

Served Dinners

All dinner entrees are served with potato, salad, vegetable, bread, dessert, coffee and iced tea. A minimum of 20 guests if required for these served dinners. China service is available at an additional charge.

Lasagna Old world style with layers of meat and cheese	\$9.50/person
Wild Mushroom Chicken Breast of Chicken stuffed with wild mushroom, served over linguini with a mushroom sherry reduction	\$10.00/person
Chicken Chardonnay Lightly seasoned grilled Chicken Breast smothered with a Chardonnay sauce served on a bed of Wild Rice	\$10.00/person
Chicken Cordon Bleu Lightly breaded boneless Chicken breast, wrapped around ham and Swiss cheese	\$10.00/person
Baked Ham Home-style Ham glazed with Pineapple sauce	\$10.00/person
Stuffed Pork Chops A luscious seasoned Pork Chop overflowing with a bounding herb stuffing	\$10.25/person
Medallions of Pork Tenderloin Delicately seasoned and topped with a Cherry Brandy sauce	Market
Beef Stroganoff Tender chunks of Beef prepared in a rich sauce with Mushrooms and Sour Cream served over Buttered Noodles.	\$9.25/person
Medallions of Beef Bordelaise Tender cuts of Beef grilled to perfection and served in a light Bordelaise Sauce	Market
Prime Rib A Three-Quarter pound cut of Prime Beef seasoned to perfection and served	Market

with a rich Au Jus.	
Baked Cod Florentine	\$10.75/person
Baked Cod filet served with a creamy spinach sauce	
Champagne Poached Salmon	Market
Lightly Seasoned Salmon poached to perfection with a Champagne Dill sauce	
Vegetable Pot Pie	\$9.50/person
Garden Vegetables in Vegetable Gravy with a flaky Puff Pastry Shell baked golden brown	
Pasta Primavera	\$9.50/person
A medley of Vegetables on top of Pasta topped with a rich creamy Parmesan sauce.	
Stuffed Tomatoes	\$9.50/person
Stuffed with a blend of wild rice and mushrooms, topped with Provolone cheese over a bed of Wild Rice	

Potato/ Rice Selections

(Choose one to accompany your entrée)

Whipped Potatoes	Potatoes Au Gratin
Baked Potatoes	Buttered Noodles
Baby Red Bliss Potatoes	Rice Pilaf
Twice-Baked Potatoes (\$1.00 extra charge)	Long Grain and Wild Rice

Salad Selection

Choose one to accompany your entrée)

Tossed Garden Salad with three dressings	Fresh Spinach Salad
Caesar Salad	Waldorf Salad
Country Cole Slaw	Cottage Cheese
Jell-o Molds	Vegetable Tray

Tortellini Salad	Fresh Fruit Tray
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Vegetable Selection

(Choose one to accompany your entrée)

Honey Dill Baby Carrots	Whole Kernel Corn
Baby Green Peas with Pearl Onions	California Blend
Green Beans	Almandine Florentine Blend
Broccoli Spears	Broccoli Au Gratin

Dessert Selection

(Choose one to accompany your entrée)

Fruit or Cream Pie	Cheesecake (Plain, Strawberry, Cherry, or Blueberry)
Brownies	
Éclair	
Assorted Tarts	Cobbler (Apple, Blueberry, or Cherry)
Assorted Layer Cake	

*For an additional \$1.00 per person, we can set up a dessert table in the room with four assorted desserts for your guests to choose from.