

## DESSERT SELECTIONS

### CAKES

- Carrot
- Double Chocolate
- Orange
- Black Forest
- German Chocolate
- Red Velvet
- White

### COBBLERS

- Apple
- Cherry
- Blackberry
- Peach

### PIES

- Apple
- Cherry
- Coconut Cream
- Pumpkin
- Sugar Free Cherry
- Banana Cream
- Chocolate Cream
- Pecan
- Sugar Free Apple

## BUFFET OPTIONS

One Entree Selection	\$14.75
Two Entree Selections*	\$18

\*\*Two Entree Selections are only available to groups of 50 people or more.

Buffet pricing does not apply to steak or prime rib dinners.

Buffet selections include choice of salad, dinner roll, potato, vegetable, dessert, coffee, tea and/or water.

Room set-up, service and clean up fees are included in the price of the Buffet and Served Meals.

## CMH COMMUNITY ROOMS

CMH Community Rooms are available for many occasions.

Catering services for: anniversary parties, business meetings, private dinners, civic clubs, receptions, and proms.

### Catering Manager

Phone 417-328-7747

Fax 417-328-6651

## INQUIRIES

For to-go or pick up orders, please contact catering manager at 417-328-7747.

## CMH NUTRITIONAL SERVICES

phone 417-328-6767 | fax 417-328-6651



MORE INFORMATION

417-328-6767 | citizensmemorial.com



# Banquet and Catering

CMH Nutritional Services

FINE DINING

Tableside or Buffet Style



MORE INFORMATION 417-328-6767 | citizensmemorial.com

## SMOKED MEATS

**BBQ Roast Beef** Hickory smoked and served with our own homemade BBQ sauce.

**BBQ Brisket** Hickory smoked and served with our own homemade BBQ sauce.

**Smoked Pork Loin** Choice pork loin, marinated and smoked to be tender, moist and flavorful.

**Whole Turkey** Hickory smoked for hours until tender and flavorful.

## BEEF

**Choice Roast Beef** Oven roasted carved or pre-sliced and heavily seasoned to be flavorful and juicy.

**Roasted Brisket** Oven roasted brisket, seasoned to be flavorful and juicy.

**New York Strip Steak** Hand cut and seasoned with select spices and wine to offer a truly succulent steak.

**Ribeye Steak or Prime Rib** A flavorful selection as a grilled steak or prime rib roast. Seasoned and oven roasted or smoked on our open pit smoker and served with a unique horseradish sauce.

**Chicken Fried Steak** Deep fried beef tenderloin served with white gravy.

**Homemade Meatloaf** Made with savory seasonings, served in slices.

All steaks will be priced based upon current market prices.

## PORK

**Boneless Pit Ham** Tender boneless smoked ham.

**Glazed Pork Loin** Served with an apricot sauce.

## POULTRY

**Cashew Chicken** Made from all white meat and served with our homemade sauce.

**Chicken Marsala** 5 oz. boneless skinless chicken breast sautéed in mushrooms, spices and wine for a true Italian flavor.

**Tuscan Chicken** Grilled chicken breast topped with pico de gallo and mozzarella cheese.

**Margarita Chicken** Grilled chicken breast in a tequila lime sauce topped with sliced jalapenos

**Chicken Parmesan** Fried chicken breast covered in a hearty marinara sauce and topped with mozzarella cheese.

**Fried Chicken** Fried in canola oil to offer you a healthier alternative to a country favorite.

**Mango Chicken** Boneless skinless breast with Mango glaze.

## PASTA

**California Pasta** Penne pasta cooked al dente; tossed with a cream spinach and artichoke sauce that is served over grilled chicken, fresh tomatoes, bacon and Italian cheeses.

**Lasagna** A real crowd pleaser, our homemade lasagna is seasoned with Italian spices, cheese and a hint of wine.

## VEGETABLES

California Blend, Asparagus, Broccoli Spears or Flowerets, Sugar Snap Peas, Cut Corn, Baby Carrots, Green Bean Casserole, Peas and Pearl Onions or Southern Style Green Beans.

## POTATOES

Baked, Sweet, Mashed, Au Gratin, Scalloped, Seasoned Baby Red, Twice Baked Casserole, Cornbread Stuffing, Wild Rice or Rice Pilaf.

## SALAD SELECTIONS

**Caesar** Crispy, leafy romaine lettuce served with our fresh Caesar dressing.

**Grecian** Crispy, leafy romaine lettuce topped with black olives, croutons and cheese. Served with our homemade dressing.

**Mandarin Orange** For a taste of the Orient, this leafy salad is served with a sweet and sour dressing, and topped with mandarin oranges and caramelized almonds.

**Tossed Garden** The original American salad, made from romaine and iceberg lettuce and your choice of three dressings.