

**All Plated Dinners Include:**

**Choice of Garden or Spinach Salad**

**Choice of Entrée**

**Fresh Baked Goods w/real butter**

**Chef's Selection of Appropriate Starch**

**Chef's Selection of Appropriate Vegetable**

Prices are based on groups ordering same entrée.  
*Two or more selections use regular menu prices.*  
 For groups of 50 or more guests, deduct \$1.00.

20%Gratuity and 6% Sales Tax will be added.  
 Price may change without notice

**Combination Plates**

- Surf & Turf** (Filet & Lobster Tail) \$36.99
- Filet Mignon (6oz.) & Grilled Salmon** \$32.99  
 Filet Mignon (4oz.) & Grilled Salmon \$30.99
- Beef Tenderloin & Grilled Shrimp** \$21.99
- Beef Tenderloin & Grilled Salmon** \$20.99
- Steak Diane & Grilled Salmon** \$18.99
- Steak Diane & Shrimp Scampi** \$19.99
- Steak Diane & Chicken Breast** \$17.99
- Shrimp Scampi & Chicken Breast** \$16.99

**Beef, Pork, & Lamb Entrees**

- Roast Prime Ribs of Beef** Angus Beef with Horseradish Sauce \$18.99
- Beef Tenderloin** with Merlot Reduction \$19.99
- Steak Diane** with Portobello Mushrooms \$17.99
- Roast Sirloin of Beef**, Angus Beef with a rich beef gravy \$13.99
- New York Strip**, Angus Beef, aged a minimum of 21 days 12 oz \$25.99
- Filet Mignon**, The King of Steaks, 8oz Center Cut \$26.99
- Boneless Ribeye** Aged and hand cut, 12 oz \$16.99
- Roast Midwestern Pork Loin** Apple Chutney \$14.99
- Stuffed Roast Pork Loin** Raisins and caramelized apple stuffing \$15.99
- Pork Porterhouse Chop** Premium Pork with Red Onion Marmalade \$15.99
- Rack of New Zealand Lamb**, Mint Sauce \$22.99
- Ground Kobe Beef Steak** smothered w/onions, peppers  
 Mushrooms and provolone cheese \$12.99



**418 Fourth**  
**Columbus, IN 47201**  
**812.373.9382**  
**812.373.9524 (Fax)**

**Banquet Plated Dinners**

## Poultry & Seafood Entrees

### Breast of Long Island Duck

Tender Duck Breasts with Orange Marmalade Sauce  
\$18.99

### Chicken Diane

Sautéed Chicken Breast with  
Portobello Mushrooms in a Veal Demi Glaze  
\$15.99

### Chicken Véronique

Sautéed Chicken Breast topped with  
White Wine Sauce and White Grapes  
\$15.99

### Breast of Chicken Lexington

Flame grilled and served with Bourbon Sauce  
\$15.99

### Breast of Chicken Parmigiana

Breast topped with Mozzarella Cheese, Tomato Sauce  
Served on Linguini Pasta  
\$15.99

### Grilled Fillet of Salmon

Fresh North Atlantic Salmon Steak,  
Grilled and Topped with Mango Salsa  
\$17.99

### Pan-Seared Tilapia Picatta

Light & Flaky with a lemon/wine sauce & capers  
\$17.99

### Shrimp Scampi

Large Shrimp sautéed in garlic, herbs & white wine  
\$16.99

## Specialty & Pasta Items

### Veal Picatta

Medallions of Veal with Crabmeat, Asparagus  
Hollandaise Sauce  
\$18.99

### Chicken Linguini Alfredo

Sliced Grilled Chicken in Homemade Alfredo Sauce  
With Asiago Cheese and Toasted Almonds  
\$13.99

### Baked Authentic Lasagna

Made to order in our kitchens. Choice of  
Meat Sauce or White-Sauce Vegetarian  
\$12.99

### Asian Garden Mélange

Japanese Eggplant, Zucchini, Summer Squash, Mushrooms  
In a lemon-garlic stock with Penne  
\$12.99

### Seafood Linguini

Shrimp, scallops and Salmon with Lobster Sauce  
blended with Linguini Pasta  
\$15.99

### Grilled Chicken Farfalle

With tomato, ham and peas in a  
Light Parmesan Cream and Bowtie Pasta  
\$14.99



04-05

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