



BANQUETS & CONFERENCE CENTER

DINNER

BROILED BASEBALL DOUBLE THICK CUT STRIP STEAK Woodland Mushrooms Natural Juices
KANSAS CITY VEAL CHOP Woodland Mushrooms & Cognac Sauce
BEEF TENDERLOIN BROCHETTE Beurre Rouge
BROILED FILET MIGNON Madeira Wine Sauce
ROAST PRIME RIB OF BEEF Au Jus
VEAL LEMON over Rice or Pasta

MADAGASCAR CHICKEN Fresh Green Peppercorn with Cognac Sauce
CHICKEN CUTLET EVITA Corn Crusted Sun Flower Seeds, Tequila
CHICKEN MARSALA Marsala Wine Sauce with Mushrooms
CHICKEN PICATTA Lemon Butter Sauce with Capers
CHICKEN CHAMPAGNE Champagne Sauce
CATALONIA CHICKEN Romesco Sauce
DE JONGE CRUSTED CHICKEN

COMBINATION SINGLE BREAST CHICKEN SUPREME and ROAST BEEF Au Jus
BASEBALL CUT STRIP STEAK Madeira and HALF BREAST OF CHICKEN Supreme
PETITE FILET MIGNON Hotel Butter and THREE GRILLED SHRIMP Beurre Blanc

BROILED WHITEFISH Fisherman's Broth (Portugese)
BROILED ORANGE ROUGHY Orange Butter
BROILED SALMON Cucumber Sauce
BROILED TILAPIA, Lemon Butter

Above Include:
Room Rental for 3 1/2 Hours
Choice of Soup, Salad, Potato, Vegetable, Dessert, Bread and Butter
Douwe Egberts European Dark Roast Regular and Decaffeinated Coffee, Herbal and Spiced Hot Teas
Private Room Set up to Your Specifications - Fresh Cut Flowers at Each Table
Soft Background Music and P/A System
01-20-09