

Plated Entrees

Minimum 15 guests

All plated Entrees include warm dinner rolls with creamy butter, choice of salad and dessert. Beverages include freshly brewed coffee, and iced tea.

Appetizers

Soup du Jour ~ \$3

Simmered daily and served piping hot with crackers on the side.

Shrimp Cocktail ~ \$7

Five jumbo shrimp served with zesty cocktail sauce.

Coquille St. Jacques ~ \$6

Baby Bay Scallops in a creamy wine sauce, served in a puff pastry shell.

Bacon Wrapped Sea Scallops ~ \$7

Blackened Bacon Wrapped Sea Scallops served with a jalapeno corn cream.

Salmon Cakes ~ \$6

Atlantic Salmon, bread crumbs, and seasonings sautéed and served over a tarragon cream sauce.

Salads

Choose one of the following:

Tossed Garden Salad

Tossed mixed greens with cucumber, cherry tomatoes, shredded carrots and garlic herbed croutons.

Caesar Salad

Crisp romaine lettuce with freshly grated parmesan cheese, garlic herbed croutons and Caesar dressing.

Lettuce Wedge

Topped with applewood smoked bacon, tomato and bleu cheese dressing.

Spinach Salad

Baby spinach, tomato, egg, mushroom, garlic herbed croutons and hot bacon dressing.

Entrees

Please select one or offer a maximum choice of two. For parties of 40 or more choice of one entrée.

Count for each entrée to be given five days prior to day of function.

Cabin Signature Filet ~ \$28

Center cut tenderloin with lobster claw, asparagus, sautéed mushroom caps, demi and béarnaise sauce paired with golden mashed potatoes.

Brie Stuffed Filet ~ \$26

Tenderloin filet wrapped with prosciutto ham, served with a roasted garlic cream reduction and caramelized pearl onions served with wild rice pilaf and Seasonal Vegetable du Jour.

Filet Mignon ~ \$24

Eight ounces of choice Beef Tenderloin with golden mashed potatoes and asparagus.

New York Strip ~ \$22

Twelve ounce strip steak, cabernet shallot butter and baked potato and asparagus.

Roasted Prime Rib of Beef ~ \$18

Twelve ounce Prime Rib of beef encrusted in garlic and herbs, slow roasted and moistened with flavorful au jus accompanied with baked potato and asparagus.

Pecan Pork Loin ~ \$16

Pork Loin wrapped with smoked bacon, stuffed with an apple almond bread mix, topped with a sweet pecan sauce and served with mashed sweet potatoes and seasonal vegetable du Jour .

Grilled Pork Chop ~ \$16

Glazed with an applejack brandy sauce, accompanied by sauteed apples and mashed sweet potatoes.

Cedar Planked Glazed Salmon ~ \$18

Atlantic Salmon filet, grilled until flaky and moist, topped with an apricot chili pepper glaze, paired with rice pilaf and an Oriental blend of vegetables.

Jumbo Sea Scallops ~ \$20

Pan-seared jumbo sea scallops drizzled with a lemon beurre blanc and served with sweet corn risotto and fresh garden green beans.

Chicken Pancetta ~ \$15

Sautéed breast of chicken topped with fresh tomato, spinach, and crisp pancetta bacon served over angel hair pasta with an asiago cheese sauce.

Chicken Milanese ~ \$15

Parmesan breaded boneless breast of chicken with a white wine basil garlic sauce, served with roasted, seasoned yellow potatoes, and fresh garden green beans.

Stuffed Chicken ~ \$17

Boneless breast of chicken stuffed with ricotta cheese, prosciutto and sun dried tomato, served over angel hair pasta with a roasted garlic tomato sauce.

Chicken Marsala ~ \$15

Breast of chicken simmered in a sauce of marsala wine, mushrooms and seasonings served with prosciutto rice pilaf and asparagus.

Chicken Piccata ~ \$15

Sauteed breast of chicken served with a tangy butter and caper sauce, served with rice pilaf and julienne vegetable medley.

Lake Erie Perch ~ \$19

Fresh Lake Erie yellow perch dredged in our own specialty breading and deep fried to a golden brown served with roasted yellow potatoes and buttered carrots.

Stuffed Flounder ~ \$18

Flounder filet stuffed with a sweet crab, shrimp, and scallop stuffing with a chardonnay wine sauce, served with rice pilaf and vegetable medley.

Combination Dinner Entrees

Filet Mignon and Shrimp _ \$30

Petite Filet Mignon and Shrimp sauteed in butter, garlic, shallots, tomatoes and seasonings served with rice pilaf and vegetable medley.

Filet Mignon and Lobster Tail _ \$38

Petite Filet Mignon and 6 oz cold water Lobster Tail paired with twice baked potato and asparagus.

Filet Mignon and Asiago Chicken _ \$30

Petite Filet Mignon and a Spinach and Asiago Stuffed Boneless Breast of Chicken wrapped with pancetta topped with marsala sauce served with golden mashed potatoes and juliene vegetable medley.

Filet Mignon and Chicken Milanese _ \$30

Petite Filet Mignon and Parmesan Breaded Boneless Breast of Chicken with a white wine basil garlic sauce, served with roasted, seasoned yellow potatoes, and fresh garden green beans.

Filet Mignon and Salmon _ \$32

Petite Filet Mignon and Atlantic Salmon paired with twice baked potato and parsley buttered carrots.

Vegetarian Entrees Available Upon Request

Desserts

Choose one of the following:

Assorted Home Baked Fruit Pies

Chocolate Mousse in a Bittersweet Chocolate Cup topped with whipped cream and strawberry

Individual Banana Cream Pie with brulèed bananas and chocolate sauce, topped with whipped cream.

New York Cheesecake with fresh raspberry coulis and cream anglais

Cinnamon Sugar Topped Bread Pudding with a southern peach brandy sauce.

Crème Brulèe, vanilla custard with caramelized sugar top and fresh berries.