



Plated Dinner Entrée Options

Additional charges for multiple entrée selections
2 per person for 3 choices
(With the exception of Children's Meals & Vegetarian Option upon Request)

Peach Rosemary Chicken

Airline Breast of Chicken, Toasted Pecans and Frizzled Yams finished with our Rosemary Peach Sauce
22

King Salmon

Sautéed with Mango and Papaya
25

Airline Chicken

Bearnaise Sauce with Mushroom & Onion Garnish
25

8 oz. Chateau Sirloin

Mushroom Compote
24

Stuffed Chicken

Breast of Chicken stuffed with Leeks, Portabello Mushrooms, Roasted Yellow Peppers, Chevre, Finished with a White Wine Cream Sauce
21

Steak & Chicken Combo

6 oz. Chateau Sirloin & 4 oz. Chicken (Exception: Airline Chicken) 27
6 oz. Filet Mignon & 4 oz. Chicken (Exception: Airline Chicken) 31

Steak & Fish Combo

6 oz. Chateau Sirloin & 4 oz. Grilled King Salmon 29
6 oz. Filet Mignon & 4 oz. Grilled King Salmon 33
Add Halibut 3 Additional

Broiled New York Strip Sirloin

12 oz. Strip Sirloin with Roasted Mushrooms
42

Broiled Ribeye Steak

12 oz. Certified Angus with Roasted Mushrooms
40

Menus are subject to change without advanced notice. Tax and gratuity are NOT included.

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Plated Dinner Entrée Options (Cont.)

Pork Tenderloin
With Apple Shallot Relish

22

Filet Mignon with Bordelaise Sauce

6 oz. 28

8 oz. 34

Filet & Lobster
Market Price

Broiled Walleye Pike
Toasted Slivered Almonds, Butter & Parsley

25

Pan Seared Halibut
Julienne Vegetables finished with a Light Fish Veloute
Market Price

Vegetarian Entrées

Steamed Seasonal Vegetables
Light Olive Oil, Sprinkled with Fresh Parmesan Cheese

19

Butternut Squash Ravioli

19

Grilled Vegetable or Mushroom Ravioli
Ravioli Stuffed with Grilled Vegetables & Topped with Marinara OR White Wine Cream Sauce
19

Plated Accompaniment Options

Choose ONE Item from each of the Following TWO Categories to Accompany Your Main Entrée
(Salad and Dessert are an Additional Cost per Person)

Starch Choices

Confetti Rice Pilaf
Roasted Garlic Mashed Potato
Roasted Baby Red Potatoes
Roasted Red Pepper & Chive Yukon Potatoes
For an additional 1 per plate
Sour Cream & Chive Twice Baked

Vegetable Choices

Green Beans Almondine
Broccoli
Sugar Snap Peas & Grape Tomatoes
Vegetable Medley (Zucchini, Yellow Squash,
Red Onion & Grape Tomato)
For an additional 1 per plate
Asparagus with Hollandaise Sauce

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Plated Dinner Entrée Options (Cont.)

Salad Choices

Garden Salad

Iceberg & Romaine Lettuce with Cucumbers, Tomatoes &
Sliced Red Onion Topped with Garlic Croutons
3 per person

Iceberg Wedge

Crisp Wedge of Iceberg Lettuce with Shredded Carrots, Cucumbers and Tomato Wedge.
Served with Green Goddess and Thousand Island dressing.
4 per person

Crispy Crunchy Caesar Salad

Romaine Lettuce, Fresh Shredded Parmesan, Diced Celery, Crispy Onions, Cheese and Caesar
Dressing Garnished with House Baked Garlic Herbed Croutons
4 per person

Sommerby Salad

Chopped Heart of Romaine Drizzled with Hazelnut Vinaigrette garnished with
Smoked Bacon, Gorgonzola, Fresh Strawberries, Granny Smith Apples & Crushed Hazelnuts.
5 per person

Midwest Country Salad

Spring Mix & Romaine with Dried Cranberries, Candied Walnuts,
Bleu Cheese Crumbles with Maple Vinaigrette
5 per person

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Buffet Entrée Options

All priced per person

Peach Rosemary Chicken

Grilled and Served with Peach Rosemary Sauce, Topped with Frizzled Yams and Spiced Pecans

7

Pan Seared Halibut

Alaskan Halibut Topped with Julienned Vegetables and Finished with a Light Fish Veloute

9

Grilled Salmon

Served with Apple Sautéed Mango and Papaya

8

Stuffed Chicken

Breast of Chicken stuffed with Leeks, Portobello Mushrooms, Roasted Yellow Peppers, Chevre, Finished with a White Wine Cream Sauce

7

Turkey Breast

Turkey Gravy

6

Macinated Grilled Flank Steak

Served with a Stella Blue Cheese Sauce

9

Guinness Braised Short Ribs

Served with Irish Potatoes

10

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Buffet Entrée Options (Cont.)

Carving Station Options with Attendent

- Additional 50 per hour for Attendent •

Whole Fresh Turkey

Served with an Orange Cranberry Sauce

8

Glazed Bone-In Ham

Served with Assorted Accompaniments

8

Prime Rib

Served with Assorted Mustards, Au Jus and Horseradish Sauce

10

Roasted New York Strip Loin

Seasoned and Oven Roasted

14

Dijon Herb Roasted Pork Loin

Served with an Orange Mango Relish

9

Fresh Baked Cascading Bread Display

Assorted Dinner Rolls, Sliced Breads & Focaccia

3

Please Note: Bread is included with all PLATED dinners

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Buffet Entrée Options (Cont.)

Buffet Accompaniment Options

Choose Items from the Following Categories to Accompany Your Main Entrée

Starch Choices

	Prices per Person
Roasted Garlic Mashed Potatoes	3
Confetti Rice Pilaf	3
Roasted Baby Red Potatoes	4
Roasted Red Pepper and Chive Yukon Potatoes	4

Vegetable Choices

	Prices per Person
Green Beans Almondine	3
Sugar Snap Peas & Grape Tomatoes	4
Chef's Blended Vegetable (Zucchini, Yellow Squash, Red Onion & Grape Tomato)	3
Caramelized Baby Carrots	4

Salad Choices

Price per person

Garden Salad

Iceberg & Romaine Lettuce with Cucumbers, Tomatoes
& Sliced Red Onion Topped with Garlic Croutons

5

Traditional Caesar Salad

Romaine Lettuce, Fresh Shredded Parmesan Cheese, and Caesar Dressing
Garnished with House Baked Garlic Herbed Croutons

6

Sommerby Salad

Chopped Romaine Drizzled with Hazelnut Vinaigrette Garnished
with Smoked Bacon, Gorgonzola, Fresh Strawberries, Granny Smith
Apples and Crushed Hazelnuts.

7

Midwest Country Salad

Spring Mix & Romaine with Dried Cranberries, Candied Walnuts,
Bleu Cheese Crumbles with Maple Vinaigrette

6

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