

HOTEL
PÈRE MARQUETTE


LUNCH & DINNER ACCOMPANIMENTS

Luncheon and 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.

SALADS

Choice of One Please

Esquire Salad

Iceberg, Romaine, Sliced Mushroom, Tomato Wedge,
Cucumber Slice, Shredded Cabbage,
Choice of Two Dressings

Aloha Salad

Maraschino Cherry, Raisin, Marshmallow, Walnut
Studded Pineapple Salad with Leaf Lettuce Garnish

Seasonal Fruit Plate

Fruits of the Season on a Leaf Lettuce Garnish

Caesar Salad

Crisp Romaine Lettuce, Toasted Herb Croutons, Fresh
Grated Parmesan Cheese and
Creamy Caesar Dressing

Greek Salad

Trio of Greens, Tomato Wedge, Sliced Red
Onion, Black Olives, Pepperoncini,
Feta Cheese and Herbed Vinaigrette
\$2.00 Additional per Person

Pimiteoui Salad

Trio of Greens, Cherry Tomatoes, Sliced Black Olives,
Peas, Red Onion, Shredded Carrot, Cucumber Slice,
Choice of Two Dressings

Italian Pasta Salad

Pasta Tossed with Black Olives, Tomato,
Broccoli and Dressing

Thai Salad

Tender Noodles, Napa Cabbage, Sweet Peppers,
Cucumbers, Peanuts, Tangy Ginger Sesame Dressing

Spinach Salad

Spinach Leaves, Sliced Red Onion, Chopped Eggs,
Sliced Mushroom and Choice of Dressing
\$1.00 Additional Per Person

Mesculin Mixed Green Salad

a Mix of Baby Lettuces, Tomato Wedges,
Cucumber, Red Onion and Choice of Dressing
\$1.00 Additional per Person

Dressings: Ranch, Honey Mustard, French, Bleu Cheese, Thousand Island,
Raspberry Vinaigrette, Italian, Poppy Seed

SOUPS

Hearty Beef & Barley

Beef, Barley and Vegetables in a Rich Beef Stock
\$2.95 additional per Person

Clam Chowder

“Creamy” New England Style with Oyster Crackers
\$3.95 additional per Person

Wisconsin Cheddar Cheese

Aged Cheddar Cheese and Cream Spiked with Beer
\$3.25 additional per Person

Mushroom Bisque

Fresh Mushrooms, a Splash of Wine and Cream
\$3.95 additional per Person

Lobster Bisque

Creamy Lobster Bisque with a Hint of Sherry
\$4.95 additional per Person

POTATOES, VEGETABLES AND RICE

Choice of One Please

The Twice Baked Potato

With Parmesan Cheese or Sour Cream & Chives

Wild Rice Pilaf

Tender Wild and White Rice Blend
with Herbs and Seasonings

Duchess Potatoes

Same as Twice Baked, but with
Cheddar Cheese Sauce and Bread Crumb

Roasted Vegetable Medley

Yellow and Green Squash, Red Bell Pepper, Onion,
Carrots, Fine Herbs and Seasonings Oven Roasted

Plain Baked Potato

Served with Sour Cream, Chives, and Butter

Green Bean Almandine

Green Beans Served with Toasted Almonds

Potatoes Au Gratin

Thin Sliced, Baked with Cheddar Cheese Sauce
and Bread Crumb

Canadian Style Green Beans

Green Beans Prepared with Red Bell Pepper,
Bacon and Onion

Fine Herb Oven Browns

Quartered Redskins Sprinkled with Herbs,
Seasonings and Browned in the Oven

California Blend

Cauliflower, Broccoli, and Carrots
in Seasonings and Butter

Potatoes Anna

Thin sliced in Light Parmesan Cheese Sauce
with Hint of Dijon

Sweet Baby Carrots

Baby Carrots Steamed and Tossed in a
Sweet Honey Sauce

Julienne of Vegetables

Yellow Squash, Green Zucchini and Carrot Sautéed in Herb Butter

DESSERTS

Choice of One Please

Raspberry Dream Layer Cake

Chocolate Fudge Cake

Cheesecake with Raspberry Sauce

Strawberry Chantilly

Seasonal Berries and Cream

Black Forrest Cake

Cherries, Chocolate Cake and Whipped Cream

“Ciardini” Dessert Trio

Chocolate Covered Strawberry, Petite Cheesecake, Chocolate Truffle
\$2.00 additional

Fresh Strawberries Grand Marnier Anglaise

Presented in a Chocolate Shell (seasonal)
\$2.00 additional

Tiramisu

Rich Coffee and Cream Flavored on a
Chocolate Sauce Painted Plate
\$2.95 additional

Carrot Cake

Chocolate or White Chocolate Mousse

Bread Pudding with Rum Sauce

Lemon Tartlet

Assorted Freshly Baked Fruit Pies

Strawberries Romanoff

Raspberry Swirl Cheesecake

On a Raspberry Sauce Painted Plate
\$2.00 additional

Faux Chocolate Turtle Cheesecake

On a Chocolate Sauce Painted Plate,
Caramel, and Pecans
\$2.00 additional