

# *Dinner Banquet*

## *Beef*

New York Strip, Top Sirloin, Rib Eye, Filet Mignon Market Price  
Roast Nebraska Prime Rib with au Jus Market Price  
Roast Sirloin of Beef \$10.75  
Chicken Fried Steak \$10.75  
Flank Steak with a Burgundy Mushroom Demi \$11.75

## *Pork*

Windsor Loin \$12.25  
Whiskey Pepper Pork Loin \$11.25  
Caramel Apple Pork Loin \$11.25  
Wild Cherry Demi Pork Loin \$11.50

## *Poultry*

Chicken Cordon Bleu on Wild Rice Blend \$11.75  
Stuffed Chicken Breast on Wild Rice Blend \$12.50  
Breast of Chicken with Mushroom Ber Blanc Sauce \$10.75  
Breast of Chicken with Apricot Brandy Sauce \$10.75  
Chicken Picatta \$11.25  
Chicken Marsala \$11.25  
Broasted Chicken – 2 pieces \$9.75  
Parmesan Breaded Chicken \$10.95  
Chicken Fried Chicken \$10.95

## *Seafood*

Orange Roughy \$13.95  
Deep Fried Shrimp \$12.95  
Salmon Market Price  
Shrimp Scampi \$11.75

## *Potatoes*

Choice of One  
Baked, Mashed, Escalloped, Au Gratin, Twice Baked,  
Creamy Hashbrowns, Oven Roasted Baby Reds, Herb Roasted Baby Reds,  
Parmesan Roasted Baby Reds, Rice Pilaf, Wild Rice Blend

## *Vegetables*

Choice of One  
Green Beans Almondine, California Blend, Baby Carrots, Honey Glazed Carrots,  
Whole Kernel Corn, Green Peas with Mushroom Bits, Chef Cut German Blend

## *Above Dinners Include*

Tossed Garden Salad with Ranch or Dorothy Lynch  
Caesar Salad additional \$1.50  
Rolls and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, or Iced Tea

**Prices are based per person.**

**Menu items are subject to change and can only be guaranteed 30 days prior to function. All Food and Beverages are subject to all applicable Taxes and a 17% Service Charge. A guaranteed number of attendees must be received 72 hours prior to your function.**