

HOTEL
PÈRE MARQUETTE



DINNER

DINNER ENTREES

Dinner Entrees Include a Choice of Salad, a Choice of Vegetable, a Choice of Potato or Rice, a Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Iced Tea and Milk.

Please See Pages 5, 6 and 7 for our Lunch Accompaniments List

COMBINATION SELECTION

The Duet I

Grilled Filet of Salmon with Red Melon Chile Salsa
and Grilled Breast of Chicken Sauce Poulette
\$25.00 per Person

The Duet II

a Petite Filet Mignon with Peppercorn Sauce and a
Grilled Breast of Chicken Sauce Poulette
\$28.50 per Person

The Duet III

a Petite Filet Mignon with Peppercorn Sauce and
Grilled Salmon with Lemon Caper Sauce
\$32.00 Per Person

Duet IV

Boneless Breast of Chicken with Lemon Caper Sauce
and Sliced Roast Beef Au Jus
\$21.75 Per Person

BEEF SELECTIONS

Filet Mignon & Shrimp

Grilled Petite Filet Mignon and Three Jumbo Sautéed
Shrimp with Lemon Caper Sauce
\$32.00 per Person

Grilled Strip Steak

Char Broiled, Madeira Wine Demi Glace
\$34.25 per Person

Filet Mignon

Char Broiled Beef Tenderloin, Madeira Wine Demi
Glace
\$33.25 per Person

Prime Rib & Shrimp

Roast Prime Rib of Beef Au Jus and Three Jumbo
Sautéed Shrimp with Lemon Caper Sauce
\$32.00 per Person

PORK SELECTIONS

Roast Loin of Pork "Chasseur"

Lean Pork Loin Dusted with Fine Herbs Sliced Thin and
Finished with Classic Sauce Chasseur
\$18.25 per Person

Roast Loin of Pork Forestier

Pork Loin Rubbed with Garlic & Fine Herbs Thinly
Sliced, Topped with a Rich Mushroom and Bermuda
Onion Demi Glace
\$19.25 per Person

CHICKEN SELECTIONS

Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Ham, Swiss, and Cream Cheese Breaded and Baked Served with Sauce Poulette
\$19.50 per Person

Chicken Madeira

Sautéed Breast of Chicken, Mushrooms, Madeira Wine Demi Glace
\$19.50 per Person

Lemon Chicken

Sautéed Breast of Chicken with a Lemon Champaign Cream Sauce
\$19.50 per Person

Chicken Piccata

Sautéed Breast of Chicken Finished with White Wine, Capers, Mushrooms, Garlic and Butter Sauce
\$19.50 per Person

Apple Almond Chicken

Boneless Breast of Chicken With Apple Almond Stuffing Roasted and Served With Apple Brandy Cream Sauce
\$20.75 per Person

Chicken Artichoke

Sautéed Breast of Chicken, Mushrooms, Artichoke Hearts, White Wine, Capers, Garlic and Butter
\$19.50 per Person

Chicken Wellington

Boneless Breast of Chicken Stuffed with Mushroom Duxelles, Wrapped in Puff Pastry and Baked in the Oven, Demi Glace Sauce
\$21.75 per Person

SEAFOOD SELECTIONS

Grilled Salmon

Seasoned Fillet of Salmon Char Broiled and Napped with Lemon Tarragon Champagne Sauce
\$25.25 per Person

Lightly Blackened Mahi Mahi

Cajun Seasoned Mahi Mahi Fillet Baked and Tipped with Sweet and Sour Crushed Pineapple
\$23.00 per Person

Crab Crusted Cod

Seasoned Fillet of Cod Topped with Crab Crust and Oven Roasted with Champagne Dill Butter Sauce
\$27.50 per Person

Fried Catfish Fillets

Cornmeal Breaded and Fried, Lemon Caper Tartar Sauce
\$17.00 per Person

VEGETARIAN AND VEGAN SELECTIONS

Spinach & Ricotta Stuffed Shells

With Marinara or Alfredo Sauce
\$15.75 per Person

Vegetarian Crepes

Stuffed with Grilled Cheese and Vegetables
\$15.75 per Person

Vegetarian Lasagna

\$15.75 per Person

Portabella & Spinach

Grilled Portabella Mushroom and Spinach Risotto Stack
with Starch and Vegetables
\$15.75 per Person

Sesame Seared Tofu

With Vegetable Stir-fry
\$15.75 per Person

GRAND DINNER BUFFET

Minimum of 100 Guests Please, a \$2.00 Extra Charge per Guest Applies if Under the Minimum

Sliced Meats and Cubed Cheese with Relish
Sliced Seasonal Fresh Fruit
Garden Trio Salad with Your Choice of Dressings
Tomato & Bermuda Onion Salad,
Pasta Salad
Marinated Vegetable Salad
Seasonal Fresh Vegetables
Roasted Redskin Potatoes
Wild Rice Pilaf
Rolls and Butter
Assorted Cakes and Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Tea, Iced Tea and Milk

Beef & Pork Selections:

~Roast Baron of Beef with Au Jus
~Brown Sugar Cured Banjo Ham with Sweet Fruit Glaze
~Roast Loin of Pork Andouille Red Bell Pepper Cream Sauce
~Sliced Roast Prime Rib of Beef Au Jus (Add \$2.00 per Person)

Add \$35.00 for a Carving Station with Uniformed Chef

Seafood Selections:

~Lightly Blackened Mahi Mahi Topped with
Sweet & Sour Crushed Pineapple
~Baked Butter Crumb Rock Cod
~ Roasted Salmon with Tarragon Champagne Sauce
~Tilapia Vera Cruz with Garlic, Tomato, Capers & Olives
~Cornmeal Fried Catfish Fillets with Lemon Caper Tartar Sauce

Chicken Selections:

~Grilled Boneless Breast of Chicken Teriyaki
~Grilled Boneless Breast of Chicken with Roasted Garlic Sauce
~Grilled Boneless Breast of Chicken with Peppers, Onions and Melted Swiss Cheese
~Grilled Boneless Breast of Chicken Al' Orange
~Grilled Boneless Breast of Chicken with Lemon Caper Sauce
~Grilled Breast of Chicken with Peppers, Onions and Andouille Sausage with Four Shredded Cheeses

\$25.25 per Person

THEME DINNER BUFFETS

Minimum of 75 Guests Please, a \$2.00 Extra Charge per Guest Applies If Under the Minimum

Taste of Italy

Sliced Meats and Cubed Cheese with Relish
Sliced Seasonal Fresh Fruit
Italian Style Salad with Two Choices of Dressing
Italian Pasta Salad
Marinated Vegetable Salad
Italian Herb Roasted and Sliced Beef
Roasted Chicken with Garlic Herbs and Wine
Baked Meat Lasagna
Roasted Redskin Potatoes
Fresh Vegetables
Garlic Bread Sticks
Chocolate Cappuccino Cake
Cheesecake with Strawberry Sauce
Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Tea, Iced Tea and Milk
\$23.00 per Person

The French Quarter

Sliced Seasonal Fresh Fruit
Trio of Greens Salad with Two Choices of Dressing
Onion and Cucumber with Dill Salad
Cajun Pasta Salad with
Bay Shrimp, Andouille Sausage and Feta Cheese
Marinated Vegetable Salad
Roast Baron of Beef Sliced with Peppercorn Demi Glace
Grilled Boneless Breast of Chicken Forestière
with Mushrooms and Bacon
Shrimp Gumbo, Red Beans and Rice
Seasonal Fresh Vegetables
Roasted Redskin Potatoes, Rolls and Butter
Assorted Cakes and Pastries
Freshly Brewed Coffee and Decaffeinated Coffee
Herbal Tea, Iced Tea and Milk
\$26.25 per Person

The Mid-Western

Garden Trio Salad with Choice of Two Dressings, House Made Potato Salad, Country Cole Slaw,
Tomato and Bermuda Onion Salad and Three Choices of Entrée

Chicken Selections:

~Buttermilk Fried Chicken
~Herb Roasted Chicken

Beef Selections:

~Roast Sirloin of Beef Au Jus
~Heartland Pot Roast

Other Selections:

~Roast Loin of Pork BBQ
~Sliced Brown Sugar Cured Banjo Ham
~Cornmeal Breaded and Fried Catfish Fillets

Roasted Redskin Potatoes, Seasonal Fresh Vegetables, Rolls and Butter,
Assorted Cakes and Pies, Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea, Iced Tea and Milk

\$23.00 per Person