

Heritage Restaurant and Meeting Place Catering/Banquet Menu



The Heritage Restaurant

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Hors D'oeuvres (choose two)

- **FRESH JUMBO GULF SHRIMP ON ICE**

Jumbo peeled and de-veined shrimp served on cracked ice with cocktail sauce and lemon wedges.

- **PRESENTATION OF FRESH SEASONAL FRUITS**

A lavish display of fresh seasonal fruits and berries accompanied by our garde manger's strawberry dipping cream.

- **DOMESTIC CHEESE PRESENTATION**

Lavish display of domestic cheeses to include:

Swiss, cheddar, Monterey jack, and pepperoni cheeses with assorted crackers.

- **TEA SANDWICHES**

Mini sandwiches with your choice of ham, egg, tuna and/or chicken salads.

Salads & dressings -

(choice of one of these plus 3 different dressings)

- **SPINACH SALAD WITH RASPBERRY VINAIGRETTE**

Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

- **TOSSED GARDEN SALAD**

Romaine and iceberg lettuce, grated carrots, red cabbage, radishes and green pepper strips served with choice of dressings.

- **MEDITERRANEAN SALAD**

Vine-ripened tomatoes, chopped onions, green peppers, cucumbers, mushrooms, black olives and crumbled feta cheese tossed with basil, and oregano on a bed of radicchio with red wine vinegar.

- **CAESAR SALAD**

Romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional Caesar salad dressing and grated parmesan cheese.

Dressing choices:

- Raspberry Vinaigrette
- Mild Bleu Cheese
- Ranch
- Crumbly Bleu Cheese
- Italian
- Honey Dijon
- French
- Thousand Island

Please select 4

- **WHITE AND WILD RICE FLORENTINE**

A mixture of seasoned whole grain white and wild rice.

- **LONG GRAIN AND WILD RICE GARDEN BLEND**

Select wild and long grain rice with carrots, onion, celery parsley and seasoning.

- **BROCCOLI AND RICE ALMANDINE**

Whole grain white rice with select broccoli florets and California almond slivers.

- **ROSEMARY GARLIC POTATOES**

Sliced new potatoes lightly seasoned and oven roasted.

- **TINY WHOLE PARSLEY POTATOES**

Gently rolled in butter and then sprinkled with parsley.

- **PASTA SHELLS WITH MUSHROOM SAUCE**

Freshly made pasta shells with a creamy white mushroom sauce.

- **Vegetable Selections**

- **MEDLEY OF BABY VEGETABLES**

A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

- **VEGETABLE FAN**

Steamed baby carrots, fresh snow peas and sliced summer squash make this fresh vegetable fan.

- **WHOLE GREEN BEANS AND BABY CARROTS**

Garden fresh whole green beans and baby carrots steamed and lightly seasoned.

- **STEAMED FRESH ASPARAGUS**

Fresh asparagus spears lightly seasoned and steamed.

- **STEAMED VEGETABLE MEDLEY**

Garden fresh broccoli, cauliflower and carrots, steamed and served with a cheddar cheese sauce.

- **STEAMED BROCCOLI**

Garden fresh broccoli florets lightly seasoned and steamed.

- **APPLE CARROT SAUTÉ**

Garden fresh baby carrots steamed and sautéed in butter with Granny Smith sour apples.

- **BABY CARROTS WITH HONEY GLAZE**

Tender baby carrots, steamed and glazed with honey.

Proteins - your choice of beef/ lamb, pork, poultry or seafood. (choose one)

- Top Beef Round- Prime top round of beef rubbed with course ground black pepper and garlic, then roasted to juicy perfection. Served with choice of horseradish or creamy Dijon mustard.
- Beef Tenderloin – choice of roasted or grilled seasoned beef tenderloin.
- Sliced Beef Au Jus- choice top round seasoned and roasted to perfection
- Honey-glazed ham- Lean ham brushed with a honey glaze and baked until golden and delicious
- Pork Roast- choice cut pork roast rubbed with garlic pepper and salt, then roasted
- Stuffed pork chops- Trimmed choice pork chops stuffed with a bread crumb blend and baked to a golden brown
- Honey mustard backed chicken- boneless, skinless chicken breast coated with honey-mustard sauce and baked to a tasty goodness
- Stuffed breast of chicken provolone- a boneless, skinless breast of chicken stuff with sautéed mushrooms, green peppers, provolone cheese and topped with melted provolone cheese
- Grilled or baked- Fresh Norwegian salmon grilled or roasted and lightly seasoned with a dill sauce.
- All entrees come with optional roll and butter
- Optional choice of Iced Tea with Lemon wedges, coffee, soft drinks