



# Menu Selections

*\*All main selections will include a garden salad and fresh baked dinner rolls*

## Beef Dishes

*Slow Cooked Sliced Beef* in our special demi brown bourbon mushroom sauce

*Meat Lasagna* with beef and layer upon layer of marinara, ricotta, provolone, and mozzarella cheese

*Rigatoni, Spaghetti, or Linguine Noodles* served with a choice of chunky marinara, meat sauce, or a creamy alfredo sauce

*Savory Meatloaf* topped with a sweet honey brown sweet and sour sauce

## Chicken Dishes

*Spicy Chicken Breast* topped with a zesty pepper jack cheese and topped with a creamy avocado salsa

*Chicken Cacciatore* with plum tomatoes, roasted red and yellow peppers, and onions

*Chicken Marsala* with our special mushroom cream sauce reduced with marsala wine

*Pan Seared Lemon Chicken Breast* glazed with fresh lemon sauce

*Herbed Boneless Chicken Breast* seasoned and topped with white wine lemon herb sauce

*Plum Teriyaki Chicken* served over spinach and topped with sesame teriyaki glaze

*Grilled Chicken Breast Mornay* with fresh spinach, roasted red peppers, and a creamy parmesan sauce

*Chicken Buerre Blanc* seasoned boneless chicken breast lightly sautéed in a white wine, butter, and mushroom sauce

*Chicken Florentine* with spinach, onions, tomatoes, mushrooms, and topped with a special herbed wine cream sauce

*Chicken Vera Cruz* flame grilled chicken breast served with fresh tomato and jalapeno chipotle salsa

## Seafood Dishes

*Pan Seared Mediterranean Encrusted Salmon in a tomato cream sauce*

*Baked Grouper with fresh herbs, butter, and breadcrumbs*

*Shrimp Linguini with capers, sun-dried tomatoes, and garlic white wine sauce*

*Swordfish Steaks topped with avocado and orange citrus butter cream sauce*

*Stuffed Fresh Flounder with crabmeat stuffing and topped with hollandaise sauce*

*Oven Baked Salmon fillet topped with sliced lemon, fresh dill and lemon caper butter sauce*

## Vegetarian Dishes

*Spinach Lasagna with mounds of cheeses, fresh, spinach, fresh basil, layered with our special marinara sauce*

*Vegetarian Lasagna with layers of spinach and mixed vegetables layered with a white cream cheese sauce*

*Tri-Colored Cheese Tortellini served with peas, mushrooms, and roasted red peppers in special tarragon cream sauce*

*Manicotti Noodle stuffed with cheese and topped with our garden vegetable marinara*

## Pork Dishes

*Boneless Pork Chops served with apple and cinnamon demi brown sauce*

## Turkey Dishes

*Turkey Blanquette with pearl onions, mushrooms, and carrots*

## Hors D'oeuvres

*Italian Sausage Bites* with roasted peppers and onions served in our special marinara sauce

*Meatballs* In Choice of BBQ Sauce, Marinara Sauce or Swedish Brown Sauce

*Chicken Wings* Served original, BBQ, Caribbean, or teriyaki with celery sticks and bleu cheese dressing

*Cheese-Stuffed Mushroom Caps* With parmesan, feta, Swiss, and spinach

*Miniature Pizzas* Halved English muffin pizzas topped with shredded mozzarella, juicy plum tomatoes, pepperoni and our special marinara sauce

*Hand rolled Chicken Meatballs* With sun dried tomato sauce

*Mini Cocktail Franks* Served with hot barbecue sauce

*Tomato and Fresh Mozzarella Crostini* With French baguette slices, fresh mozzarella cheese, roma tomatoes

*Cheese and Sausage Mushroom Caps* with Italian sausage and cheddar cheese

*Stuffed Oriental Egg Rolls* Served with our hot Dijon and sweet and sour sauces

*Mushroom Caps* Topped with provolone and parmesan cheese

*Smoked Turkey Wrap* Served with cranberry cream cheese and alfalfa sprouts

*Domestic Cheese Display* With crackers, toasted bagel chips and garnished with in-season berries

*Fresh Garden Vegetable Display* With in-season vegetables served with our special dip

*Turkey Pinwheels* Rolled with herbed cream cheese and vegetables

*Vegetarian Pinwheel Rolls* With mushrooms, black olives, roasted red peppers in our herbed cream cheese

## Side Dishes

### Starches

*Scalloped Potatoes* with swiss cheese

*Roasted Redskin Potatoes* Quartered and oven roasted with rosemary, black pepper and olive oil

*Au Gratin Potatoes* Sliced with cheddar cheese

*Garlic Whipped Potatoes* With butter, fresh garlic and sour cream

*Redskin Potatoes* Steamed and tossed with parsley butter

*Shoe String Potato Casserole* With shoestring potatoes, sour cream and cheddar cheese

*Sweet Potato Purée* Topped with brown sugar  
*Sweet Potatoes* Peeled with butter, honey and pecan brown sugar glaze  
*Rice Pilaf* Oven baked with pine nuts, then seasoned  
*Wild Rice Medley* With onion, mushrooms, garlic and tossed with thyme  
*Thyme Scented Basmati Rice* With roasted pineapple salsa  
*Italian Pasta Salad* Served italian-style with pepperoni, black and green olives and tomatoes  
*Tomato and Basil Linguine* Tossed with garlic, olive oil, black olives, roasted tomatoes and parmesan cheese  
*Ranch Pasta Salad* With julienne turkey, ham, fresh spinach and our special homemade ranch dressing  
*Macaroni and Cheese* Gourmet style with fresh melted assorted cheeses  
*Penne Pasta* With Pesto, sun-dried tomatoes and wild mushrooms (served hot or cold)  
*Penne Ranch Pasta Salad* Served with julienne turkey, ham, and fresh spinach, tossed with our specially made ranch dressing  
*Artichoke and Black Olive Pasta Salad* With penne noodles

### Fruits and Vegetables

*Zucchini, Yellow Squash, and Baby Carrots* Sautéed and tossed with fresh basil olive oil  
*Basil Vegetable Medley* With steamed baby carrots, broccoli and cauliflower  
*Fresh Sweet Corn* Tossed with butter, salt, pepper and parsley  
*Marinated Vegetables* With broccoli, cauliflower, mushrooms, tomatoes, pepperoncinis, tossed in our tarragon vinaigrette  
*Baby Carrots* Tossed with our special honey basil cinnamon butter  
*Fresh Green Beans* Steamed and tossed with butter, salt and pepper  
*Fresh Cut Broccoli Spears* Tossed with butter, salt and pepper  
*Quartered Roma Tomatoes* Mozzarella cheese and roasted red onion tossed with fresh basil vinaigrette  
*Snow Pea Pods* Steamed and tossed with fresh orange citrus butter  
*Sliced Tomato and Fresh Mozzarella* Topped with fresh basil, extra virgin olive oil and topped with capers  
*Broccoli and Cheese Casserole* With our special sour cream cheese sauce

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