

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 Unique Asian flavor.	\$14.00
Parmesan Crusted Baked Chicken Coated with seasoned mediterranean panko.	\$15.00
Lemon Chicken Lightly battered, fried and topped with chef Hang's lemon sauce.	\$15.00
Chicken Marsala Served with creamy marsala wine sauce.	\$15.00
Chicken with Wine Sauce and Mushrooms with a Splash of Cognac Marinated chicken breast with sliced button mushroom and dry white wine.	\$15.00
Rosemary Chicken and Zucchini Skewers Tender chunks of chicken with distinctive flavor of lemon rosemary.	\$14.00
Chicken Florentine Stuffed with gouda and fresh spinach with herbed cream sauce.	\$16.00
Salmon with Dill Sauce Pan seared salmon with a delightful dill sauce.	\$14.00
Tilapia with Lemon Pepper Basil Sauce A delicate fillet pan seared with lemon pepper.	\$14.00
Teriyaki Shrimp Kabobs Grilled on our char griller with an Asian sauce.	\$15.00



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Braised Pork Tenderloin Medallions	\$15.00
Iowa Honey Pork Chop Responsibly grown by Vande Rose Farms in New Sharon.	\$16.00
Stuffed Boneless Pork Loin Apple walnut stuffing with apple cider reduction, wild rice and herbed cream sauce.	\$16.00
Pork Ribeye Eight ounce portion of tender, juicy pork.	\$16.00
Slow Cooked Prime Rib Served with sautéed mushrooms and creamy horse radish.	\$19.00
Filet Mignon with Bourbon Cream Sauce The tenderest cut of beef with a unique sauce.	\$23.00
Beef Tenderloin Medallions With a robust red wine and mushroom sauce.	\$22.00
Beef Wellington Tender beef tenderloin wrapped in a puff pastry with madeira wine.	\$24.00
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 \$13.00

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

Buffet 2 \$15.00

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

Buffet 3 \$16.00

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







DINNER

- OPTIONS -

Casseroles

Hot Chicken Salad

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 Sautéed Mushroom and 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
Salad
Waldorf
Fruited Jell-O
Hawaiian Cranberry and
Pineapple
Chilled Relish Tray with Dill Dip
Sour Cream Cucumber Salad
Marinated Cucumbers and
Tomatoes
3 Bean Salad
Basil Tomatoes
Potato Salad
Homemade Cole Slaw
Garden Rotini
Broccoli Crunch
Parmesan Cabbage and
Cauliflower

Chicken Rice
Chicken Supreme
Swiss Chicken
Chicken and Noodles
Beef and Noodles
Pasta Bar
Lasagna
Pasta Primavera
Sweet and Sour Pork,
Chicken, Shrimp or Veggie
Vegetables
Honey Glazed Baby Whole
Carrots
Green Bean Almondine
Sugar Snap Peas
Spicy Garlic Broccoli
Broccoli Au Gratin
Asparagus with Parmesan
Grilled Asparagus with Brown
Balsamic Butter
Brussel Sprouts with Mustard
Sauce
California Mixed Vegetables
Balsamic Grilled Summer
Vegetables
Buttery Corn
Silky Corn Casserole
Baked Beans

Breads
Vienna Rolls/ Wheat Rolls
Dark Rye Rolls
Soft Egg Rolls
Mini Butter Croissants
Hard Rolls
Breadsticks
Cloverleaf
Dutch Apple Bread
Garlic Bread

Green Bean Casserole

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