



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 grill 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.



