

## **HOLIDAY INN 3-COURSE DINING EXPERIENCES**

## Homemade Soups & Enticing Salads – Choice of One /ADD \$3 PER ENTRÉE FOR 4-COURSE OPTION

- Cream of Potato Soup with Bacon and Cheddar Cheese
- Tomato Bisque
- Mediterranean Grilled Vegetable Soup
- Cream of Mushroom Soup
- Cream of Chicken Vegetable Soup
- Mixed Greens served with Chef's Choice of Dressings
- Traditional Caesar Salad with Garlic Croutons & Shredded Parmesan
- Chef's Signature Salad (add \$1 per person)
   Mixed Baby Greens served with Mozzarella Cheese, Candied Walnuts and Grape Tomatoes
   Champagne Vinaigrette Dressing

## **Tempting Entrees** – Choice of One

### Penne Pasta Primavera (Vegetarian Option) - \$29

Penne Pasta with Italian Vegetables and choice of Marinara, Alfredo or Aioli Sauce

## Grilled Vegetable Kabob (Vegetarian/Vegan Option) - \$29

Grilled Vegetable Kabob on Long Grain & Wild Rice with a Roasted Red Pepper Sauce

#### **Grilled Breast of Chicken Bruschetta** - \$33

Seasoned Grilled Chicken Breast topped with Tomato Bruschetta and a Balsamic Glaze

#### Champagne Chicken - \$33

Grilled Chicken Breast, Champagne, Chicken Stock and Cream

#### Roasted Beef Bordelaise - \$32

Roasted Beef with Bordelaise Demi-Glace

#### Oven Roasted Pork Loin - \$31

Seasoned Pork Loin set upon Chef's Roasted Apple Hash topped with Pork Gravy

## Roasted Salmon - \$35

Roasted Salmon topped with a Citrus Beurre Blanc

#### New York Strip - \$39

Hand Cut topped with an herbed hotel butter

#### **Petite Filet Mignon - \$42**

Hand Cut Filet topped with a Wild Mushroom Demi-Glace



### **Tempting Entrees** – Continued

## **Chef's Duet Plates - \$50**

Petite Filet with Demi-Glace & Grilled Breast of Chicken Bruschetta,
Petite Filet with Demi-Glace & Butter Fish with Chive Sauce
Petite Filet with Demi-Glace & Atlantic Salmon with White Wine Butter Sauce

# **Accompanying Starches** – Choice of One

Herb Roasted Potatoes Smashed Potatoes Fondant Potatoes Rice Pilaf

## **Accompanying Vegetables –** Choice of One

House Medley of Broccoli, Cauliflower, Zucchini, Yellow Squash and Red Peppers Green Beans Almandine Ratatouille (Eggplant, Squash, Onion, Peppers, Tomato, Fresh Basil & Garlic) Asparagus (seasonal, add \$2)

# **Delicious Endings** – Choice of One

Chocolate Cake
Warm Bread Pudding
Cheesecake with Berry Coulis
Tiramisu

ADD \$3 PER ENTRÉE FOR 4-COURSE OPTION WITH SOUP AND SALAD
All entrees served Fresh Baked Bread and Butter
Freshly Brewed Coffee and Iced Tea