

CM On-Site Banquet Menu

FAMILY STYLE & BUFFET		
ENTREE CHOICES	Saturday	Friday & Sunday Discounted Price
Broasted Chicken (no second meat)	\$16.50	\$15.75
Broasted Chicken Paired with the Following Meats:		
Swiss Steak	\$17.50	\$16.50
Beef Tips	\$17.75	\$16.75
Ham	\$17.50	\$16.50
Bacon Wrapped Pork Loin	\$17.75	\$16.75
Baked Haddock, lemon-peppered	\$19.00	\$18.00
Meatballs (BBQ or Swedish)	\$18.00	\$17.75
Grilled Atlantic Salmon	\$19.00	\$18.00
Canadian Walleye W/Dill Cream Sauce	\$19.00	\$18.00
Grilled Mahi Mahi	\$18.50	\$17.50
Baked Haddock & Beef Tips	\$22.00	\$21.00
Baked Haddock & Bacon Wrapped Pork Loin	\$22.50	\$21.50

Substitute Baked Herb Chicken for Broasted Chicken for an additional \$.50 per person

Additional Combinations and Entrée Selections Are Also Available

	VEGETABLE CHOICES CHO
SALAD CHOICES Choose two:	one:
Macaroni Salad	Buttered Corn
Cole Saw	Creamy Dilled Carrots
Three-Bean Salad	California Blend
Cucumber Salad	(broccoli, carrots, caulif
Italian Salad	Fresh Seasonal Vegetable
	(odd \$ 75/pargon)

Substitute a Plated Lettuce Salad in replacement of the two salads for \$1.00 per person

VEGETABLE CHOICES Choose Choose one:

Mashed Potatoes with Gravy uttered Corn Garlic Mashed Potatoes reamy Dilled Carrots Parsley Buttered Baby Reds alifornia Blend Oven Roasted Baby Reds Wild Rice (broccoli, carrots, cauliflower)

(add \$.75/person) Add Stuffing for an additional \$1.00 per person

STARCH CHOICES

Add an Additional Salad, Starch or Vegetable for an additional \$.50 a person

Family Style and Buffet Dinners Include Our Fresh Baked Dinner Rolls, Coffee and Milk

Cut and Serve Your Wedding Cake or Cup Cakes with Dinner

\$2.00 per person



On-SiteBanquet Menu

PLATED ENTREES

All steaks are cooked to medium. All dinners come with choice of potato unless otherwise specified. We ask you limit starch choices to one per entrée. Starch choices can be found on the previous page of this menu. Chef's blend of vegetables, mixed green salad and dinner rolls accompany all selections.

Filet of Beef Tenderloin

8 oz. Tenderloin cut from the center of the barrel. \$Market

Ribeye

A 12 oz. Cut of Choice Black Angus Beef chargrilled to perfection. \$Market

Drunken Sirloin

10 oz. Top Sirloin Marinated in our Special Bourbon Marinade. Served with Jim Beam Sauce. \$19.99

Prime Rib

Slow roasted for optimal flavor and tenderness. 12-14 oz. cut \$Market

Steak and Shrimp

6 oz. Beef Tenderloin paired with three jumbo gulf shrimp. \$Market

Bacon Wrapped Pork Tenderloins

Twin medallions, bacon wrapped, char-grilled, served with Jim Beam sauce. \$18.99

Stuffed Pork Chops

Twin chops stuffed with our herb-mushroom stuffing, served with herb cream sauce. \$21.99

BBQ Ribs

Hickory smoked with house BBQ sauce. ½ Rack \$19.99 Full Rack \$26.99

Chicken Cordon Bleu

Hand breaded, stuffed with smoked ham and Swiss, flash fried and oven roasted. \$20.99

Asparagus Stuffed Chicken

Hand breaded, stuffed with fresh asparagus and Swiss, flash fried and oven roasted. \$20.99

Chicken Marsala

Lightly floured and pan fried, served with sautéed mushrooms and onions in Marsala wine with fresh cream. \$19.99

Dill Crusted Walleye Fillet

Dusted in our parmesan dill breadcrumb mix, pan fried, served with dill cream sauce. \$21.99

Atlantic Salmon

Chargrilled fillet of Salmon, served with dill cream sauce. \$21.99

Tilapia

Twin fillets, broiled to perfection, served with drawn butter. \$19.99

Vegetarian Stir Fry

Stir fried fresh vegetables in our house teriyaki sauce, served over rice. \$18.99

Pasta Primavera

Sautéed vegetables tossed in parmesan cream sauce over Fettuccini noodles. \$18.99

Children's plated options are available and are tailored to each reception. We can provide you with a list of suggestions when planning your menu.

DESSERTS

Cut and Serve Your Wedding Cake or Cup Cakes with Dinner

\$2.00 per person