

# Dinner

## Plated Entrées

All Dinner Entrées are served with choice of potato, garden vegetables, house-baked dinner rolls, freshly brewed regular and decaffeinated coffee and iced tea.

### SALADS (SELECT ONE)

- Fresh Greens with Cucumbers, Tomatoes, and House-made Ranch Dressing
- Classic Caesar Salad
- Mixed Greens with Spiced Walnuts, Craisins®, and Raspberry Vinaigrette (\$1.00)
- Spinach Salad with Mandarin Oranges, Toasted Almonds, and Toasted Sesame Dressing (\$1.00)

### CHOICE OF POTATO (SELECT ONE)

Garlic Mashed, Roasted Baby Reds, Au Gratin, or Rice Pilaf

### ENTRÉES (SELECT ONE)

SEARED CHICKEN BREAST ..... \$17.95 per person  
Seasoned, grilled and served with choice of lemon hollandaise, wild mushroom Madeira, Bearnaise or honey Dijon

ROASTED CHICKEN ..... \$21.95 per person  
Rosemary and garlic-marinated airline chicken breast

BOURSIN CHICKEN ..... \$23.95 per person  
Airline breast in an herb crust and filled with Boursin cheese over sherry demi glaze

PORK PRIME RIB ..... \$23.95 per person  
Served with choice of cherries infused brandy sauce, sauce Robert, or apple jack cream sauce

SALMON ..... \$26.95 per person  
Seasoned, baked, and served with lemon dill sauce

CANADIAN WALLEYE ..... \$32.95 per person  
Seasoned, baked, and served with a lemon butter sauce

NEW YORK ..... \$41.95 per person  
Seasoned, and char-broiled served with mushroom blend

FILET MIGNON  
6-ounce bacon wrapped with Bearnaise sauce ..... \$32.95 per person  
10-ounce with demi glaze ..... \$41.95 per person  
Seasoned and char-broiled

VEGETARIAN BUTTERNUT SQUASH RAVIOLI ..... \$17.95 per person  
Topped with pecans and a browned butter sage sauce

**Multiple menu selections:** 2 menu selections will incur a \$1.00 additional charge per guest, 3 menu selections will incur a \$2.00 additional charge per guest. This fee does not apply to vegetarian entree selections.

Let us create a specialty Plated Dinner entree for you. Inquire with your Banquet Coordinator.

All items are subject to 18% service charge and state sales tax.  
Prices are per person unless otherwise noted and are subject to change.

# Dinner

## Plated Entrées

All Dinner Entrées are served with choice of potato, garden vegetables, house-baked dinner rolls, freshly brewed regular and decaffeinated coffee and iced tea.

### COMBINATION ENTRÉES (SELECT ONE)

|   |                    |
|---|--------------------|
| House Smoked Barbecued Ribs and Roasted Chicken ..... | \$23.95 per person |
| Filet and Seasoned Chicken Breast .....               | \$33.95 per person |
| Filet and Broiled Shrimp .....                        | \$40.95 per person |
| Filet and Canadian Walleye .....                      | \$43.95 per person |

### DESSERTS (SELECT ONE)

|   |                   |
|---|-------------------|
| Triple Chocolate Layer Cake .....           | \$7.25 per person |
| Turtle Cheesecake .....                     | \$7.25 per person |
| Fresh Strawberry Shortcake (Seasonal) ..... | \$7.25 per person |
| Salted Caramel Apple Pie .....              | \$7.25 per person |

Chef's Featured Desserts - Let our chef pair a choice based on your meal.

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## Dinner Buffet

**CLASSIC BUFFET\* ..... \$32.95 per person**

Mixed Greens or Caesar (Select one)  
Roasted Vegetable or Crudité (Select one)

### SALAD ENHANCEMENT

Select one of the below salad enhancements in place of the included salad option for an additional \$1.00 per person

- Parrot Head Salad - *Arcadian ruby blend of salad greens topped with strawberries, blueberries, mandarin oranges, raisins, bacon, grape tomatoes and red onions. Served with a yogurt poppy seed dressing.*
- Roasted Pineapple Salad - *Romaine lettuce tossed with pears, asparagus, Gorgonzola, craisins, and roasted walnuts. Served with balsamic vinaigrette.*
- Asparagus Mint Slaw - *Shaved asparagus with shredded cabbage, carrot, green onion and fresh mint. Served with champagne vinaigrette.*

### ENTRÉES (SELECT THREE)

- Herb-Roasted Chicken
- BBQ Ribs
- Tender Burgundy Beef Tips with Bowtie Pasta
- Roasted Pork Loin with Marsala Sauce
- Baked Cod with Parmesan Sauce
- Seafood Alfredo Pasta
- Honey Glazed Ham
- Oven Roasted Turkey Breast
- Chef-Carved Slow-Roasted Prime Rib of Beef\*\*
- Baked Walleye with Lemon Hollandaise\*\*

### SERVED WITH

Choice of Potato: Au Gratin, Mashed Potatoes, Roasted Baby Red Potatoes, or Wild Rice Pilaf  
Chef's Choice of Vegetable  
*Select an additional potato or vegetable side for \$1.00 per person*  
Assorted House-Baked Rolls, and Butter  
Appropriate Condiments

### ALSO INCLUDED

Chef's Choice of Desserts  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

*\*Minimum of 50 Guests*

*\*\* Additional \$4.00 charge for these items.*

*Our chef is available to carve selected items at your buffet for an additional charge.*

Let us create a custom Dinner Buffet menu for you. Inquire with your Banquet Coordinator.