



# Plated Dinner Options

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See Plated Dinner Information Page

Call for pricing (989) 317-8445

## **Beef**

### **Slow Roasted Prime Rib of Beef\***

10 oz. cut served medium with au jus, horseradish and baked potato

### **Balsamic Beef Medallions**

Pan seared medallions sautéed with onions and garlic deglazed with balsamic and tossed in a rich demi-glace served with roasted Yukon Gold potatoes

### **Wild Mushroom Beef Medallions**

Pan seared medallions sautéed with onions and garlic topped with a wild mushroom cream sauce served with oven roasted Yukon Gold potatoes

### **New York Strip Steak\***

12 oz. char grilled medium New York Strip steak served with a baked potato

### **London Broil**

Marinated flank steak roasted and topped with basil pesto served with Yukon Gold potatoes

### **Bacon Wrapped Filet Mignon**

8 oz. Filet, wrapped in bacon, char grilled, topped with wild mushroom sauce or dijon cream sauce, served with baked potato

## **Seafood**

### **Filet of Atlantic Salmon**

Fresh filet oven roasted, topped with dill cream on a bed of rice pilaf

### **Shrimp Scampi**

Six jumbo shrimp sautéed with garlic, onion, lemon and white wine on a bed of rice pilaf

### **Sesame Crusted Ahi Tuna**

Sashimi grade tuna steaks pan seared medium rare topped with teriyaki ginger on a bed of rice pilaf

## **Chicken**

### **Chicken Marsala**

Chicken breast sautéed, tossed with garlic, shallots and mushrooms in a Marsala wine sauce served with vegetables, black beans & rice

### **Oven Roasted ½ Chicken**

Served with roasted Yukon Gold potatoes

### **Champagne Chicken**

Sautéed breast and topped with rich champagne cream served with wild rice blend

### **Grecian Chicken**

Sautéed breast tossed with artichoke hearts, black olives and mushrooms in a white wine cream sauce, served on a bed of rice pilaf

### **Chicken Veronique**

Breast sautéed with shallots, mushrooms and white grapes tossed in white wine cream served with rice pilaf

### **Cider House Chicken**

Pan-seared chicken breast topped with roasted Fuji apple chutney

### **Balsamic Glazed Caprese Chicken**

Pan-seared chicken breast with balsamic glaze, topped with sliced tomatoes, fresh Mozzarella and basil

## **Pork**

### **Cherry Pecan Pork Loin**

Slow roasted loin of pork sliced and topped with a cherry pecan cream sauce served with roasted Yukon Gold potatoes



## Plated Dinner Options continued...

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### Vegetarian

#### **Grilled Vegetable Paella** Ⓜ Ⓜ

Fresh seasonal vegetables grilled and served atop a bed of rice pilaf

#### **Vegan Stuffed Portobello** Ⓜ Ⓜ

Kale and white beans stuffed in a portobello mushroom, baked with garlic and onions

#### **Vegan Stuffed Tomato** Ⓜ Ⓜ

Roasted vegetables, black beans, roasted corn and sweet potatoes stuffed and baked in a tomato

### Other

#### **Surf 'n' Turf**

4 oz. char grilled petite Filet Mignon paired with a 5 oz. cold water lobster tail served with Ginkgo potatoes, drawn butter and lemon

#### **Duck Breast Ferguson\***

Pan seared duck breast tossed in a lingonberry herbed sherry sauce served with fried rice

\*Items not available for duet plate