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 $15.00
Coated with seasoned mediterranean panko.

Lemon Chicken $15.00
Lightly battered, fried and topped with chef Hang’s lemon sauce.

Chicken Marsala $15.00
Served with creamy marsala wine sauce.

Chicken with Wine Sauce and Mushrooms with a Splash of Cognac $15.00
Marinated chicken breast with sliced button mushroom and dry white wine.

Rosemary Chicken and Zucchini Skewers $14.00
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 $14.00
Pan seared salmon with a delightful dill sauce.

Tilapia with Lemon Pepper Basil Sauce $14.00
A delicate fillet pan seared with lemon pepper.

Teriyaki Shrimp Kabobs $15.00
Grilled on our char griller with an Asian sauce.
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Braised Pork Tenderloin Medallions $15.00

Iowa Honey Pork Chop $16.00
Responsibly grown by Vande Rose Farms in New Sharon.

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

Pork Ribeye $16.00
Eight ounce portion of tender, juicy pork.

Slow Cooked Prime Rib $19.00
Served with sautéed mushrooms and creamy horse radish.

Filet Mignon with Bourbon Cream Sauce $23.00
The tenderest cut of beef with a unique sauce.

Beef Tenderloin Medallions $22.00
With a robust red wine and mushroom sauce.

Beef Wellington $24.00
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 - INTERNATIONAL THEMED
BUFFET STYLE WITH BEVERAGES

Asian Fusion- Featuring Chef Hang Lovan's Recipes $14.00
Choose From: sweet and sour chicken, pork or shrimp, cashew chicken, sesame chicken, mongolian beef, szechwan beef, pork hunan, garlic black bean pork or stir fry beans. Napa cabbage salad and fresh cut fruit.

Choose 2 Sides - Chef Hang's Homemade: Eggrolls, crab rangoons, pot stickers, steamed dumplings and spring rolls with rice wrapping (beef and shrimp, pork, chicken or veggie).

*Above entrees come with a side of Jasmine or Fried Rice

Dutch $15.00
Spiced beef, hutspot, rode kool (red cabbage), snibontjes (green beans with bacon drippings), dutch lettuce with sweet and tangy dressing and dutch apple cake with pecan carmel sauce

French $15.00
Beef bourguignon (beef burgundy), coq au vin (chicken), gratin dauphinois (scalloped potatoes with swiss cheese) haricot verts (green beans), salade fermiérie, baguettes and an almond filled pastry cake.

Spanish $13.00
Paella, pollo pibil (chicken), gazpacho, tortilla española, patatas bravas with brava sauce and alioli sauce, ensalada de tomate (tomato and basil) and flan de queso.

German $14.00
Pork schnitzel, saurbraten (beef), spatzle or fried potatoes with onions, sourkraut or red cabbage, lettuce salad, dark rye bread and kaiserschmarm with vanilla sauce.
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. $13.00

Buffet 2
Choice of: 2 meat entrées, 1 starch, 2 vegetables, 3 salads and bread. $15.00

Buffet 3
Choice of: 2 meat entrées, 1 casserole, 1 starch, 2 vegetables, 3 salads and bread. $16.00
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 Sautéed Mushroom and Horseradish Sauce - $2.00 extra per guest)

### Casseroles
- Hot Chicken Salad
- 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

### Starches
- Jasmine Rice
- Rice Pilaf
- Wild Rice
- Orzo with Shiitake Mushrooms
- Herbed Basmati Rice
- Party Potatoes
- Baked Potatoes
- Twice Baked Potatoes
- Mashed Red Skin Potatoes
- Roasted Red Potatoes
- Cheddar Parmesan
- Gratin Dauphinois
- Candied Sweet Potatoes
- Roasted Sweet Potatoes and Onions

### 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

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### 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
- Green Bean Casserole

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

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