



## *Dinner Entrée*

*Two Meat Buffet \$16.95*

*One Meat Buffet \$12.95*

*Slow roast rubbed sirloin in Cabernet Jus*

*Herb rubbed chicken*

*Honey grilled chicken breast with citrus glaze*

*Chicken Marsala with mushrooms*

*Stuffed Cornish game hen*

*Provençal rubbed pork loin with sauce*

*Grilled pork chop*

## *Side Choices:*

*Whipped buttery potatoes*

*Baked baby reds with parsley*

*Scalloped potatoes with Parmesan cheese*

*Wild rice blend with herbs*

*Buttery linguini*

## *Vegetable Choices:*

*Petite carrots with brown sugar and dill*

*Seasonal vegetable mix*

*Fresh asparagus with Parmesan or almonds*

*Baked green beans*

*This menu includes fresh bread and a tossed green salad.*

## *Dressing choices:*

*Herbed ranch*

*Bleu cheese (\$2.00 up charge)*

*Raspberry vinaigrette*

*Basil vinaigrette*

*Traditional French*

*Green Goddess (fresh basil and spinach blend)*

**A 20% service fee and 5.5% sales tax is added.**

**Chef Taffy 608-963-6903 revised 12/09**

## *Light Fare*

*Two Meat Option \$12.95 per person*

*With a light dessert & beverage \$14.95*

*Herbed pulled pork sandwich*

*Smoked ham with baby Swiss sandwich*

*Hot beef with sauce of choice*

*Homemade chicken salad sandwich*

*Citrus grilled chicken breast*

### *Wrap of Choice:*

*seasoned roast beef, honey ham, smoked turkey, or vegetarian pesto*

### *Side Choices:*

*Scalloped potatoes with Parmesan cheese      Southwest black beans*

*Wild rice blend      Hickory smoked beans and bacon*

### *Cold sides:*

*Tossed green salad with dressing of choice*

*Homemade potato salad      Creole coleslaw*

*Southwest wild rice salad      Herbed vegetables of season*

*Homemade pasta salad      Salsa fresca and chips*

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