

Dinner Menu's

Served Dinner Selections

Salad Offering

(Please Select One Salad That Will Be Pre-Set At Your Guest Table)

Baby Spinach with Roma Tomatoes, Red Onion And Three Blend Shredded Cheese Served With Roasted Garlic Dressing

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Mesclun Greens & Spinach with Toasted Pine nuts, Artichokes Hearts

Heart of Palm Served With Cilantro Citrus Dressing

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Mesclun Greens, Endive & Radicchio with Croutons, Alouette Cheese Truffle and Walnuts Served With Walnut Vinaigrette Dressing

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Mixture of Baby Greens Topped on Endive Leaves

Garnished with Romano Cheese & Relish of Capers, Kalamata Olives

And Roasted Red Peppers

Served with Herb Cheese Croutons

Balsamic Vinaigrette

A Selection of Dinner Rolls

Served with Crocks of Herb Butter at Each Table

Served Dinner Selections

(Please Select From the Following Entrees)

Pan Sautéed Chicken Napolitano

Two Petite Sautéed Chicken Breast Layered with Asiago Cheese

Roasted Wild Mushrooms, Garlic and Sun dried Tomatoes

This Is Served with a Crisp Risotto Cake

And Tomato & Proscuitto Scented Madeira Sauce

Chicken Florentine

Boneless Chicken Breast Stuffed With A Blend of Spinach, Mushrooms, Shallots And
Goat Cheese, Topped With a Red Pepper Cream Sauce
Served With Roasted New Potatoes and Fresh Seasonal Vegetable

Chicken Picatta

Lightly Seasoned and Sautéed Chicken Breast
Lemon Caper Butter Sauce
Served With Lemon-Pepper Linguine and Fresh Season Vegetables

Stuffed Chicken Breast

Boneless Breast of Chicken Stuffed With Wild Rice
Topped With Supreme Sauce
Served With Fresh Seasonal Vegetables

Grilled Polenta Medallions

Topped with Mushroom Ragout
Purple Whipped Potatoes
Asparagus Spears and Gaufrette Carrots

Sautéed Spinach Cakes

Breaded with Spinach and Goat Cheese
Basmati Rice Timbale, Julienne Vegetables
Topped with Béarnaise Sauce

Filet Mignon

8 Oz. Filet Marinated And Charbroiled
Topped With Sautéed Wild Mushrooms
Served With Rosemary Mashed Potatoes and Green Bean Medley

Salmon Encroute

Fresh Salmon Seared with Mushrooms, Baby Spinach & Boursin Cheese
Enclosed in a Puffed Pastry and Topped with Lemon Dill
Beurré Blanc Sauce
Served With Roasted Leek Orzo and Grilled Fresh Asparagus

Dual Entree

Marinated and Sliced Beef Tenderloin with Mushroom Bordelaise and Roasted Chicken Breast with Asiago Cheese, Spinach and Red Pepper

Served With Dauphinois Potato

Steamed Asparagus and Carrot Crown

Coffee, Ice Tea and Water Service, Cream, Sugar

And Sweet-N-Low

Included In the Above Entrée Prices

Linen Tablecloths and Napkins, Color Choices Available

China, Water Goblet and Stainless Flatware

Uniformed Wait staff

Please Add 18% Service Charge and Applicable State Tax To

The Above Prices

Buffet Dinner Selections

Salad Selections

(Please Select One Salad That Will Be Pre-Set At Your Dinner Table)

“Betty’s Salad”

A Toledo Favorite, Tender Baby Spinach Tossed With Crisp Iceberg Layered With Hickory Smoked Bacon, Boiled Eggs, Bean Sprouts and Served With

Betty Timko’s Original Dressing

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Caesar Salad

Hearty Romaine Lettuce Displayed With Home Made Croutons; Coarse Shaved Parmesan Cheese, Ripe Roma Tomatoes and Our

“House Special” Creamy Caesar Dressing.

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Classic Garden Salad

Iceberg Mix with Sliced Cucumbers, Tomato & Seasoned Croutons

Choice of Two Dressings

A Selection of Dinner Rolls

Served With Crocks Of Sweet Butter At Each Table

Entree Selections

(Please Select Two from the Following Entrée Selections)

Italian Cheese Stuffed Jumbo Shells

With A Pesto and Asiago Granite

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Boneless Breast of Chicken

Filled With Your Choice Of The Following:

Country Sage Dressing - Blended Wild Rice - Spinach Florentine- Madeira Cream Sauce

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Tenderloin Tips Simmered in Madeira Wine

With Mushrooms and Onions

Served with Buttered Egg Noodles

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Sautéed Breast of Chicken

Accompanied With a Mushroom Marsala Sauce

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Oven Baked Chicken Pieces

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Country Ham and Swiss cheese

Filled Breast of Chicken Cordon Blue

Served With a Sherry Supreme Sauce

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Creamy Vegetarian or Classical Seasoned Beef Lasagna

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Toledo's Finest Kielbasa

Gently Roasted or Steamed

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Steamship Round of Beef with Au Jus

Carved By a Uniformed Carver

(\$.65 per Person Additional)

Side Dishes

(Please Select Two Side Dishes to Accompany Your Entrée Selections)

Roasted Vegetable Mélange

Petite Green Beans with Baby Carrots

Prince Edward Medley

Steamed Sweet Corn O'Brien

Toledo's Favorite Sweet and Sour Cabbage

Broccoli, Cauliflower and Carrot California Blend

Cheesy Potato Casserole

Tri-Color Bow Tie Pasta with Alfredo Sauce

Penne Pasta with Tri Colored Peppers In Gouda Cheese Sauce

Oven Roasted Young Potatoes

Wild Mushroom Infused Rice Pilaf

Garlic Smashed Potatoes with Fresh Parsley

Whipped Potatoes with Gravy

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Coffee, Tea and Water Service, Cream, Sugar and Sweet & Low

Included In This Package

Linen Tablecloths and Linen Napkins

China, Glassware and Stainless Flatware

All Necessary Serving Equipment

Uniformed Service Staff