

Plated Service Dinner Menu

Three Course Plated Service includes Salad, Entrée and Dessert

Four Course Plated Service includes Soup, Salad, Entrée and Dessert

Five Course Plated Service includes Soup, Salad, Sorbet, Entrée and Dessert

	3 Course	4 Course	5 Course
1 Grilled Boneless Breast of Chicken With roasted mushroom sauce.	\$18	\$20	\$22
2 Macadamia Nut Crusted Halibut With sesame ginger sauce.	\$20	\$22	\$24
3 Baked Orange Roughy Seasoned with lemon pepper and butter	\$22	\$24	\$26
4 USDA Choice 10 oz Ribeye Steak Charbroiled and topped with garlic herb butter.	\$24	\$26	\$28
5 USDA Choice Prime Rib of Beef Herb encrusted, slow roasted, served with au jus and horseradish sauce.	\$26	\$28	\$30
6 USDA Choice Filet Mignon 8 oz, Pan seared, topped with garlic herb butter	\$30	\$32	\$34
7 Steak Oscar Filet Mignon, topped with crab meat, asparagus and hollandaise sauce	\$31	\$33	\$35
8 Chicken Oscar Chicken breast, topped with crab meat, asparagus and hollandaise sauce	\$20	\$22	\$24
9 Smothered Ribeye Steak With crab meat, mushrooms, green onions and hollandaise sauce.	\$26	\$30	\$32
10 Chicken Cordon Bleu Baked chicken breast with cheese and ham, topped with hollandaise sauce.	\$20	\$22	\$24
11 Herb Crusted Salmon With dill cream sauce.	\$22	\$24	\$26
12 10 oz Broiled Iowa Pork Chop Bone-in with apple cinnamon cream sauce.	\$18	\$20	\$22
13 Filet Mignon & Shrimp Scampi Pan seared 8 oz filet mignon with shrimp scampi.	\$35	\$37	\$39
14 Roasted Cornish Game He With orange sauce	\$20	\$22	\$24

All Steaks are cooked to **MEDIUM** degree of doneness (approx 145 to 150 degrees).

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The above Entrées are served with your choice of one Starch and one Vegetable.

Starch -----	Choose One	Vegetable -----	Choose One
Whipped Garlic Mashed Potatoes	<input type="checkbox"/>	Steamed Asparagus with Hollandaise Sauce	<input type="checkbox"/>
Twice Baked Potato	<input type="checkbox"/>	Steamed California Vegetables	<input type="checkbox"/>
Bev's Cheesy Potatoes w/Jalapeno	<input type="checkbox"/>	Jumbo Honey Glazed Carrot	<input type="checkbox"/>
Cheesy Scalloped Potatoes	<input type="checkbox"/>	French Cut Green Beans Almondine	<input type="checkbox"/>
Rice Pilaf	<input type="checkbox"/>	French cut Green Beans Mushroom Casserole	<input type="checkbox"/>
Roasted New Potatoes	<input type="checkbox"/>	Sweet Buttered Hot Corn	<input type="checkbox"/>
Fried, Diced Potatoes & Onions	<input type="checkbox"/>	Oriental Stir Fried Vegetable blend	<input type="checkbox"/>

Soup -----	Choose One
Bev's Cream of Mushroom	<input type="checkbox"/>
Boston Clam Chowder	<input type="checkbox"/>
Chicken Spaetzle Dumpling	<input type="checkbox"/>
Vegetable Beef Noodle	<input type="checkbox"/>

4 and 5 course meals served with soup selection.

Desserts -----	Choose One
Assorted Cheesecakes topped with Cherries or Strawberries	<input type="checkbox"/>
Fresh baked Apple or Cherry Pie	<input type="checkbox"/>
Warm Bread Pudding with Carmel Sauce	<input type="checkbox"/>
Chocolate Cake with Chocolate Frosting	<input type="checkbox"/>
Hot Apple Cobbler with Struesel Topping	<input type="checkbox"/>
Carrot Cake with Cream Cheese Frosting	<input type="checkbox"/>
Strawberry Shortcake (in season)	<input type="checkbox"/>

See "Dessert Menu" for additional Gourmet selections.

Entrees are served with a mixed garden gourmet lettuce salad with choice of three dressings at each table.

Also included are fresh bread baskets and Starbucks Coffee or Iced Tea

Host may choose up to 3 items within the course selected.

Specific counts on each Entrée will be due 3 working days prior to your event.

Minimum count for each separate Entrée ordered is ten (10).