## Plated Dinner Menu

Amber-marinated Beef Bordelaise E Garlic Mashed Potatoes... 29.25<br>(Marinated shoulder tenderloin; pan-seared \& served medium-rare atop a red wine Bordelaise)<br>Roast Prime Rib, au jus (10-12 oz. average) \& Twice Baked Potato ... 33.95<br>Tenderloin Medallions \& Garlic Mashed Potatoes ... 32.50<br>Gorgonzola Cream and Whiskey-Balsamic Glaze

Applewood smoked Bacon-wrapped Pork Tenderloin \& Parsley-buttered Red Potatoes ... 31.50
Parmesan-crusted Chicken Breast \& Rice Pilaf... 26.50
Wisconsin Chicken Breast \& Herb-roasted Gold Potatoes ... 29.25
(Chicken breast stuffed with caramelized Apple, Cherries \& WI white Cheddar Cheese; topped with a Cherry-Chutney sauce)
Pesto Cream-stuffed Chicken Breast \& Herb-Buttered Linguine... 27.00
(Chicken Breast stuffed with Cream Cheese \& Basil Pesto, lightly breaded)
Chicken Cordon Blew \& Wild Rice blend... 29.00
(Chicken Breast stuffed with Ham, Swiss Cheese \& Basil, lightly breaded)

## Rosemary-Lime roasted Haddock \& Paella-style Rice... 29.95

Mediterranean Salsa
Grilled Wild Alaskan Salmon fillet E Orzo, Quinoa, Wild Rice blend... 30.75
Garlic-Lemon Maitre'd butter
Sesame-crusted Tilapia \& Herb-roasted Gold Potatoes ...29.00
Ginger-Lime Butter
Maximum - 3 entrée choices (add 2.00/person for 4 or more selections)
We can prepare "dual-entrée" plates if you wish - call for a quote


Choice of: Salad and Vegetable,
Fresh Dinner Rolls, Butter \& Margarine \& Ice Water
Add Coffee station (decaf coffee, cream, sugar, stirrers \& cups) to meal ... 1.00/serving

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\begin{array}{cc}
\text { QLalads - Choose One } & \text { Vegetables - Those One } \\
\text { Garden Salad \& Assorted Dressings } & \text { Sautéed fresh Green Beans } \\
\text { Caesar Salad w/Creamy Caesar Dressing } & \text { Orange-glazed Baby Carrots } \\
\text { Vintner's Salad wiRed Wine Vinaigrette } & \text { Julienne Zucchini, Pepper \& Carrot Saute } \\
\text { Harvest Salad w/Balsamic Vinaigrette } & \text { Add 1.00 } \\
\text { Lopez Island Salad } w / \text { Sweet \& Tangy Vinaigrette } & \text { Roasted Root Vegetables } \\
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\end{array}
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*Prices include cloth tablecovers \& napkins, china place-settings and all the needed service staff.
*Minimum 60 guests (add \$1.00/person for groups under 60 ).
*There will be a $\$ 200.00$ staff charge for a delay in service of more than $1 / 2$ hour past the agreed upon meal time.
*A delivery fee may be added for deliveries under $\mathbf{\$ 5 0 0 . 0 0}$ outside the Plover/Stevens Point area.
*An individual staff travel fee will be added to deliveries outside the Plover/Stevens Point area.
*An $18 \%$ service charge and $5.5 \%$ sales tax will be applied to all food \& beverages.
*A 3\% discount will apply if the invoice is paid (in full) with cash or check on or before the day of the event.

