

Dinner

Salads and Desserts

Salads

Caesar Salad- crisp romaine lettuce tossed with a creamy Caesar dressing, shredded parmesan and croutons

House Salad- mixed greens, cucumbers, tomatoes and shredded carrots with ranch and/or basil vinaigrette

Museum Field Salad- field greens, dried cranberries, shredded cheddar, red onion, walnuts and basil vinaigrette (an additional \$ 2.00 per person)

Pear and Walnut Salad- baby greens, pears, walnuts and crumbled bleu cheese. (an additional \$2.00 per person)

Spinach Salad- baby spinach with bacon, red onion and cherry tomatoes. (an additional \$2.00 per person.)

Strawberry and Romaine Salad- crisp romaine lettuce, strawberries and red onion tossed with sweet and sour dressing. (an additional \$2.00 per person.)

Wild Mushroom Salad- baby greens, roasted wild mushrooms, tomatoes and red onions tossed with herb vinaigrette dressing. (an additional \$2.50 per person.)

Greek Salad- mixed greens, roasted beets, tomatoes, onions, black olives, capers, French feta and peppers tossed with greek dressing.

Dinner

Seafood

Dinner served with assorted rolls w/ butter, dinner salad, seasonal fresh vegetable, starch, regular and decaffeinated coffee and hot water for tea

*Crispy oven fried Catfish or Cod with roasted french fries and confetti coleslaw.
..... \$25.00 per person*

*Creole Redfish fillets generously sprinkled with Cajun spices.
..... \$24.00 per person*

*Grilled Jumbo Shrimp with garlic herb butter and brown rice with
oriental vegetables \$30.00 per person*

*Orange Roughy topped with a spinach cream sauce
..... \$25.00 per person*

<i>Lump Crab and Red Pepper Strata, fresh crab in a thyme infused cream sauce and grated cheeses.</i>	<i>\$28.00 per person</i>
<i>Michigan Whitefish baked with potatoes lemon and tomatoes.</i>	<i>\$26.00 per person</i>
<i>Charleston grits with Italian Sausage, shrimp and roasted bell peppers.</i>	<i>\$26.00 per person</i>
<i>Orange Roughy with parmasan crumbs topped with tomato and caper sauce.</i>	<i>\$25.00 per person</i>
<i>West African Fish Stew, delicate fish portions in an aromatic sauce with exotic herbs, potatoes, peppers and onions. Garnished with mussels and crab claws...</i>	<i>\$27.00 per person</i>
<i>Pickeral Fillet with lemon caper butter and panko crumbs.....</i>	<i>\$29.00 per person</i>
<i>Glazed Salmon on a bed of Cuban black bean and rice pilaf. Served with Smokey Collard Greens.....</i>	<i>\$31.25 per person</i>
<i>Oven fried catfish with Creole sauce, collard greens and black rice.</i>	<i>\$29.00 per person</i>
<i>Oven Roasted Salmon, rock shrimp, spinach, leeks, shitake mushrooms finished with mustard sauce.</i>	<i>\$37.00 per person</i>

Dinner

Pork and Lamb

Dinner served with assorted rolls w/ butter, dinner salad, seasonal fresh vegetable, starch, regular and decaffeinated coffee and hot water for tea

<i>Country Ham served with collard greens and candied yams with praline topping.</i>	<i>\$20.00 per person</i>
<i>Oven Roasted Pork Chop with basmatic rice with saffron and black eyed peas</i>	<i>\$22.00 per person</i>
<i>Savory Pork Tenderloin served with roasted potatoes. Garnished with tomatoes and onions</i>	<i>\$25.00 per person</i>
<i>Baby Lamb Chops served with buttermilk mashed potatoes, grilled tomatoes and caramelized shallots.....</i>	<i>\$30.00 per person</i>

Duets

Duet of Petite Filet and Salmon, petite filet of beef with morel sauce and baked Norwegian Salmon with a lemon dill sauce..... \$35.00 per person

Stuffed Chicken Breast and Tournedos of Beef, marinated chicken breast with fresh basil, baby spinach, roasted red peppers and parmesan cheese finished with a Bearnaise sauce. Tender slow roasted tournedos of beef topped with a Cognac enhanced demi-glaze with wild mushrooms..... \$30.00 per person

Barbeque Chicken and Ribs with Jack Daniel sauce and your choice of two sides. \$26.50 per person

Vegan meals available upon request. Three week notice required.

Dinner

Beef

Dinner served with assorted rolls w/ butter, dinner salad, seasonal fresh vegetable, starch, regular and decaffeinated coffee and hot water for tea

Pepper Steak, tender strips of beef marinated in a spicy monogolian sauce and stir fried with fresh oriental vegetables served over rice..... \$25.00 per person

Herb Crusted Prime Rib served with pan gravy and whipped potatoes..... \$28.00 per person

Veal Chop with a wine and shallot reduction on a bed of cornmeal dressing and sage gravy..... \$31.00 per person

Sliced Tenderloin with mushroom demi-glaze..... \$28.00 per person

Braised Short Ribs with Roasted Vegetables..... \$27.00 per person

*Filet Mignon with cracked pepper and leek sauce,
braised fennel and herb roasted potatoes poupon\$32.00 per person*

Dinner

Poultry

Dinner served with assorted rolls w/ butter, dinner salad, seasonal fresh vegetable, starch, regular and decaffeinated coffee and hot water for tea

*Chicken Breast Scallopini- sautéed chicken breast
with lemon, capers and artichoke hearts sauce with
linguine and petite peas..... \$23.50 per person*

*Jamaican Jerk Chicken, marinated chicken rubbed with
Caribbean spices and mango salsa..... \$22.00 per person*

*Lemon Herb Baked Chicken, marinated chicken rubbed
with fresh herbs and fresh lemon peel \$22.00 per person*

Chicken Breast enhanced with pecans cream and mushrooms \$22.50 per person

Breast of chicken with baby vegetables and roasted potatoes \$22.50 per person

*Chicken Picaata, chicken breast sautéed with lemon juice,
capers, artichoke hearts and butter \$22.50 per person*

*Mushroom and Spinach Stuffed Chicken, chicken breast
stuffed with wild mushrooms and spinach finished with
maideira sauce reduction \$23.00 per person*

*Roasted Cornish Game Hen served atop a bed of homemade
herb dressing served with sweet potatoes \$23.00 per person*

*Chicken Pompette, marinated chicken breast with fresh basil,
baby spinach, roasted red peppers, boursin and parmesan
cheeses finished with a Chardonnay cream sauce \$23.50 per person*