









# Create your own Custom Fan Menus!

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Tossed Mixed Green Salad with oil & vinegar dressing

Center cut Filet Mignon -or- Chicken Cordon Bleu served with parmesan roasted potatoes baby carrots in dill sauce and hot roll

Triple Chocolate Mousse with fresh berries



## MENU A POSTONO

### Appetizer

Tossed Mixed Green Salad with oil & vinegar dressing

### Entrée

Center cut Filet Mignon -or- Chicken Cordon Bleu served with parmesan roasted potatoes baby carrots in dill sauce and hot roll

### Dessert

Triple Chocolate Mousse





Tossed Mixed Green Salad with oil & vinegar dressing

Center cut Filet Mignon -or- Chicken Cordon Bleu served with parmesan roasted potatoes baby carrots in dill sauce and hot roll

Triple Chocolate Mousse with fresh berries



Tossed Mixed Green Salad with oil & vinegar dressing

Entrée Center out Filet Mignon -or- Chicken Cordon Bleu served with parmesan roasted potatoes baby carrots in dill sauce and hot roll

> Dessert Triple Chocolate Mousse with fresh berries



Tossed Mixed Green Salad with oil & vinegar dressing

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### APPETIZER

Tossed Mixed Green Salad with oil & vinegar dressing

### ENTRÉE

Center cut Filet Mignon -or- Chicken Cordon Bleu served with parmesan roasted potatoes baby carrots in dill sauce and hot roll

### DESSERT

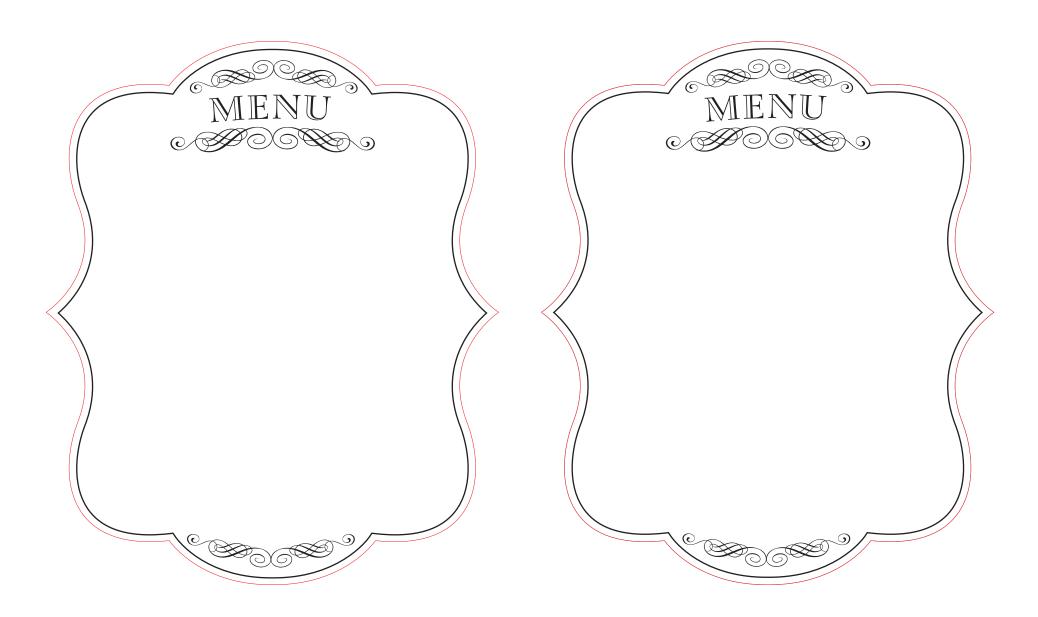
Triple Chocolate Mousse with fresh berries



Tossed Mixed Green Salad with oil & vinegar dressing

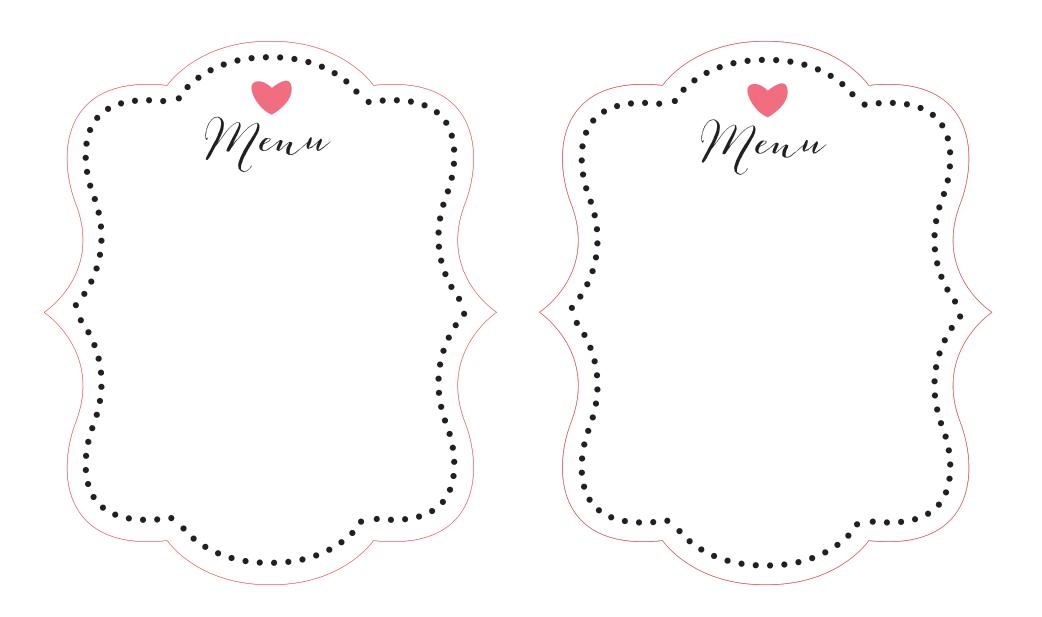
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Triple Chocolate Mousse with fresh berries

















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