

# **Plated Dinner Suggestions**

#### **Beef & Pork Entree Selections**

Roast Prime Rib of Beef, Au Jus or with Creamy Horseradish
Sliced Roast Sirloin of Beef, Au Jus
Sliced London Broil, Sherry Mushroom Sauce or Teriyaki Glazed
Grilled Ranchero Style Flank Steak with a Southwestern Rub
Sliced Roast Loin of Pork with natural gravies or with bacon, apple cider glaze
Tournedos of Beef Bordelaise
Filet Mignon Béarnaise with grilled portabella mushroom strips
Sirloin Filet with Merlot Sauce

## Seafood, Pasta & Vegetarian Entree Selections

Salmon Filet with Hollandaise, Dill or Teriyaki Sauce or Lime-Cilantro Marinade
Broiled Lake Superior Whitefish Amandine with Almonds
Tilapia Francais with white wine & mushrooms
Tortilla encrusted Tilapia with Chipotle-Lime Sauce
Cheese Ravioli with Sauce Selection\*\*\*
Vegetarian Grill, seasonal vegetables, marinated & grilled, atop a bed of garlic pasta with sauce

## **Chicken Entrée Selections**

Breast of Chicken Marsala, breaded, in a Marsala Wine & Mushroom Sauce\*\*
Chicken Piccata with Lemon-Caper Sauce
Teriyaki Chicken Breast with Grilled Pineapple
Chicken Breast Sonoma, goat cheese, spinach & sun dried tomato
Chicken Duxelle with mushroom & shallot stuffing
Vesuvio Style Chicken Breast with olive oil, lemon & garlic, Vesuvio Potatoes\*
Chicken Gilani with creamy spinach and artichokes, parmesan cheese

Chicken Breast stuffed with Wild Rice, sauce Supreme

Chicken Breast Provencal with herbs

## **Combination Entrees**

Petite Filet Mignon, Mushroom Merlot Sauce and Salmon with Dill Sauce
Breast of Chicken Marsala and Salmon with a Mango Chutney
Sliced Chicken Breast Vesuvio with Tilapia Scampi
Sliced London Broil, Sherry Mushroom Sauce and Chicken Breast with Sauce Selection
Petite Filet Mignon, Mushroom Merlot Sauce and Breast of Chicken Dijon with Mustard Sauce

#### Ask about other entrée options and combinations

Please add 20% service charge & prevailing sales tax to prices herein. Prices subject to change without notice

Page 1 of 2

## **Appetizers & Salads - Select Two:**

Chef's Soup Selection Chilled Fresh Fruit Cup Gazpacho

Baked French Onion Soup (2.25 add'l per person) Custom Soup Selection (1.00 add'l per person)

Shrimp Cocktail (5.95 add'l per person) Deluxe Garden Salad

Caesar Salad

Petite Greek Salad (1.50 addl) Tomato Mozzarella with Balsamic Vinaigrette

(2 add'l)

Salad Dressings - Select Two

Thousand Island

French Ranch Italian

Raspberry Vinaigrette Honey Mustard

# Vegetables & Side Dishes - Select Two:

# Vegetables

Green Beans Almandine, Snow Peas & Pine nuts, Broccoli Polonaise, Sliced Tomato Florentine, Cauliflower & Broccoli Polonaise Honey Butter Carrots Cauliflower Polonaise, Stir Fried Vegetables, Vegetable Medley, Lemon-Almond Broccoli Gingered Carrots, Teriyaki Green Beans Rice

Blended Wild Rice Spanish Rice Rice Pilaf Mushroom Rice Parmesan Garlic Rice

Pastas

Penne with Marinara Fettuccine Alfredo Bow-Tie with Sun-dried

Tomato Pesto

**Potatoes** 

Oven Browned Twice Baked

Roasted Garlic Mashed Idaho Baked with Sour Cream Potatoes Anna Creamy Parmesan

Potatoes

Glazed Sweet Potatoes Pars lied Red-Skins Seasoned Potato Wedges

## Desserts - Select One:

Vanilla Ice Cream Lemon Meringue Pie, Chocolate Torte Cake, Strawberry Shortcake, Espresso Cake

Key Lime Pie

(Add'l 1.50 per person),

Fruit Pie-Apple or Cherry Chocolate or Lemon Mousse,

Tiramisu

Fudge Brownie Sundae

Carrot Cake

Chocolate Chip Cheesecake

(1.95 addl),

Kahlua or Cappuccino Mousse, Flourless Chocolate Cake with Raspberry Sauce, Tres Leches Cake,

White Chocolate Mousse Cake

Lemon Cake Sherbet or Sorbet

Cherry Cheesecake (1.95 add'l)

#### Rolls, Butter & Beverage

\*Vesuvio Potatoes equal one (1) vegetable/side dish selection

- \*\* You may request non-breaded
- \*\*\* Includes two (2) vegetable selections

Please add 20% service charge & prevailing sales tax to prices herein.

Holiday Inn North Shore - 847-679-8900 5300 West Touhy Skokie, IL 60077

Prices are subject to change 9.12
Owned & Operated by Lakhani Hospitality