

# Banquet Favorites

Summer 2009

All plated meals include one entrée selection and one vegetarian alternative. In addition, all meals include a house salad with your choice of dressings, a starch, a hot vegetable, a variety of dinner rolls with butter, dessert and beverages. Beverages include coffee, tea and milk, soda and water. Additional entrées are available for an extra charge. Our parties are designed for groups totaling 20 or more. We are happy to serve groups under 20 for an additional fee of \$50.00. Orders for all meals must be received at least three weeks prior to your event to ensure availability.

## Beef Entrées

**Beef Tenderloin Tips** \$27.95  
Tender morsels of beef tenderloin served over pasta

**Blue Cheese Crusted Sirloin Steak** \$27.95  
Beef sirloin steak topped with a crust of blue cheese

**Beef Medallions w/Balsamic Herb Rub** \$33.95  
Beef tenderloin roast stuffed with a kalamata olive, sun dried tomato, and fresh parsley puree

**Herb Crusted Rib Roast** \$33.95  
Marinated beef rib eye roast crusted in fresh rosemary, thyme, sage and oregano

## Poultry Entrées

**Chicken Aux Duxelles** \$20.95  
A flaky pastry wrapped around a marinated chicken fillet filled with a cream cheese and mushroom pate

**Chicken Florentine En Croute** \$20.95  
A flaky pastry wrapped around a marinated chicken fillet filled with sautéed fresh spinach, shallots, carrots, roasted red peppers, chardonnay, and a fresh goat cheese and cream cheese mixture

**Chicken Piccata** \$20.95  
A chicken fillet marinated in lemon juice, grilled in butter, and served with a special sauce made of chardonnay, lemon juice, and capers

**Door County Chicken Breast** \$21.95  
A tender chicken breast stuffed with brandied apples, cherries, and Wisconsin brie cheese

**Organic Stuffed Chicken Breast** \$22.95  
Organic chicken breast stuffed with spinach, onions, and feta

**Chicken Oscar** \$24.95  
A deep-fried breaded chicken breast rolled around a lobster meat and sharp cheddar cheese stuffing

## Seafood Entrées

**Ginger Glazed Salmon** \$23.95  
Seasoned salmon fillets marinated in chardonnay and chablis wines, drizzled with a sweet ginger sesame sauce

**Caribbean Orange Roughy** \$24.95  
Orange roughy baked in lime juice and smothered in a Caribbean sauce

**Walleye Baked in Brown Butter** \$26.95  
Flaky walleye pike baked in brown butter

**Shrimp Stuffed with Crab** \$27.95  
Baked shrimp stuffed with crab and fresh shallot dressing

## Vegetarian Entrées

**Spinach Feta Quiche** \$18.95  
A quiche made with monterey jack, feta cheese, spinach, and red pepper

**Florentine En Croute** \$19.95  
A flaky pastry wrapped around sautéed fresh spinach, shallots, carrots, roasted red peppers, chardonnay, and a fresh goat cheese and cream cheese mixture

**Vegetable Curry** \$19.95  
Red potato wedges, baby carrots, cauliflower, and raisins in a curry sauce served over rice with fresh cilantro

**Asparagus and Swiss Crepe** \$20.95  
Fresh asparagus and shredded Swiss cheese crepes smothered in a Swiss cheese sauce

## Sides

**White and Wild Rice**  
White and wild rice served with butter and thyme

**Twice Baked Potato**  
Carved potato skins filled with seasoned mashed potatoes, sour cream, and fresh green onion

**Roasted Herb Potatoes**  
Roasted red potato wedges tossed in olive oil, rosemary, and garlic

**Savory Mashed Potatoes**  
Butter, garlic, and fresh chives folded into smooth mashed potatoes

**Asparagus Spears**  
Fresh asparagus spears blanched until tender

**Baby Carrots Roasted in Olive Oil**  
Seasoned carrot coins tossed in olive oil and roasted until tender

**Steamed Broccoli Spears**  
Steamed, tender broccoli spears

**Tossed Salad Greens with Assorted Dressings**

**Organic Spring Mix Salad with Red Wine Vinaigrette**  
Organic lettuce mix and baby spinach with shredded carrots and cucumber slices drizzled with an organic red wine vinaigrette

**Spinach and Strawberry Salad**  
Curly spinach and romaine lettuce tossed with fresh strawberries and sesame seeds and coated with vinegar & oil dressing



A wide variety of additional selections and options for special dietary meals and guest meal tickets are available.

