
Dinner & Reception Selections

RECEPTION PRESENTATIONS

Reception Presentations Hot Displays

Each serves approximately 25 guests.

Brie Cheese with Apricot or Raspberry En Croûte **\$85 each, 2 for \$150**

One wheel of warmed Brie en croûte with your choice of apricot or raspberry glaze served with gourmet crackers.

Fiesta Bar - \$135

Cream cheese stuffed jalapeño poppers, mini chicken tacos and tri-color tortilla chips served with fresh tomato salsa.

Meatball Sampler - \$150

A combination of Swedish, barbecue and marinara meatballs.

Wing Sampler - \$175

A combination of grilled barbecue, teriyaki sesame and spicy hot wings, served with choice of ranch or bleu cheese dipping sauce.

Oriental Bar - \$195

Chicken satay and beef satay with peanut sauce and vegetable spring rolls served with red chili sauce.

RECEPTION PRESENTATIONS

Reception Presentations Cold Displays

Each Serves Approximately 25 Guests

Garden Fresh Vegetable Display - \$75

A display of garden fresh vegetables served with our homemade ranch dip.

Mini Croissant Sandwich Display - \$75

A display of 25 assorted mini croissant sandwiches including turkey with Swiss cheese, and ham with cheddar cheese, served with mayonnaise and mustard.

Fresh Fruit Display - \$125

A display of seasonal fresh fruit.

International & Domestic Cheese Display - \$125

A display of international and local cheeses garnished with grapes served with gourmet crackers.

Nigiri Sushi and Norimake Roll Display - \$125

A display of assorted sushi to include: shrimp, tuna and salmon accompanied by a display of California, smoked salmon and cucumber rolls served with sweet soy, wasabi and ginger.

Meat and Cheese Display - \$160

A display of sliced summer sausage, pepperoni, salami, Swiss, cheddar and jalapeño Jack cheeses, garnished with olives and pickles, served with gourmet crackers.

Italian Meats Display - \$160

A display of thinly sliced Genoa salami, pepperoni, prosciutto ham and Cappelletti, garnished with pepperoncini and cherry peppers. Served with gourmet crackers.

Smoked Salmon Display - \$175

A display of smoked salmon accompanied by capers, chopped eggs, chopped red onions, diced vine ripened tomatoes and cream cheese, served with Chef's assorted breads.

Antipasto Display - \$175

A display of smoked salmon, salami, Cappelletti, prosciutto, vine ripened tomatoes, fresh mozzarella cheese and assorted olives, served with Chef's assorted breads.

Iced Jumbo Shrimp Display - \$225

A display of 75 jumbo shrimp, peeled and chilled, served with tangy cocktail sauce and lemon wedges.

Iced Jumbo Shrimp & Crab Claw Display - \$295

A display of 50 jumbo shrimp, peeled and chilled and 25 snow crab claws, served with citrus aioli, tangy cocktail sauce and lemon wedges.

Signature Seafood Display - \$475

An elaborate display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and seared ahi tuna, served with citrus aioli, tangy cocktail sauce and lemon wedges.

RECEPTION PRESENTATIONS

Cold Hors D'oeuvres

Minimum order of three (3) dozen per selection

Fiesta Pinwheels.....	\$12 per dozen
Ham and Cream Cheese on Cucumber...	\$12 per dozen
Steak Roulades on Crostini.....	\$15 per dozen
Prosciutto and Melon	\$15 per dozen
Smoked Turkey and Asparagus Wraps	\$15 per dozen
Stuffed Artichokes	
with Herbed Cream Cheese	\$15 per dozen
Cherry Tomatoes with Herbed Cream Cheese	
.....	\$18 per dozen
Tomato Buffalo Mozzarella Bruschetta	\$18 per dozen
Crab Meat Salad on Crouton	
with Fresh Dill.....	\$18 per dozen
Pepper Tenderloin on Crostini.....	\$18 per dozen
Smoked Salmon Crêpes.....	\$24 per dozen
Oriental Beef on Crisp Wonton	
with Wasabi Aioli	\$30 per dozen
Smoked Salmon on Cucumber.....	\$30 per dozen
Jumbo Shrimp with Tangy Cocktail Sauce.....	\$36 per dozen

Hot Hors D'oeuvres

Minimum order of three (3) dozen per selection

Fried Cheese Ravioli	\$12 per dozen
Fried Meat Ravioli.....	\$12 per dozen
Mini Chicken Tacos with Fresh Tomato Salsa	
.....	\$15 per dozen
Cream Cheese Stuffed Jalapeño Poppers	
with Raspberry preserves	\$18 per dozen
Chicken Satay with Peanut Sauce	\$18 per dozen
Vegetable Spring Rolls with Red Chili Sauce.	
.....	\$18 per dozen
Crab Cakes with Sriracha Aioli.....	\$18 per dozen
Mushroom Caps Stuffed with Sausage	\$21 per dozen
Beef Satay with Sweet Chili Sauce	\$24 per dozen
Water Chestnuts Wrapped in Bacon	\$24 per dozen
Spinach and Feta Spanakopita	\$27 per dozen
Coconut Shrimp with Piña Colada Sauce	
.....	\$27 per dozen
Oysters Rockefeller.....	\$36 per dozen
Mini Beef Wellington	\$48 per dozen
Mushroom Caps Florentine	\$21 per dozen
Sausage Stars	\$18 per dozen
Artichoke Dip in Phylo Caps	\$17 per dozen

Dinner Starters

All dinner entrées include your choice of salad from the list below. Soup may be substituted for salad for an additional \$1 per person

SOUP

Cream of Three Onion
Beef and Barley
Chicken Noodle
Tomato Basil

SALAD

Classic American Salad

Iceberg lettuce with vine ripened tomatoes, cucumbers and carrot swirls served with ranch dressing

Strawberry Spinach Salad

Fresh spinach, sliced strawberries, almond slivers, and brie cheese with raspberry vinaigrette.

Hearts of Romaine Salad

Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes, topped with zesty parmesan peppercorn dressing.

Sun Valley Salad

Blend of mixed greens, dried cranberries, sliced almonds and Mandarin oranges served with raspberry vinaigrette.

Mediterranean Salad

Mixed greens with tomato basil feta compote, and oregano vinaigrette.

Traditional Caesar Salad

Romaine lettuce with parmesan cheese and croutons, served with Caesar dressing.

Dressing Choices: Thousand Island, French, Bleu Cheese, Ranch, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Basil Vinaigrette, Parmesan Peppercorn.

All salads will be dressed unless otherwise requested. Cost to put dressings in individual ramekins on table is 25¢ per person. To put dressings in dishes for the table to share, the cost is \$1 per dressing choice per table.

Dinner Entrées

All entrées include baskets of fresh gourmet rolls and served with butter stars, your choice of one dinner salad and the appropriate accompaniments to complement your entrée selection. Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water also included.

Chicken Piccata - \$19

Sautéed breast of chicken with lemon butter caper sauce.

Sautéed Chicken Chardonnay - \$20

Sautéed breast of chicken with artichokes and sun-dried tomatoes with chardonnay cream sauce.

Chicken Marsala - \$21

Marinated chicken breast sautéed with mushrooms and diced tomatoes in a marsala wine reduction.

Onion Crusted Pork Medallions - \$21

Pork medallions marinated in buttermilk, topped with sweet fried onions with lemon butter and chive sauce.

Chicken Oscar - \$22

Sautéed breast of chicken topped with asparagus and crab béarnaise sauce.

North Atlantic Salmon - \$22

Flash baked salmon fillet with dill beurre blanc.

Iowa Grilled Pork Chop - \$23

8-ounce grilled Iowa pork chop seasoned and topped with apple thyme glaze.

Cornish Game Hen - \$23

Cornish game hen stuffed with apples and wild rice, with apple cider sauce flavored with thyme.

Traditional Prime Rib - \$25

Traditionally roasted prime rib of beef with au jus.

Balsamic Marinated New York Strip Steak - \$26

New York strip steak, marinated in balsamic vinegar, grilled medium rare with caramelized sweet onions.

New York Strip Steak - \$26

10-ounce New York strip steak grilled medium rare with bourbon and wild mushroom demi-glace sauce.

Beef Tenderloin Medallions - \$27

Grilled medium rare medallions of center cut tenderloin with green peppercorn demi-glace.

Grilled Filet Mignon - \$32

Center cut filet mignon grilled medium rare with port wine and butter demi-glace sauce.

Lobster Stuffed Tenderloin - \$48

Tenderloin stuffed with cold-water lobster tails and roasted medium rare. Hand carved and sautéed with wild mushrooms and truffle oil topped with a bourbon demi-glace.

Dinner Combinations

4-oz. New York Strip Steak and 6-oz. Grilled Chicken - \$24

New York strip steak grilled medium-rare served with rich bordelaise sauce, along side our marinated grilled chicken breast with sweet chili sauce

Grilled Chicken and Jumbo Shrimp - \$24

Grilled breast of chicken with lemon white wine butter sauce and jumbo shrimp with garlic chive beurre blanc.

Filet Mignon and Grilled Chicken - \$32

Grilled filet mignon with mushroom sauce and a grilled breast of chicken with sun dried tomato sauce.

Filet Mignon and Salmon Duet - \$36

Grilled filet mignon with roasted shallot sauce and a grilled fillet of salmon with dill beurre blanc.

Filet Mignon and Gulf Shrimp - \$35

Grilled filet mignon with roasted shallot sauce crowned with three jumbo shrimp with lobster sauce.

Filet Mignon and Maryland Crab Cake - \$38

Grilled filet mignon with rich roasted shallot sauce accompanied by a Maryland crab cake with smoked sriracha aioli.

Dinner Buffets

All dinner buffets include baskets of fresh gourmet rolls with butter, a double tier display of international and domestic cheeses garnished with grapes, served with gourmet crackers and garden fresh vegetables with our homemade ranch dip;

Pastry Chef's dessert selection; Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water. Buffets limited to two (2) hours of service. Minimum 25 people.

Italian Buffet - \$27

- Traditional Caesar salad with crisp romaine lettuce, herbed croutons, parmesan cheese and our classic Caesar dressing
- Homemade parmesan garlic bread
- Pasta salad
- Fresh fruit salad
- Baked ziti with Italian sausage, ground beef and onion in Bolognese sauce
- Vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in pasta sheets baked in an Alfredo sauce
- Meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce

Prairie Lakes Buffet - \$29

- Chopped salad with mixed greens, vine ripened tomatoes, cucumbers, croutons and cheddar cheese served with choice of two dressings.
- Fresh fruit salad
- Sautéed garden fresh vegetables
- Potatoes au gratin
- Chicken piccata
- Walleye pike with sage brown butter
- Sautéed pork medallions with amaretto dijon mustard cream sauce

Park Place Signature Buffet - \$29

- Chopped salad with mixed greens, vine ripened tomatoes, cucumbers, croutons and cheddar cheese served with choice of two dressings.
- Fresh fruit salad
- Green beans à la Provencal
- Garlic mashed red skin potatoes
- Onion crusted pork medallions
- Grilled breast of chicken with bay shrimp and artichoke sauce
- Roasted New York strip loin with green peppercorn sauce

The Select Buffet - \$37

- Chopped salad with mixed greens, vine ripened tomatoes, cucumbers, croutons and cheddar cheese served with choice of two dressings.
- Traditional Caesar salad with crisp romaine lettuce, herbed croutons, parmesan cheese and our classic Caesar dressing
- Mozzarella Caprese salad with olive oil and balsamic vinegar
- Fresh seasonal vegetable medley
- Garlic mashed red skin potatoes
- Sautéed breast of chicken in sherry sauce
- Tri-color cheese tortellini with julienne vegetables, parmesan cheese, olive oil and garlic
- Chef station with horseradish encrusted chateaubriand with wild mushroom demi-glace

Add a chef attended station to your buffet selection! Carving and Performance Stations

Serves 100 guests unless otherwise noted. Chef attendance included in price.
Additional chef may be available on request for \$200 per chef per 2 hour period

Brown Sugar and Honey Glazed Ham - \$300

Ham glazed with honey and brown sugar, served with mayonnaise, mustard.

Boneless Roast Pork Loin - \$325

Boneless roast pork loin spiced by hand prior to cooking with our own blend of herb seasonings. Served with apple cinnamon aioli sauce.

Roasted Turkey Breast - \$400

Slow roasted breast of turkey served with mayonnaise, cranberry relish.

Steamship Round of Beef - \$750

Steamship round of beef, spiced by hand prior to cooking with our own blend of herb seasonings. Served with mayonnaise, mustard, and horseradish sauce. (one steamship round serves approximately 150 guests)

Prime Rib - \$800

Hand carved, slow-roasted prime rib. Served with mayonnaise, mustard, au jus, and horseradish sauce.

Châteaubriand - \$975

Châteaubriand roasted to medium rare, served with mayonnaise, horseradish sauce.