

## Dinner by The Caroline

for

Bridal Showers, Rehearsal Dinners and Private Receptions

### Dinner Entrées

#### CHICKEN

Chicken Parmesan – lightly breaded,  
served with penne pasta and marinara sauce 17.95

Chicken Picatta – sauteed chicken breast  
with artichoke hearts, sweet butter, mushrooms \$17.95

Chicken Mediterranean – grilled chicken breast topped with fresh  
spinach, sundried tomatoes, red onion, pine nuts  
and feta cheese \$17.95

Chicken Chasseur – grilled chicken breast smothered  
with mushrooms and tomatoes  
in a butter herb sauce \$17.95

#### BEEF

8 Oz. Certified Angus Beef Filet of Sirloin – char-grilled  
to your specifications, served with a demi-glace \$17.95

Caroline House Steak – 10 oz. Certified Angus Beef Sirloin  
prepared to your specifications and finished with  
garlic butter and tangled onion rings \$18.95

12 oz. Certified Angus Beef New York Strip Steak –  
char-grilled to your specifications and topped with  
bourbon peppercorn butter \$26.95

#### PORK

12 oz. Bone-in Pork Chop – garnished with barbecue sauce  
and spiced apples \$17.95

### Luncheon Suggestions

Fresh Tomato Cup – with apple-walnut chicken salad 8.95

California Wrap – with avocado, water chestnuts, peppers, onions,  
spinach, chardonnay-basil sauce, in honey wheat wrap 8.95

Homemade Quiche – bacon, mushroom, onion, swiss cheese 8.95

Chicken Crepes – with a light sherry cream sauce 8.95

Tuna or Chicken Salad Croissant 8.95

Finger Sandwiches with 3-Shrimp Cocktail 11.95

Trio Salad Plate – Tuna salad, chicken salad, egg salad with  
assorted crackers or bread 8.95

*All served with fresh fruit*

Steven A. Smith, Restaurateur • Damian Bumgarner, Executive Chef  
Phone 937-552-7676 • Fax 937-552-7677  
E-mail smithatthecaroline@yahoo.com  
Web www.thecarolineonthesquare.com

New Hours at The Caroline – effective October 4, 2009:

Tuesday–Thursday—11:00 a.m. to 9:30 p.m.

Friday—11:00 a.m. to 10:00 p.m. Saturday—4:00 to 10:00 p.m.

Sunday Brunch—10:30 a.m. to 1:30 p.m.

Open Sunday or Monday for large private functions

#### FISH

Sauteed Tilapia – a delicate Tilapia filet, sauteed golden brown,  
topped with a light homemade salsa or toasted almonds \$18.95

Grilled Maple Glazed Atlantic Salmon – fresh 8 oz. filet of salmon  
basted with our whiskey maple glaze \$18.95

Broiled Swordfish Steak – 8 oz. Atlantic swordfish  
topped with tomato-caper relish \$20.95

#### PASTA

Fettuccini or Penne Rigate –  
with choice of marinara, alfredo or olive oil,  
with chicken, Italian sausage or vegetarian \$14.95  
Served with a tossed salad and warm bread.

Eggplant Parmesan – layers of grilled eggplant and sauteed vegetables.  
Not a pasta dish, but could be prepared as such 13.95

#### DESSERTS

Caroline's Dutch apple ice cream \$4.25

Triple chocolate cake \$5.95

New York style cheesecake \$4.95

Fresh strawberries with Kahlua sauce \$4.95

All entrees served with a vegetable, potato, tossed salad and warm bread.

Vegetables – Honey glazed carrots, fresh green beans,  
stir fried vegetables, stewed tomatoes

Potatoes – Roasted redskins, garlic mashed, twice baked potatoes,  
rice pilaf

### Hors D'Oeuvre Selections

#### Cold Items

Assorted cheese and vegetable display

Chilled jumbo shrimp with cocktail sauce

Smoked salmon filet or poached salmon with traditional sides

Asparagus wrapped with capicola ham

Seared rare tuna with wasabi

Antipasto display

#### Hot Items

Chicken or beef kabobs

Chicken tenders with barbecue sauce or honey mustard

Swedish or barbecue meatballs

Chinese eggs rolls with hot mustard and sweet n sour sauce

Mini crab cakes with remoulade sauce

Stuffed mushrooms with sausage or crab meat

- Private room can hold up to 70 people
- Personalized attention for you and your guests
- Video screen available • No room charges

This is an abbreviated version of our Banquet Menu.  
Other food selections can be prepared at your request.  
Please inquire if other selections are desired.