

Starter

Vegetable dip served with pita fritos

Calad

Seasonal Field Greens with Champagne dressing

Entrees

Choice of one

Wiener Schnitzel done in traditional manner

Medallions of Beef Filet "Diane"

2 Small Filet Steaks done in classic manner this beef dish is a hit for beef lovers (served pink) topped with Sauce Diane (onions, mushrooms, brandy, mustard, demi glace and cream)

Salmon fillet steam baked topped with tomato-dill cream sauce served on a bed of creamed leek

Stuffed Chicken breast stuffed with cheese, almond-pesto and sun-dried tomatoes, breaded and fried topped with apple butter

all above items served with mashed potatoes and mixed Medley of vegetables

Vegetarian Schnitzel
Soy Schnitzel breaded topped with eggplant, tomato sauce and cheese served
with penne pasta in Alfredo sauce

O Dessert

Creme Rothschild

Bayarian custard with raspberry sauce and whipping cream

\$ 70.00 plus taxes and gratuities dinner only)
\$ 85.00 plus taxes and gratuities (dinner and dance)

