PLATED ENTRÉES

All plated entrees are served with your choice of salad, potato & vegetable, & dinner rolls with butter (unless otherwise stated).

Inquire about plated lunch entrée choices & pricing.

**Beef**

CENTRE CUT PRIME RIB

MARKET PRICE

BEEF TENDERLOIN MEDALLIONS

With mushrooms in a madeira wine sauce.

MARKET PRICE

NEW YORK STRIP

Served with demi glace.

MARKET PRICE

FILET MIGNON

MARKET PRICE

Oscar Style

MARKET PRICE

BRAISED SHORT RIBS

With carrots & pearl onions in cabernet sauce.

MARKET PRICE

OVEN ROASTED SIRLOIN BEEF

Served with demi glace.

MARKET PRICE

**Pork**

ROASTED PORK TENDERLOIN

With apple bourbon sauce.

21.99

STUFFED PORK LOIN

19.99

• With sage dressing topped with roasted shallot demi glace.

• With wild rice blend topped with Door County cherry sauce.

• With cranberry apple chutney topped with amaretto cranberry sauce.

19.99

**Chicken**

CHICKEN MARSALA

Breast of chicken with mushrooms in Marsala cream sauce.

21.99

CHICKEN CORDON BLEU

Breast of chicken stuffed with Swiss cheese and smoked ham topped with mushroom cream sauce.

21.99

CHICKEN OSCAR

Breast of chicken with lump crab meat, fresh asparagus and bearnaise sauce.

22.99

CHICKEN VESUVIO

Italian seasoned slow roasted ½ chicken topped with spring peas.

19.99
PLATED ENTRÉES

All plated entrees are served with your choice of salad, potato & vegetable & dinner rolls with butter (unless otherwise stated).

Inquire about plated lunch entrée choices & pricing.

Fish

<table>
<thead>
<tr>
<th>ATLANTIC SALMON</th>
<th>TILAPIA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Salmon</td>
<td>Lemon Butter</td>
</tr>
<tr>
<td>Four Cheese Stuffed</td>
<td>Crab Stuffed</td>
</tr>
<tr>
<td>Salmon Oscar</td>
<td>Citrus Buerre Blanc</td>
</tr>
<tr>
<td>Bourbon Glazed</td>
<td>Tomato coulis &amp;</td>
</tr>
<tr>
<td></td>
<td>braised fennel</td>
</tr>
<tr>
<td>Chili Glazed</td>
<td>Mango Salsa</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

COD

With citrus Buerre Blanc 20.99

Vegetarian & Pasta

<table>
<thead>
<tr>
<th>WILD MUSHROOM STRUDEL</th>
<th>CAVATAPPI PASTA PRIMAVERA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phyllo dough filled with porcini, oyster &amp; shiitake mushrooms, goat cheese and spinach, topped with champagne buerre blanc. 21.99</td>
<td>Carrots, broccoli, red peppers, mushrooms, zucchini, squash and peas tossed with cream sauce. 18.99</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROASTED VEGETABLE SKEWERS</th>
<th>TUSCAN PASTA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted zucchini, mushroom, tomato, squash, onions, red pepper &amp; butternut squash over ancient grains. 18.99</td>
<td>Cheese ravioli topped with fresh tomatoes, basil and sun-dried tomatoes in a tomato basil cream sauce. 19.99</td>
</tr>
</tbody>
</table>

LASAGNA

Choose meat lasagna or vegetarian lasagna. 18.99

PLATED KID’S MEALS

<table>
<thead>
<tr>
<th>CHICKEN TENDERS</th>
<th>BAKED MACARONI &amp; CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with potato &amp; vegetable. 8.99</td>
<td>Served with vegetable. 8.99</td>
</tr>
</tbody>
</table>
PLATED MEAL SIDES

**Plated Meal Sides**

**Select One**

**Baked Potato with Sour Cream**  
**Cheesy Au Gratin Potatoes**  
**Creamy Scalloped Potatoes**  
**Parsleyed Red Potatoes**  
**Mashed with Gravy**  
**Garlic Mashed**  
**Mashed Sweet Potatoes**  
**Wild Rice Blend**  
**Rice Pilaf**

**Salad Choices**

**Select One**

**Mixed green salad**

**Premium Salads**

1.59 per person

**Mixed green salad with seasonal fresh fruit**  
**Spinach salad with hot bacon dressing**  
**Caesar salad**

**Potato Choices**

**Select One**

**Baked Potato with Sour Cream**  
**Cheesy Au Gratin Potatoes**  
**Creamy Scalloped Potatoes**  
**Parsleyed Red Potatoes**  
**Mashed with Gravy**  
**Garlic Mashed**  
**Mashed Sweet Potatoes**  
**Wild Rice Blend**  
**Rice Pilaf**

**Vegetable Choices**

**Select One**

**Buttered Corn**  
**Brown Sugar Glazed Carrots**  
**Steamed Green Beans**  
**Green Bean Almondine**  
**California Blend** (cauliflower, broccoli and carrots)

**Premium Vegetables**

1.00 per person

**Asparagus**  
**Roasted Butternut Squash**
BUFFETS

All buffets are served with dinner rolls with butter and high quality disposable tableware.

BUSINESS LUNCHEONS
Each lunch entree option includes choice of 4 sides.
Ask About Our Discount Pricing For Businesses

<table>
<thead>
<tr>
<th>BUFFET PRICING</th>
<th>Includes choice of 4 sides</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Entree - 17.99</td>
<td>2 Entrees - 19.99</td>
</tr>
<tr>
<td>3 Entrees - 21.99</td>
<td>*Market Price</td>
</tr>
</tbody>
</table>

Entrée Choices

*Sliced Roast Sirloin of Beef (min 40 ppl)
*Sirloin Beef Tips (Stroganoff or Burgundy)
*Pot Roast
Homemade Meatloaf
Baked Honey Ham
Roasted Pork Tenderloin with apple bourbon sauce
Baby Back Pork Riblets

BBQ Pulled Pork
Oven Baked Chicken
Chicken Cordon Bleu
Chicken Marsala
Chicken Oscar
Sage Stuffed Chicken
Oven Roasted Turkey Breast (min 40 ppl)
Cod

Chef Carved Prime Rib (Market Price)

Salad Choices

Mixed Green Salad with choice of dressing
Italian Pasta Salad
Seasonal Fresh Fruit Salad
Broccoli Salad

7-Layer Salad
Potato Salad
Coleslaw
Apple-pear sauce

PREMIUM SALADS
1.59 per person
Mixed Green Salad with Seasonal Fresh Fruit
Spinach Salad with Hot Bacon Dressing
Caesar Salad

Potato Choices

Baked Potato with Sour Cream
Cheesy Au Gratin Potatoes
Creamy Scalloped Potatoes

Mashed with Gravy
Garlic Mashed
Wild Rice Blend
Rice Pilaf

Traditional Sage Stuffing
House Baked Macaroni & Cheese
Parsleyed Red Potatoes

Vegetable Choices

Buttered Corn
Glazed Carrots
Steamed Green Beans

Green Bean Almondine
California Blend (cauliflower, broccoli and carrots)

PREMIUM VEGETABLES
1.00 per person
Asparagus - OR - Roasted Butternut Squash
SPECIALTY BUFFETS

FIESTA BUFFET

16.99
Tortilla chips with salsa, warm tortilla shells, fajita seasoned beef and chicken, cheese enchiladas, shredded cheese, sour cream, chopped tomatoes, onions, shredded lettuce, sweet corn and black bean salad, pico de gallo, Mexican beans and Spanish rice.
Add guacamole 1.29

GREAT PICNIC

16.99
Grilled hamburgers, beer-boiled brats, potato salad, coleslaw, baked beans, assorted sliced cheeses, lettuce, tomato, onion, pickles, chips and condiments.

LOADED BUFFETS
*Ask About Pricing
• Loaded Baked Potato Bar
• Salad Bar
• Mac & Cheese Bar
Ask for selections and pricing on unique toppings

BOXED LUNCHES
Select three sandwiches or wraps & one salad choice. Each boxed lunch includes chips, pickle spear & a cookie. 12.59

Signature Sandwich & Salad Buffet

Served with chips, pickles & condiments

12.99
Add soup to sandwich buffet for 1.29
*Add $1 per person

Select Three

Chicken Salad with grapes on multigrain or croissant
—
Tuna Salad on multigrain or croissant
—
Turkey Club on multigrain
—
*Roast Beef and Cheddar on Brioche bun

*Big Roast Beef with Pepperjack on Brioche Bun
—
California Turkey Club with Avocado & sundried tomato mayo on croissant
—
Turkey, havarti, spinach, cucumbers & mayo on croissant

Chicken Cobb Wrap
—
Chicken Caesar Wrap
—
Portabella Wrap
—
Southwest Wrap
—
Asian Chicken Wrap

Salad Choices

Select One

Italian Pasta Salad
—
Potato Salad
—
Seasonal Fresh Fruit Salad

Broccoli Salad
—
Coleslaw
—
Apple-pear sauce

PREMIUM SALADS
1.59 per person
Mixed Green Salad
—
Caesar Salad
—
Mixed Green Salad with Seasonal Fresh Fruit
Spinach Salad with Hot Bacon Dressing
—
7-Layer Salad
HOT HORS D’OEUVRES

SPANAKOPITA
With spinach in phyllo dough. $75 per 50

POTATO CAKES
Served with apple-pear sauce or sour cream. $70 per 50

BACON WRAPPED DATES
Goat cheese filled dates wrapped in bacon. $85 per 50

BACON WRAPPED WATER CHESTNUTS
$75 per 50

STUFFED MUSHROOMS
• Crab Stuffed $85 per 50
• Sausage Stuffed $75 per 50
• Bleu Cheese Stuffed $75 per 50
• Artichoke Stuffed $75 per 50

ROASTED VEGETABLE KABOBS
Zucchini, squash, mushroom green pepper, tomato & red onion $70 per 50

BBQ COCKTAIL FRANKS
$45 per 50

EGG ROLLS
Served with sweet & sour sauce. $60 per 50

SHRIMP SKEWER
With sweet chili lime sauce. $100 per 50

PEANUT BUTTER AND JELLY PORK BELLY
Pork belly tossed in thai peanut sauce and jelly. $125 per 50

BEEF WELLINGTON
$125 per 50

POTATO SKINS
• With cheddar, bacon & sour cream $65 per 50
• With bleu cheese and bacon $70 per 50
• With pulled pork, pepperjack cheese and topped with coleslaw. $75 per 50

BACON WRAPPED SCALLOPS
$125 per 50

CHICKEN SKEWERS
Your choice of Thai Peanut, teriyaki, bourbon glaze, BBQ, or sweet & sour $75 per 50

MEATBALLS
Your choice of BBQ, sweet & sour or mushroom sauce. $70 per 50

SPINACH ARTICHOKE DIP
$70, Serves 50
COLD HORS D’OEUVRES

SEAFOOD CEVICHE
Scallops, shrimp and crab marinated in citrus.
$135 per 50

SEASONAL FRESH FRUIT BRIOCHE CROSTINI
Marscapone-honey spread, seasonal fresh fruit and balsamic glaze.
$85 per 50

CAPRESE SKEWERS
• Skewers of mozzarella balls, grape tomatoes, basil & balsamic glaze $75 per 50
• Add Italian Sausage $85 per 50

SMOKED SALMON WITH ASSORTED CRACKERS
$90 per 50

FRESH FRUIT TRAY
$75 per 50

VEGETABLE PIZZERETTES
Cream cheese dill spread and assorted vegetables.
$60 per 50

VEGETABLE TRAY WITH DIP
$65 per 50

RELISH TRAY
$65 per 50

AVOCADO TOSTADA
$90 per 50

JUMBO SHRIMP COCKTAIL
$2.75 each

ASPARAGUS WRAPPED IN PROSCIUTTO
$90 per 50

DEVILED EGGS
• Regular $50 per 50
• Avocado & cilantro $55 per 50
• Smoked salmon & caper $65 per 50

FRESH MELON WRAPPED IN PROSCIUTTO
$75 per 50

TOMATO BASIL BRUSCHETTA
$75 per 50

PINWHEELS
Lettuce, tomato, cheddar and Dijon mustard mayonnaise.
• Turkey or Ham $70 per 50
• California Turkey $75 per 50
• Roast Beef $80 per 50

FRUIT KABOBS
$85 per 50

TEA BUN SANDWICHES
Ham, beef or turkey.
$90 per 50

CHEESE, SAUSAGE, & CRACKER TRAY
$75 per 50
BREAKFAST

All Buffets are served with high quality disposable tableware.

Strada Breakfast Buffet

10.99
Served with Seasonal Fresh Fruit.
Add Bacon, Sausage or Ham ($2.49/per person)

Strada Choices
Select One

DENVER STRADA
Ham, peppers, onions, and cheddar cheese.

SOUTHWEST STRADA
Chorizo, peppers, onions, Monterey Jack & cheddar cheese, fried red potatoes, cilantro.

VEGETABLE STRADA
Mushrooms, tomatoes, peppers, onions, spinach, and cheddar cheese.

BAKED FRENCH TOAST BUFFET
11.99
Brown sugar and cinnamon crust topped with layers of French bread smothered in rich custard. Served with maple syrup, choice of ham, sausage, or bacon & seasonal fresh fruit.

CONTINENTAL BUFFET
8.99
Yogurt with Homemade Granola
Hard Boiled Eggs
Assorted Cheese Tray
Seasonal Fresh Fruit
Assorted Muffins and Danishes
Coffee with Cream and Sugar

TRADITIONAL HOT BUFFET
9.99
Scrambled Eggs
Choice of Bacon, Sausage or Ham
Choice of Fried Potatoes or Hash Brown Casserole
Assorted Muffins and Danishes
Pancakes or French Toast (Add $2.99/per person)
Seasonal Fresh Fruit (Add $2.99/per person)
DESSERTS

FRESH BAKED COOKIES
Ask for selection.
$12 per dozen

BROWNIES
$12 per dozen

CHOCOLATE MOUSSE
$2.99 each

ASSORTED BARS
$18 per dozen

FRESH BAKED PIE
Choice of coconut cream, banana cream, chocolate cream, peanut butter, bourbon pecan or apples. Ask about our seasonal offerings!
$3.99 per person

CHOCOLATE DIPPED STRAWBERRIES
**Seasonal**
$24 per dozen

CUPCAKES
$2.59 each
Mini $1.49 each

DESSERT BAR
Select 3 - $4.99 per person | Select 4 - $5.99 per person

Mini cupcakes
Cookies
Bars
Fruit crostinis
Chocolate mouse
Chocolate Dipped Strawberries

BEVERAGES

JUICE
Orange, apple or cranberry
12.00 per half gallon

COFFEE
Served with cream and sugar
18.00 per gallon

LEMONADE/TEA
18.00 per gallon