

A Classical Dinner

Served buffet** \$35 per guest; +\$10 per guest for plated meal service

Garden Salad

Main Course

Choose options two for group; Add a third entrée choice for \$5 more per guest

Beef Stroganoff Braised beef and mushrooms in a red wine demi glace Chicken Paprikash Succulent chicken simmered in a rich Hungarian paprika sauce

Chicken in White Wine Mushroom Sauce

Chicken Marsala Succulent chicken and mushrooms in a Marsala wine sauce German Roast Pork Loin with Cranberry-Apple Compote

Ham & Swiss Spatzle House made spatzle with smoky Black Forest Ham and melted Swiss in a creamy sauce. Spinach Spatzle Fresh spinach with melted Swiss and house made spätzle in a creamy sauce Ratatouille* A flavorful vegetarian stew of tomato, eggplant, zucchini, bell pepper and onion.

Coconut Lentil Curry* Red lentils and vegetables simmered in coconut milk with a blend of Indian spices. Vegetarian. Chana Masala* A chickpea curry with Indian spices, tomato, and fresh herbs. Vegetarian.

Chicken Curry Fork-tender pieces of chicken breast and thighs simmered with a flavorful curry sauce.

Choose one for group:

Dinner Side

Mashed Potatoes* **Buttered Spatzle**

Basmati Rice*

Choose one for group:

Vegetable

Market Vegetables:

Broccoli Almondine*

Beverage

Coffee, hot tea, iced tea

Add Dessert to your Menu!

Chef's Choice A decadent treat prepared by our Pastry Chef to end your dinner on a sweet note +\$5/pp

European Miniature Pastry Assortment +\$7.50/pp Two-layer Sheet Cake +\$5/

Wine and beer available for an additional cost. Tax and service charge are additional.

*Gluten Free menu option **Staff are trained to answer any questions food allergens