

# COUNTRY SPRINGS HOTEL

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## Banquet Menus

## Plated Dinners



Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

# BANQUET MENUS

## Dinner Sides

Dinners include Fresh Garden Salad with choice of dressings, your choice of Vegetable, your choice of Potato, Pasta or Rice, Rolls and Butter, and Beverage. ( Coffee, Tea, Milk, Iced Tea )

## PREMIUM SALADS

add 1.25 per person

### Caesar Salad

Crisp Romaine tossed with homemade Caesar dressing, garnished with croutons, grape tomatoes, ripe olives and fresh shredded Parmesan cheese.

### Vitner Salad

Mixed Baby Greens tossed with Honey Raspberry Vinaigrette topped with shredded Swiss cheese, Toasted Walnuts, and fresh sliced Strawberries.

### Spinach Salad

Baby Spinach, red onions, mushrooms and tomatoes with our classic warm bacon dressing.

## POTATO, PASTA & RICE

Please select one

### Lemon Pepper Linguini

### Roasted New Potatoes

with parsley

### Crispy Oven Brownd Red Potato Quarters

### Herb Roasted Wedge Potatoes

with parmesan

### Wild Rice Blend

### Homemade Whipped Potatoes

with garlic and chives

### Baked Idaho Potatoes

### Penne Pasta

Presented with julienne spinach, red onion and grated Parmesan cheese.

### Baked Saffron Rice Pilaf

### Buttered Viennese Spaetzle

### Orzo Rice Pilaf

## ADDITIONAL SPECIALTIES

### Twice Baked Potatoes

1.50

### In-Season Asparagus

1.50

### Homemade Soup

3.25 (Price may vary for premium soups)

## VEGETABLES

Please select one

### Sauteed Green Beans with Sliced Red Onions and Baby Carrots

### Corn O'Brien

Sauteed with diced red and green peppers.

### Oven Roasted Root Vegetable Hash with Herbed Butter

Parsnips, turnips, carrots, dicon radish and jicama.

### Buttered Sugar Snap Peas

with red bell peppers and baby carrots.

### Cranberry Orange Carrots

### Seasonal Stir Fry

Broccoli and water chestnuts with red peppers and baby carrots.

### Zucchini Provencal

Zucchini and yellow squash with bell peppers, tomatoes all sautéed in olive oil with garlic and Italian herbs.

### Classic California Medley

Broccoli and cauliflower florets steamed with baby carrots.

### Glazed Brussel Sprouts

with baby carrots and pearl onions.

# BANQUET MENUS

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## Menu Guidelines

Please choose one entree only. If you prefer up to three entrees, there will be a nominal charge.

Starch and vegetable selections must be the same if multiple entrees are selected.

We will be happy to meet your special dietary requests.

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Ask one of our Catering Managers for any customized combination choices.

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## Dinner Entrees

### SPECIALTY COMBINATIONS

#### **Tenderloin Filet and Jumbo Shrimp Duet**

USDA choice Steer Tenderloin Filet with burgundy mushroom au jus and three large Italian breaded Gulf Shrimp.  
31.95

#### **Tenderloin Filet Diane and Orange Roughy Wisconsin**

Steer Tenderloin Filet and baked Orange Roughy topped with seasoned bread crumbs and shredded Wisconsin Cheddar.  
30.95

#### **Tenderloin Filet and Chicken Cordon Bleu**

Tenderloin Filet Diane and baked Chicken Breast topped with Virginia ham, Swiss cheese and mushroom supreme sauce.  
30.95

#### **Tenderloin Filet and Grilled Chicken Breast**

Tenderloin Filet Diane and our marinated grilled Chicken Breast.  
29.95

#### **Tenderloin Filet and Potato Crusted Roughy**

Tenderloin Filet Diane and baked Orange Roughy topped with sweet vermouth hollandaise.  
30.95

#### **Marinated Grilled Chicken and Potato Crusted Orange Roughy**

Boneless Chicken Breast with olive oil and herbs finished with a mushroom scallion sauce. Paired with baked Orange Roughy, topped with sweet vermouth hollandaise.  
26.95

### SPECIALTY COMBINATIONS

#### **Chicken Parmesan and Shrimp Scampi**

Chicken Parmesan with 3 large Scampi style Shrimp presented on a nest of angel hair pasta with garlic and fresh basil, topped with Parmesan cheese.  
29.95

#### **Chicken Princess and Baked Salmon**

Italian breaded Chicken Breast topped with asparagus, mozzarella and mushroom-mustard sauce. Paired with baked Salmon Fillet and finished with lemon basil cream.  
29.95

#### **Tenderloin Filet and Chicken Princess**

Tenderloin Filet Diane and Italian breaded Chicken Breast topped with asparagus, Mozzarella cheese and mushroom-mustard sauce.  
30.95

#### **Filet Mignon and Salmon**

Tenderloin Filet Mignon and baked Salmon Fillet finished with lemon basil cream.  
31.95

# BANQUET MENUS

## Dinner Entrees

### BEEF SELECTIONS

**Broiled New York Strip Sirloin**

12 oz. center cut, hand-trimmed steak presented with a hunter sauce.  
32.95

**Broiled Filet Mignon**

8 oz. choice steer tenderloin served with a mushroom au jus.  
33.95

**Horseradish and Bacon Crusted Filet**

6 oz. filet topped with a bacon and horseradish crust. Finished with a madeira wine demi glaze.  
32.95

**Roast Prime Rib of Beef**

Slow roast rib eye with burgundy au jus.  
29.95

**Sliced Steer Tenderloin**

Whole roasted over an open flame, then sliced and presented with a mushroom bordelaise.  
31.95

**Tournedos Steak Diane**

Twin broiled petite tenderloin filets with a mushroom and shallot burgundy sauce.  
32.95

**Portabella Tenderloin Bearnaise**

6 oz. steer filet with portabella burgundy ragout and sauce bearnaise.  
30.95

**Sliced Roast Beef**

USDA choice top round of beef, slow roasted for extra tenderness. Finished with a rich mushroom sauce.  
22.95

### FISH & SEAFOOD SELECTIONS

**Walleye Pike Almondine**

Fresh Walleye Fillet baked with Lemon Butter and garnished with Sautéed Almonds.  
23.95

**East-West Mahi-Mahi**

Citrus marinated and glazed grilled Mahi-Mahi fillet garnished with toasted chopped macadamia nuts and toasted coconut.  
23.95

**Baked Salmon**

Fresh Salmon fillet finished with lemon cream sauce and fresh basil.  
23.95

**Potato Crusted Orange Roughy**

Topped with potato flakes, then baked and presented with sweet vermouth hollandaise.  
23.95

**Sundried Tomato Crusted Salmon**

Topped with warm chive vinaigrette  
23.95

**Pecan Crusted Tilapia**

Finished with a tarragon dijonaise sauce.  
23.95

**Shrimp Scampi**

Six large shrimp sautéed in olive oil with white wine and lemon presented on a nest of angel hair pasta with fresh herbs, Parmesan cheese with toasted pine nuts and presented with vegetable Provencal.  
24.95

# BANQUET MENUS

## Dinner Entrees

### PORK SELECTIONS

**Hungarian Style Pork Schnitzel**

Breaded pork loin baked and served with Paprika sauce and topped with julienne peppers and onions.

22.95

**Stuffed Pork Chop**

Close trimmed rib pork chop filled with cornbread stuffing with sausage and raisins. Served with a natural pork sauce.

22.95

**Sliced Roasted Pork Loin**

Served with apple raisin calvados sauce.

22.95

**Pork Tenderloin Parmesan**

Italian breaded with marinara sauce and Mozzarella cheese.

22.95

**Twin Pork Tenderloin Medallions**

Two apple marinated pork filets, grilled and finished with cider cream and fresh snipped chives.

22.95

### CHILDREN'S SELECTIONS

**9.95 per child**

Children 12 & Under.

All children must have the same meal selection.

**Chicken Tenders**

Served with tater tots and a fruit cup.

**Hamburger**

Served with tater tots and a fruit cup.

### POULTRY SELECTIONS

**Chicken Bolognese**

Boneless breast lightly dredged in Italian crumbs, then baked with prosciutto ham, Provolone cheese and sun-dried tomato pesto.

22.95

**Marinated Grilled Chicken Breast**

Boneless breast with olive oil, herbs and garlic. Grilled over an open flame and presented with a mushroom scallion sauce.

20.95

**Chicken Parmesan**

Fresh breast of Italian breaded chicken, sauteed in olive oil, topped with marinara, sliced mozzarella, shredded Parmesan and presented on a bed of linguini.

22.95

**Chicken Cordon Bleu**

Topped with Virginia ham and baby Swiss cheese. Finished with mushroom supreme sauce.

22.95

**Breast of Chicken Princess**

Breaded in Italian crumbs with asparagus, Mozzarella cheese and mushroom mustard sauce.

22.95

**Chicken Marsala**

Boneless breast with julienne ham, sliced mushrooms and Marsala wine.

22.95

**Chicken Scampi**

Marinated fresh breast of chicken sauteed and presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable Provencal.

22.95

**Cashew Crusted Chicken**

Boneless breast crusted with cashews and finished with a maple cream sauce.

22.95