



2011 Private Event Dinner Menu

Entrée

Roast Pork Tenderloin ~11.95
seasoned, slow roasted pork tenderloin

Hickory Smoked Ham ~11.95
hickory smoked, thick sliced ham

Oven Roasted Chicken Breast ~11.95
tender chicken breast fillet served with
our signature supreme sauce

Beef Sirloin Tips ~12.95
traditionally prepared and served in a brown gravy

Roast Top Sirloin ~12.95
specially seasoned and slow cooked to seal in the flavors

Stuffed Iowa Butterfly Pork Chops ~13.95
Iowa's finest butterfly pork chops stuffed with
a cranberry and walnut stuffing

Salmon Fillet ~15.95
8 oz broiled fillet served with a creamy dill sauce

Prime Rib ~18.95
tender and juicy 12 oz cut

Beef Tenderloin ~20.95
8 oz beef tenderloin baked to perfection and
served with a whiskey sauce

Prices do not include 7% sales tax or 18% gratuity.

Sides

All entrees are served with either a light salad bar or a choice of two salads,
as well as your choice of potato, vegetable, rolls, milk, and coffee.

Light Salad Bar Includes

mixed greens
red onion
baby carrots
shredded cheese
croutons
your choice of dressing(s)

-OR-

Salad Choices

fresh mixed fruit
broccoli and grape salad
pasta salad
cole slaw
7-layer salad
vegetable tray with dip

Potato Choices

garlic mashed potatoes
whipped potatoes
parsley potatoes
au gratin potatoes
cheesy potatoes
baked potatoes
rice

Vegetable Choices

green beans almondine
mixed California blend
candied baby carrots
scalloped corn
steamed broccoli
sugar snap peas

Prices are for buffet style dinner. For a sit-down meal,
a dollar per plate will be added.

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