

Keweenaw Star Dinner Menu 2010

Food provided by A Matter of Taste Caterers

Option 1: \$20 per person

Choose 2 Entrees

Pecan Encrusted Whitefish (John Cross Fisheries)
Chicken Marbella or Chicken Chardonnay or Traverse City
Chicken
Beef Bourgioun
Sweet Ginger Grilled Flank Steak
Honey Maple Glazed Pork Loin

Option 2: \$25 per person

Choose 2 Entrees

Asian Rock Cornish Game Hen
Chicken Breast Stuffed with Black Olives and Goats Cheese
Grilled Lamb Chops with Raspberry Currant Chutney
Roast Pork Tenderloin with Morel Cream Sauce
Fettuccini with Shrimp and Artichokes
Grilled New York Strip with Cream Morel Mushroom Sauce
Grilled Beef Tenderloin with Horseradish Cream Sauce

Choose 1 side

Garlic Mashed Potatoes *Whipped Sweet Potatoes*
Handmade Fettuccini Alfredo *Wild Rice Pilaf & Jasmine*
Rice Pilaf
Handmade Angel Hair Pasta Tossed With Julienne Vegetables
Steamed New Potatoes with Lemon Dill Butter

Choose 1 Vegetable

Green Beans Almondine *Cauliflower Au Gratin*
Roasted Asparagus *Roasted Seasonal Vegetables*
Steamed Broccoli

Choose 1 Dessert

Double Chocolate Cake with Ganache and Raspberry Sauce

Carrot Cake

Cheese Cake- (Key Lime, Raspberry White Chocolate, and Cappuccino)

Assorted Cookies and Truffles

All meals are served Fresh Baked Rolls, and either a Classic Caesar Salad or our Spring Greens Tossed Salad with Homemade Dressing