

July 4th Dinner Menu

TROPICAL FRESH FRUIT DISPLAY

A Delicious Display of Assorted Seasonal Fresh Fruit

IMPORTED AND DOMESTIC CHEESE DISPLAY

With Assorted Crackers

FRESH GARDEN SALAD

Fresh Garden Spring Mix tossed with Cucumbers, Grape Tomatoes and Peppers
Served with a Variety of Dressings

COLE SLAW

Shaved Cabbage, Carrots, and Radishes in a Sweet and Sour Vinaigrette

JUMBO BEEF BARBECUE SAUSAGE

CAJUN TANGY BARBECUE CHICKEN

CLASSIC ST. LOUIS RIBS WITH HICKORY SMOKED BARBECUE SAUCE

CREAMY MACARONI AND CHEESE

BAKED IDAHO POTATOES

With Assorted Toppings to include Cheddar Cheese, Sour Cream, and Green Onions

BUTTERED CORN ON THE COB

FRESHLY BAKED SILVER DOLLAR ROLLS AND HERBED BUTTER

STAWBERRY CHEESECAKE

BLUEBERRY CHEESECAKE

APPLE PIE