



Indian Hills Wedding & Special Event Menu Plated Dinners

Fresh Boneless Breast of Chicken Seasoned, breaded, and sautéed; served with your choice of a Champagne Cream, Picatta or Marsala sauce \$21.95

Italian Stuffed Breast of Chicken With a tomato, mushroom, basil and Ricotta cheese stuffing, served in a roasted red pepper cream sauce \$23.95

Chicken Parmesan Tender whole chicken breast, rolled in a panko breading and sautéed, served with sauce Marinara and Parmesan cheese \$23.95

Napa Chicken Boneless Breast of Chicken filled with sautéed almonds, dried apricots, Chevre cheese and fresh herbs, finished in a Citrus glaze \$23.95

Pork Medallions Tenderloin of Pork in a Bourbon cream sauce \$23.95

Pork Etta Sliced Whole roast pork loin stuffed with Italian Ham, roasted tomatoes, Mozzarella cheese and fresh herbs \$24.95

Medallions of Beef Twin Beef Medallions served with veal demi sauce \$23.95

Beef Sirloin Tip Roast Sliced and served in a rich demi reduction \$21.95

Beef Tender Tips Diced beef with fresh mushrooms and onions in a Burgundy sauce \$21.95

Salmon Fillet Pan seared red Salmon finished in a sauce Beurre Blanc \$25.95

House Walleye Horseradish Panko breading served with a tomato coulis sauce \$26.95

Duets

Twin Medallions of Beef paired with a sautéed boneless breast of Champagne chicken
\$23.95

**Medallions of Beef in Combination with a fresh Salmon
Filet**
\$25.95

Any of the above sit down dinners include: Your choice of: a tossed house greens or Caesar salad, your choice of Wild rice Pilaf, Roasted herb Red or Garlic whipped Potatoes, a fresh seasonal vegetable, rolls and beverage (Coffee, Tea or Milk)