



Dinner Banquet Menu

A La Carte Buffets

*Include Iced Water, Coffee & decaf
Priced per person*

Fresh baked bread and rolls: \$2

Salad:

*Victoire Salad, Mixed Greens, Tomato, Lemon-Shallot Vinaigrette \$3
Caesar, Romaine, Caesar Dressing, Croutons \$4*

Vegetable Options:

*Roasted Ratatouille \$3.5
Grilled Asparagus \$3.5
Green Beans and Baby Carrots \$3.5*

Starch Options:

*Cheesy Mashed Potatoes \$3
Parmesan Risotto \$3
Roasted Baby Red Potatoes \$3*

Entrée Options:

*Parmesan Risotto served with Wild Mushroom Ragout \$13
Ricotta Gnocchi served with Roasted Garlic Puree \$14
Amish Chicken served with Artichokes, Marinated Tomato, Olives and Parsley Butter \$15
Roasted Breast of Turkey served with Sage Apples \$15
Walleye served with Lemon Herb Butter \$16
Herb Crusted Prime Rib served with Roasted Garlic Jus \$17
Grilled Salmon served with Melted Leeks \$17
Roasted Beef Tenderloin served with Horseradish Crème Fraiche \$19*


Dinner Banquet Menu
Continued

Plated Dinners

*Plated Dinner Entrees include Fresh Baked Bread,
Iced Water, Coffee and Decaffeinated Coffee*

Salad Options:

<i>Victoire Salad, Mixed greens, tomato, lemon-shallot vinaigrette</i>	<i>\$3</i>
<i>Hearts of Romaine Caesar Salad, Romaine, parmesan reggiano, herb croutons</i>	<i>\$4</i>

Entrees:

<i>Asiago Chicken, Chicken Paillard, pommes au fromage and pommeray mustard</i>	<i>24</i>
<i>French Country Salmon, mushroom risotto and roasted ratatouille</i>	<i>24</i>
<i>French Country Hangar Steak, 9 oz cut, chimmichurri sauce, baby red potatoes and ratatouille</i>	<i>24</i>
<i>Vegetable Risotto, Baby carrots, summer squash, wild mushrooms and fresh chevre</i>	<i>24</i>
<i>Chicken Fried Steak, Tenderloin, bacon-scallion mashed potatoes, sweet corn gravy, green beans</i>	<i>28</i>
<i>Roasted Pork Chop, Potato pavè, cream spinach and pommeray mustard</i>	<i>28</i>
<i>Corn Crusted Walleye, Grilled asparagus, smashed sweet potatoes, remoulade, gastrique</i>	<i>28</i>
<i>Hangar Steak and Sugar Cane Shrimp, dual presentation cilantro rice, roasted ratatouille</i>	<i>32</i>
<i>Cinnamon Seared Lamb, Summer succotash, red pepper rouille and mint harrissa</i>	<i>34</i>
<i>New York Strip Steak, Grilled in a veal demi glaze, "Jo-Jo" fries, sautéed button mushroom</i>	<i>35</i>
<i>Lobster Newberg, Butter poached lobster, salmon quenelles, baby carrots, truffle potatoes</i>	<i>40</i>

Additional Beverage Options:

<i>Assorted Soft Drinks \$3 each</i>
<i>Panna or Pellegrino Bottled Water \$10 each</i>
<i>Apple Cider with Cinnamon (Hot or Chilled) \$35 per gallon</i>
<i>Hot Chocolate \$35 per gallon</i>