

## Menus

### Shawnee Resort

### Dinner Entrees

#### Plated Dinner Entrees

Guarantees Must be Provided 72 Hours Prior to the Function.

*Dinner Entrees Include:* Tossed Garden Salad, Chef's Vegetable of the Day, Choice of Potato, Rolls and Butter, Chef's Choice of Dessert and Choice of Beverage.

#### Stuffed Chicken Breast

Breast of Chicken Stuffed with Spinach,  
Ricotta Cheese and Italian Bread Crumbs

**\$17.95 per Person**

#### Pork Marsala

Seared Pork Medallions  
Topped with a Marsala Mushroom Sauce

**\$17.95 per Person**

#### Oven Roasted Chicken

Oven Roasted Chicken  
With our Special Herb Seasoning

**\$17.95 per Person**

#### Char-Grilled New York Strip Steak

With Caramelized Onions  
and Bleu Cheese Butter

**\$24.95 per Person**

#### Chicken Marsala

Sautéed Breast of Chicken  
Served with a Marsala Mushroom Sauce

**\$17.95 per Person**

#### Prime Rib Au Jus

Slow Roasted with the Chef's Own  
Blend of Herbs and Spices  
Served with Creamed Horseradish Au Jus

**\$21.95 per Person**

#### Grilled Salmon

Grilled Fillet of Salmon  
Seasoned with Fresh Herbs and Spices

**\$19.95 per Person**

#### Chicken Alfredo

Tender Grilled Chicken  
Served on Bed of Tri-Colored Bow Tie Pasta  
with a Creamy Alfredo Sauce

**\$17.95 per Person**

#### Rainbow Trout

Rainbow Trout Grilled to Perfection  
and Served with Slivered Almonds

**\$19.95 per Person**

#### Grilled Vegetable Napoleon

Fresh Seasonal Vegetables  
Marinated in a Balsamic Vinaigrette  
Lightly Grilled and Served with  
Toasted Garlic Pita Points

**\$16.95 per Person**

#### Stuffed Pork Loin

Oven-Roasted Pork Loin  
Stuffed with a Cornbread Stuffing  
Drizzled with a Rich Demi-Glace

**\$16.95 per Person**

#### Pasta Primavera

Fettuccine Noodles  
Tossed with Fresh Garden Vegetables  
and Alfredo Sauce

**\$16.95 per Person**



Recycled/Recyclable

All Prices are Subject to a 20% Service Charge and Sales Tax.  
Prices are Subject to Change.

11/08

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### Dinner Enhancements

#### Dinner Enhancements & Additions

Guarantees Must be Provided 72 Hours Prior to the Function.

#### **A La Carte Appetizers**

Cup of Home-Made Soup Du Jour	\$1.25 per Person
Fresh Fruit Cup	\$2.75 per Person
Cup of French Onion Soup au Gratinee	\$2.50 per Person
Jumbo Shrimp Cocktail	\$8.95 per Person
Maryland Style Crab Cakes	\$7.95 per Person
Spinach Artichoke Dip	\$14.95 per Table of 8

#### **Additional Salad Choices**

##### Alexander Salad

Baby Field Greens with Mushrooms, Tomatoes and Walnuts  
Served with Choice of Dressing  
**\$1.00 Additional per Person**

##### Greek Salad

Tomatoes, Cucumbers, Red Onion, Olives, Mesclun Greens, Feta Cheese  
Served with Balsamic Vinaigrette  
**\$1.25 Additional per Person**

##### Heartland Salad

Fresh Mixed Greens Tossed with Tomatoes, Hard Boiled Eggs, Red Onion,  
Cheddar Cheese, Mozzarella Cheese  
Ranch Dressing  
Crowned with Pecans  
**\$1.25 Additional per Person**

##### Caesar Salad

Chopped Romaine Lettuce Tossed with Croutons  
Freshly Grated Parmesan Cheese and a Creamy Caesar Dressing  
**\$1.00 Additional per Person**

#### **Additional Dessert Selections**

Caramel Apple Cheese Cake	\$2.50 Additional per Person
Hot Apple Dumpling Served with a Brandy Butter Sauce	\$2.50 Additional per Person
Add a Scoop of Vanilla Ice Cream to any Dessert	\$1.00 Additional per Person



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## Menus

### Shawnee Resort

### Dinner Buffets

#### Dinner Buffets

Guarantees Must be Provided 72 Hours Prior to the Function.  
Dinner Buffets Require a Minimum of 25 Person Guarantee.

*Dinner Buffets Include: A Garden Salad, Fresh Seasonal Vegetables, Choice of Potato, Rolls and Butter, Chef's Dessert selection and Choice of Beverage.*

**Two Entrée \$19.95**  
**Three Entrée \$ 23.95**

#### Honey Glazed Chicken

Roasted Chicken with  
Spicy-Sweet Honey Glaze

#### Roast Beef

Sliced Roast Beef Served with  
Shawnee Signature Sauce

#### Oven Roasted Chicken

Oven Roasted Chicken  
with our Special Herb Seasoning

#### Beef Stroganoff

Beef Tips in Rich Sauce

#### Stuffed Chicken Breast

Breast of Chicken Stuffed with  
Spinach and Ricotta Cheeses

#### Salmon Fillet

Salmon Seasoned with a Blend of Spices  
Citrus Beurre Blanc

#### Chicken Picatta

Lightly Breaded Breast of Chicken  
with Citrus Beurre Blanc

#### Vegetable Stir Fry

A combination of Colorful Fresh Vegetables  
Stir-Fried in our Special Sauce and  
Served with Rice

#### Chicken or Beef Stir Fry

Thin Strips of Chicken or Beef Stir-Fried  
with a combination of Fresh Vegetables  
and Special sauces

#### Carved Prime Rib

Slow Roasted and Carved to Order  
\*Additional Carving Fee Applies

#### Pork Marsala

Seared Pork Medallions in a  
Marsala Mushroom Sauce

#### Pasta Primavera

Fettuccine Noodles Tossed with  
Fresh Garden Vegetables and Alfredo Sauce



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### Dinner Buffets

#### Theme Dinner Buffets

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Dinner Buffets Require a Minimum of 25 Person Guarantee.

#### Across the Border

Chili con Queso  
Spiced Chicken Strips and Taco Meat  
Taco Shells, Flour Tortillas and Tortilla Chips  
Spanish Rice and Refried Beans  
Sautéed Onions and Green Peppers  
Shredded Cheddar Cheese and Lettuce  
Diced Onion and Tomato  
Sliced Black Olives and Jalapeno Peppers  
Sour Cream, Guacamole and Salsa  
Chef's Choice of Dessert  
Choice of Beverage  
**\$18.95 per Person**

#### Fall Harvest

Tossed Garden Salad  
Cranberry Sauce  
Honey Glazed Ham  
Roasted Turkey Breast  
Home Style Gravy  
Garlic Mashed Potatoes  
Cornbread Stuffing  
Buttered Noodles  
Seasoned Green Beans  
Hearty Grain Rolls  
Assorted Fruit Cobblers  
Choice of Beverage  
**\$19.95 per Person**  
\*Additional Carving Fee Applies

#### Tour of Italy

Fresh Fruit Salad  
Traditional Caesar Salad  
Vegetarian or Meat Lasagna  
Italian Sausage Sautéed with Onions and Peppers  
Meatballs and Grilled Chicken Strips  
Fettuccini Noodles  
Alfredo and Marinara Sauce  
Italian Seasoned Vegetables  
Garlic Breadsticks  
Chef's Selection of Dessert  
Choice of Beverage  
**\$18.95 per Person**



## Menus

### Shawnee Resort

### Cookout Buffet

#### Back Woods BBQ

Guarantees Must be Provided 72 Hours Prior to the Function.

Minimum of 25 Guests Required on All Buffets

Grill Chef Fee of \$50.00 Required on All Outdoor Cookouts

#### **Includes:**

Home-Style Potato Salad

Garden Salad, BBQ Baked Beans, Potato Wedges, Buttered Corn on the Cob

Watermelon Slices or

Chefs Choice of Assorted Desserts

Choice of Beverage

#### **Choice of One**

Quarter Pound Hot Dogs and Hamburgers	\$14.95 per Person
Grilled Marinated Breast of Chicken	\$18.95 per Person
BBQ Chicken and Smoke Ribs	\$21.95 per Person
Charcoal Grilled Rib Eye Steak	\$23.95 per Person
New York Strip Steak	\$25.95 per Person



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