

## Plated Dinners

All dinner entrees include a mixed green salad, roasted Yukon gold potatoes, vegetable, freshly baked rolls & butter, and coffee, tea, or milk. Additional salad choices below.

### Salads

<b>Caesar</b>	<i>crisp romaine, traditional dressing, croutons and Parmesan cheese</i>	\$1.99
<b>Spinach</b>	<i>baby spinach leaves with chopped egg, bacon, mushrooms, and sweet &amp; sour dressing</i>	\$1.99
<b>Spring Greens</b>	<i>a beautiful medley of baby greens with balsamic vinaigrette</i>	\$1.99
<b>Matterhorn House</b>	<i>baby spring greens with golden raisins, Danish blue cheese, toasted pine nuts, wonton strips and a light wine and honey dressing</i>	\$2.99

### Entrees

#### Chicken

<b>Chicken Vesuvio</b>	<i>Breast of chicken topped with artichoke hearts, sun-dried tomatoes, olives, scallions, and a garlic wine sauce</i>	\$15.49
<b>Stuffed Chicken Florentine</b>	<i>Filled with spinach, breadcrumbs, and asiago cheese, crowned with a light veloute</i>	\$16.49
<b>Chicken Ambassador</b>	<i>Chicken breast topped with a sun-dried tomato cream sauce</i>	\$15.49
<b>Chicken Marsala</b>	<i>with sweet wine and mushrooms</i>	\$15.49
<b>Chicken Piccatta</b>	<i>Sautéed with lemon butter sauce and capers</i>	\$15.49

#### Beef

<b>Prime Rib</b>	<i>Slow roasted with an herb crust, served au jus</i>	9 oz 18.99 / 12 oz 20.99
<b>Filet Mignon</b>	<i>8 oz grilled medium rare to medium with a port wine demi-glace</i>	\$24.99
<b>New York Strip</b>	<i>12 oz certified Angus beef with maitre d' butter</i>	\$22.99
<b>Ribeye</b>	<i>12 oz grilled to perfection</i>	\$22.99
<b>Top Sirloin</b>	<i>10 oz</i>	\$17.99
<b>Steak Au Poivre</b>	<i>Twin tenderloin medallions seared with cognac, shallots, cream, and peppercorns</i>	\$24.99

#### Seafood

<b>Grilled Salmon</b>	<i>Served with a creamy dill sauce</i>	\$18.99
<b>Baked Tilapia</b>	<i>lemon caper sauce</i>	\$16.99
<b>Grilled Shrimp</b>	<i>Jumbo shrimp grilled to perfection</i>	\$17.99
<b>Maryland Crab Cake</b>	<i>with roasted red pepper sauce</i>	\$18.99

#### Pork

<b>Roast Pork Loin</b>	<i>Slow roasted with an herb crust, with apples and calvados sauce</i>	\$16.49
<b>Pork Chop</b>	<i>Double cut pork chop with apple compote</i>	\$17.99

#### Duets

<b>Filet Mignon &amp; Chicken</b>	<i>Grilled filet &amp; lemon garlic chicken</i>	\$23.99
<b>Filet Mignon &amp; Salmon</b>	<i>With béarnaise sauce</i>	\$24.99
<b>Filet Mignon &amp; Shrimp</b>	<i>Tender filet and grilled shrimp</i>	\$25.99

Prime rib may be substituted for filet mignon, subtract \$2.00

Baked potato may be substituted for the entire party

If you plan to offer your guests a choice of two entrees, we need the number of each entrée 1 week prior to the event.  
All dinners should have same salad and potato choice.

18% service charge and 7% sales tax added to all items