## DINNER

BUFFET OR SERVED TO YOUR TABLE - FORMAL SETUP
ENTRÉE, STARCH, VEGETABLE, SALAD, ROLLS AND BEVERAGE. SEE PAGE 12 FOR OPTIONS.
DINNERS BY CHEF HANG \& CHEF SARAH

Oven Roasted Turkey Breast \$12.00
Hickory Smoked Country Ham \$12.00

Slow Cooked Roast Beef \$12.00

Ginger Sesame Glazed Boneless Breast of Chicken \$14.00
Unique Asian flavor.

Parmesan Crusted Baked Chicken
Coated with seasoned mediterranean panko.
Lemon Chicken
Lightly battered fried and topped with chef Hang's lemon sauce.
Lightly battered, fried and topped with chef Hang's lemon sauce.
Chicken Marsala
Served with creamy marsala wine sauce.

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\begin{aligned}
& \text { Chicken with Wine Sauce and Mushrooms with a Splash of Cognac } \\
& \text { Marinated chicken breast with sliced button mushroom and dry white wine. }
\end{aligned}
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Rosemary Chicken and Zucchini Skewers
Tender chunks of chicken with distinctive flavor of lemon rosemary.

Chicken Florentine
\$16.00
Stuffed with gouda and fresh spinach with herbed cream sauce.
Salmon with Dill Sauce
Pan seared salmon with a delightful dill sauce.

Tilapia with Lemon Pepper Basil Sauce
A delicate fillet pan seared with lemon pepper.

Teriyaki Shrimp Kabobs
Grilled on our char griller with an Asian sauce.

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## Braised Pork Tenderloin Medallions

## Iowa Honey Pork Chop

Responsibly grown by Vande Rose Farms in New Sharon.

## Stuffed Boneless Pork Loin $\$ 16.00$ <br> Apple walnut stuffing with apple cider reduction, wild rice and herbed cream sauce.

Pork Ribeye
Eight ounce portion of tender, juicy pork.
Slow Cooked Prime Rib
Served with sautéed mushrooms and creamy horse radish.
Filet Mignon with Bourbon Cream Sauce
The tenderest cut of beef with a unique sauce.
Beef Tenderloin Medallions
$\$ 22.00$
With a robust red wine and mushroom sauce.

Beef Wellington
Tender beef tenderloin wrapped in a puff pastry with madeira wine.
Lasagna \$12.00
Pasta Primavera with Bow Tie $\$ 12.00$

Ziti Pasta with Tuscan Porcini Mushroom Sauce \$12.00

Penne with Creamy Sundried Tomato Sauce \$12.00
Pasta Bar - 2 Pastas and 3 Sauces $\$ 12.00$
*All sauces developed by Chef Hang Lovan.
*All pasta is served with salad, vegetable, bread and beverage service.


## DINNER - BUFFET - CARVED MEAT

ALL BUFFETS SERVED WITH: FRESHLY GROUND OR DECAFFEINATED COFFEE, FRESHLY BREWED ICED TEA AND ICE WATER; HOT TEA AVAILABLE. SEE PAGE 12 FOR OPTIONS.

## Buffet 1

Choice of: 1 meat entrée, 1 casserole, 1 starch, 1 vegetable, 3 salads and bread.

## Buffet 2

Choice of: 2 meat entrées, 1 starch, 2 vegetables, 3 salads and bread.

## Buffet 3

Choice of: 2 meat entrées, 1 casserole, 1 starch, 2 vegetables, 3 salads and bread.



## DINNER

## - OPTIONS -

| Carved Meat Entrees |
| :--- |
| Dutch Spiced Beef |
| Roasted Pork Loin |
| Glazed Country Ham |
| Oven Roasted Turkey Breast |
| Slow Cooked Roast Beef |
| Glazed Chicken Breast |
| Prime Rib (with sauted mushroom and <br> Horse Radish Sauce - $\$ 2.00$ extra per guest) |
| Salads |
| Mixed Greens Salad |
| Romaine with Strawberries |
| Seven Layer Salad |
| Mixed Cut-Up Fresh Fruit |
| Cherry or Peach Glazed Fruit <br> Salad |
| Waldorf |
| Fruited Jell-0 |
| Hawaiian Cranberry and <br> Pineapple <br> Chilled Relish Tray with Dill Dip <br> Sour Cream Cucumber Salad <br> Marinated Cucumbers and <br> Tomatoes <br> 3 Bean Salad <br> Basil Tomatoes <br> Potato Salad <br> Homemade Cole Slaw <br> Garden Rotini <br> Broccoli Crunch <br> Parmesan Cabbage and <br> Cauliflower |


| Casseroles | Starches |
| :---: | :---: |
| Hot Chicken Salad | Jasmine Rice |
| Chicken Rice | Rice Pilaf |
| Chicken Supreme | Wild Rice |
| Swiss Chicken | Orzo with Shitake Mushrooms |
| Chicken and Noodles | Herbed Basmati Rice |
| Beef and Noodles | Party Potatoes |
| Pasta Bar | Baked Potatoes |
| Lasagna | Twice Baked Potatoes |
| Pasta Primavera | Mashed Red Skin Potatoes |
| Sweet and Sour Pork, | Roasted Red Potatoes |
| Chicken, Shrimp or Veggie | Cheddar Parmesan |
| Vegetables | Gratin Dauphinois |
| Honey Glazed Baby Whole | Candied Sweet Potatoes |
| Carrots | Roasted Sweet Potatoes and |
| Green Bean Almondine | Onions |
| Sugar Snap Peas | Breads |
| Spicy Garlic Broccoli | Vienna Rolls/ Wheat Rolls |
| Broccoli Au Gratin | Dark Rye Rolls |
| Asparagus with Parmesan | Soft Egg Rolls |
| Grilled Asparagus with Brown | Mini Butter Croissants |
| Balsamic Butter | Hard Rolls |
| Brussel Sprouts with Mustard | Breadsticks |
| Sauce | Cloverleaf |
| California Mixed Vegetables | Dutch Apple Bread |
| Balsamic Grilled Summer Vegetables | Garlic Bread |
| Buttery Corn |  |
| Silky Corn Casserole |  |
| Baked Beans |  |
| Green Bean Casserole |  |

*Options to meet special dietary needs available. Just let us know what your requirements will be.

