.

\$19.95

Add assorted wraps for an additional \$5.00 per person



TravisPointe
COUNTRY CLUB

LUNCHEON BUFFETS

Freshly Brewed Coffee, Lemonade, Hot And Iced Teas

ITALIAN BUFFET

Minimum of 30 Guests

SALADS

Classic Caesar salad with a creamy Parmesan dressing, fresh mozzarella and vine-ripened tomato display, artichoke and roasted red pepper salad.

Housemade rosemary and herb focaccia bread with pesto flavored oil.

ENTREES

Chicken piccata in an artichoke-lemon sauce, Italian meatballs in a tomato sauce, zucchini and yellow squash medley, farfalle pasta with pesto sauce, penne pasta Alfredo.

Italian cannolis and chocolate mousse.

LUNCH BUFFET

\$23.95

DINNER BUFFET

\$29.95

SOUTHWESTERN BUFFET

Minimum of 30 Guests

SALADS

Mixed greens with a lemon-cilantro vinaigrette, black bean and pineapple salad, warm nachos with dipping sauces.

ENTREES

Chicken and beef fajita bar with all the fixing, Cajun-dusted and broiled salmon, three cheese quesadillas, refried beans and Spanish rice.

Assorted Desserts

LUNCH BUFFET

\$23.95

DINNER BUFFET

\$29.95



TravisPointe
COUNTRY CLUB

LUNCHEON BUFFETS

Freshly brewed coffee, lemonade, hot and iced teas.

THE TRAVIS POINTE BUFFET

Minimum 30 Guests

Served with assorted rolls and butter, assorted desserts, and Chef's choice starch and vegetables to match your entrée selections.

SALADS

Pick One

Salad bowl with assorted toppings and dressings.

Caesar salad with parmesan and croutons.

Fattouche salad with pita chips.

Greek salad.

**Add more salads to your buffet for an additional \$1.50 per salad*

HOMEMADE SALADS AND DISPLAYS

Pick Two

Roasted mushroom and orzo in a Parmesan-pine nut pesto.

Three cheese tortellini and sun-dried tomato pasta salad.

Lemon artichoke and roasted red pepper pasta salad.

Minnesota wild rice with cranberries and walnuts.

English cucumber and roma tomato salad.

Red skin potato salad.

Fruit salad.

**Add more salads to your buffet for an additional \$2.00 per salad*

ENTRÉE

Pick Two

Chicken Piccata

Chicken Marsala

Fried Chicken

Tilapia Provincial

Salmon Bruschetta

Breaded Fried Cod

Beef Tips Marsala

Peppered Steak Bites

Dijon and Walnut Encrusted Pork Loin

**Add more entrees to your buffet for an additional \$3.00 per entrée*

\$29.95



TravisPointe
COUNTRY CLUB

PLATED DINNER SELECTIONS

All selections are offered with a House salad, rolls and butter, choice appropriate starch and vegetable, and Chef's choice home-made dessert, freshly brewed coffee, lemonade, hot and iced teas.

FILET MIGNON

Flame seared and served with a port wine demi glaze.

\$39.95

SLICED CHATEAUBRIAND OF BEEF TENDERLOIN

Slow roasted and sliced tenderloin, served with a port wine demi glaze.

\$34.95

NEW YORK STRIP STEAK

Seasoned and char-grilled, served with a red wine-mushroom demi glaze.

\$36.95

SLICED STRIP LOIN OF BEEF

Slow roasted whole strip loin, thinly sliced and laced with a red wine-mushroom demi glaze.

\$28.95

CHICKEN WITH LOBSTER CREAM

Sautéed boneless breast of chicken laced with a creamy lobster velouté.

\$26.95

GOLDEN CHANTERELLE CHICKEN

Sautéed chicken breast with a golden chanterelle rosemary cream sauce.

\$26.95

CHICKEN CAPRESE

Sautéed breast of chicken, layered with roma tomatoes and fresh mozzarella cheese, served atop a basil and garlic-tomato cream.

\$26.95

CASHEW AND RASPBERRY BARBECUE CHICKEN

Grilled chicken breast brushed with a raspberry barbecue sauce and topped with mandarin oranges and toasted cashews.

\$26.95

CHICKEN PICCATA

Lightly floured and sautéed, topped with a lemon artichoke and caper sauce.

\$26.95

DIJON AND WALNUT ENCRUSTED PORK LOIN

Slow roasted, sliced and smothered with a port wine, lavender, apple-blueberry marmalade.

\$25.95



TravisPointe
COUNTRY CLUB

PLATED DINNER SELECTIONS

All selections are offered with a House salad, rolls and butter, choice appropriate starch and vegetable, and Chef's choice home-made dessert, freshly brewed coffee, lemonade, hot and iced teas.

SALMON BRUSCHETTA

Slow roasted fresh Atlantic filet of salmon topped with diced tomatoes, green onions, roasted garlic, fresh basil and lemon juice.

\$29.95

WHITEFISH AMANDINE

Almond breaded whitefish, pan-seared and served with fresh grapes, toasted almonds, mandarin oranges, fresh parsley and a lemon cream sauce.

\$28.95

TILAPIA PROVINCIAL

Baked tilapia filets with roasted red peppers, caramelized red onions, artichoke hearts and fresh basil, laced with a sun-dried tomato and roasted garlic sauce.

\$26.95

POTATO ENCRUSTED COD

Chive and potato-encrusted and baked cod, topped with basil-balsamic cherry tomatoes.

\$26.95

BAKED RATATOUILLE IN A PORTOBELLO

A classic ratatouille baked in a portobello mushroom cap with fresh mozzarella and a roasted garlic, tomato-basil sauce.

\$24.95

SPINACH FLORENTINE RAVIOLI

Served with palomino sauce.

\$24.95

DUET DINNER SELECTIONS

All selections are offered with a House salad, rolls and butte, choice appropriate starch and vegetable, and Chef's choice home-made dessert, freshly brewed coffee, lemonade, hot and iced teas.

SLICED CHATEAUBRIAND & ANY OF OUR FISH DISHES

\$39.95

SLICED CHATEAUBRIAND & ANY OF OUR CHICKEN DISHES

\$39.95



TravisPointe
COUNTRY CLUB

DINNER BUFFET

Minimum of 30 Guests

Served with assorted rolls and butter, assorted desserts, and Chef's choice starch and vegetables to match your entrée selections, freshly brewed coffee, lemonade, hot and iced teas

SALADS

Pick One

*Salad bowl with assorted toppings and dressings.
Orange-berry salad with pomegranate vinaigrette.
Caesar salad with Parmesan and croutons.
Fattouche salad with pita chips.
Greek salad.*

**Add more salads to your buffet for an additional \$1.50 per salad.*

HOMEMADE SALADS

Pick Two

*Roasted mushroom and orzo in a Parmesan pine nut pesto.
Three cheese tortellini and sun-dried tomato pasta salad.
Lemon, artichoke and roasted red pepper pasta salad.
Minnesota wild rice with cranberries and walnuts.
Fresh mozzarella and vine-ripened tomato platter.
Red skin potato salad.
Fruit salad*

**Add more salads to your buffet for an additional \$2.00 per salad.*

ENTRÉE

Pick Two

*Au Poivre Sirloin Steak
Sliced Strip Loin*

*Chicken with Lobster Cream
Golden Chanterelle Chicken
Chicken Caprice*

*Salmon Bruschetta
Tilapia Provincial
Potato-Encrusted Cod*

*Baked Ratatouille with Portobello
Dijon and Walnut-Encrusted Pork Loin*

**Add more entrees to your buffet for an additional \$3.00 per entrée*

\$39.95



TravisPointe
COUNTRY CLUB

CHEF ATTENDED STATIONS

*Substitute or add to any of your buffets for the listed charge;
a \$100 Chef fee will be added.*

CARVED TENDERLOIN

*Chef carved, slow-roasted tenderloin of beef, served with a horseradish cream sauce and a port wine demi glaze.
\$8.00*

CARVED STRIP LOIN OF BEEF

*Chef carved, slow roasted tenderloin of beef, served with a horseradish cream sauce and a roasted garlic port wine demi glaze.
\$6.00*

CARVED PRIME RIB OF BEEF

*Chef carved, slow roasted tenderloin of beef, served with a horseradish cream sauce and natural jus.
\$6.00*

CARVED SALMON FLORENTINE IN BUFF PASTRY

*Fresh Atlantic salmon filet wrapped in buff pastry with spinach, feta cheese, onions and fresh garlic chef carved
and served with a sun-dried tomato and roasted garlic coulis.
\$6.00*

BUILD YOUR OWN PASTA STATION

- Three cheese tortellini, penne pasta and fettuccini,
- Roasted roma tomato sauce, Alfredo sauce and pesto.
- Broccoli, red peppers, onions, mushrooms and artichoke hearts
- Fresh herbs, sun-dried tomatoes, parmesan cheese and toasted pine nuts.

\$6.00

CARVED TURKEY BREAST

*Chef carved, boneless turkey breast served with cranberry relish and a natural gravy.
\$4.00*

CARVED HAM

*Chef carved cherry and honey glazed, served with a honey, Rosemary-Dijon sauce.
\$4.00*



TravisPointe
COUNTRY CLUB

Ala Carte

To Enhance Your Meal, We Suggest the Following Selections for an Additional Fee

REFRESHMENTS

<i>Freshly Brewed Coffee</i>	<i>\$20.00/Gallon</i>
<i>International Tea Assortment</i>	<i>\$20.00/Gallon</i>
<i>Bottled Water</i>	<i>\$ 2.00 Each</i>
<i>Milk</i>	<i>\$ 1.50 Each</i>
<i>Assorted Soft Drinks</i>	<i>\$ 2.00 Each</i>
<i>Assorted Chilled Fruit Juices</i>	
<i>Gallon - Serves 16</i>	<i>\$24.95</i>
<i>Individual Juices</i>	<i>\$ 2.75 Each</i>

SNACKS

<i>House Made Assorted Muffins, Danish or Croissants</i>	<i>\$21.00/Dozen</i>
<i>Bagels with Cream Cheese</i>	<i>\$22.00/Dozen</i>
<i>Assorted Cookies</i>	<i>\$16.95/Dozen</i>
<i>Chocolate-Glazed Brownies</i>	<i>\$16.95/Dozen</i>
<i>Assorted Fruit Yogurts</i>	<i>\$ 2.50 Each</i>
<i>Assorted Whole Fruit</i>	<i>\$ 2.00 Each</i>
<i>Assorted Candy Bars</i>	<i>\$ 2.00 Each</i>
<i>Potato Chips with Dip</i>	<i>\$ 2.00/Guest</i>
<i>Pretzels</i>	<i>\$ 2.00/Guest</i>
<i>Tortilla Chips with Salsa</i>	<i>\$ 2.00 /Guest</i>
<i>Goldfish</i>	<i>\$16.00/Pound</i>
<i>Mixed Nuts</i>	<i>\$20.00/Pound</i>



TravisPointe
COUNTRY CLUB

LUNCH AND DINNER ACCOMPANIMENTS

*Our Chef will pick the most seasonable and suitable accompaniments
to go with your lunch, dinner or buffet.*

But you are welcome to enhance your meal with any of the following creations

PLATED SALAD SELECTIONS

*European Orange-Berry Salad with a Pomegranate Vinaigrette
Hearts of Romaine Caesar Salad
Mediterranean Fattouche Salad
Lebanese Tabbouleh
\$2.00*

STARCH SELECTIONS

*Wild Rice with Cherries and Pecans
Twice-Baked Potatoes with Cheddar Cheese
Lobster-Mashed Potatoes
Parmesan and Leek Risotto
\$2.00*

VEGETABLE SELECTIONS

*Asparagus and Red Pepper Bouquet
Assorted Grilled Vegetables
Green-Top Baby Carrots
Eggplant Parmesan
\$2.00*

DESSERT SELECTIONS BY OUR PASTRY CHEF

*Flourless Chocolate Decadence
Chocolate Covered Strawberries
Individual Fresh Fruit Tart
Tiramisu
\$3.50*

MINI DESSERT EXTRAVAGANZA

*Minimum of 30 Guests
Assorted Mini, Individual, Bite-Size Desserts
Chocolate Dipped Strawberries, Handmade
Cannolis, Mini Cheese Cakes and Mini Fruit Tarts
\$12.95*

CHOCOLATE FOUNTAIN

*Minimum of 100 Guests
Imported Chocolate with an Array of Treats for
Dipping, Including Fresh Fruits, Marshmallows
and Assorted Cookies.
\$8.50*

DELUXE COFFEE AND BISCOTTI STATION

*Gourmet Coffees, Flavored Syrups and Creams, Biscotti, Mini Chocolate Mousse Cups and Petit Fours
\$4.95*

INTERNATIONAL TEA AND PETIT FOURS

*Gourmet Teas, Biscotti, Mini Cookies and Petit Fours
\$4.95*



TravisPointe
COUNTRY CLUB

BARBECUE ON THE TERRACE

DINNER

Minimum of 50 Guests

Served with freshly brewed coffee and tea.

SALADS

*Salad bowl with assorted toppings and dressings
Fresh mozzarella and vine ripened tomato display
Watermelon wedges
Potato salad
Coleslaw*

OFF THE GRILL

LEMON ROSEMARY GRILLED CHICKEN BREAST

Served with a roasted garlic and lemon aioli

GRILLED SIRLOIN STEAKS

Served with sautéed mushrooms and onions and a horseradish cream.

TILAPIA PROVENCAL

*Fresh tilapia filets topped with roasted red peppers, artichoke hearts, roasted red onions,
black olives, olive oil, fresh basil and lemon juice.*

*Marinated grilled asparagus
Fried potato wedges
Corn on the cob*

Home Made Assorted Desserts

\$29.95



TravisPointe
COUNTRY CLUB

BARBECUE ON THE TERRACE

LUNCHEON

Minimum of 50 Guests

Served with freshly brewed coffee and tea.

SALADS

Salad bowl with assorted toppings and dressings.

Watermelon wedges

Potato salad

Coleslaw

OFF THE GRILL

HALF POUND BURGERS

Served with the appropriate accompaniments

LEMON ROSEMARY GRILLED CHICKEN BREAST

Served with a roasted garlic and lemon aioli

ALL BEEF DEARBORN HOT DOGS

Served with the appropriate accompaniments.

Fried Potato Wedges

Corn On The Cob

Cookies And Brownies

\$23.95