

# Prairie Bluff

## Plated Dinner Menu

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\$45 per person

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### **ENTRÉE INCLUDES:**

GARDEN SALAD, ROLLS AND BUTTER W/ CHOICE OF DRESSING  
RANCH / ITALIAN / THOUSAND / CREAMY GARLIC / BLEU CHEESE /  
FRENCH / CAESAR / BALSAMIC

### **POTATO CHOICE:**

ROASTED GARLIC MASH, HERB ROASTED RED POTATOES, CILANTRO LIME  
ORZO, WHITE & WILD RICE PILAF, MASHED SWEET POTATO, BAKED  
POTATO

### **VEGETABLE CHOICE:**

OVEN ROASTED VEGETABLE, HONEY GLAZED BABY CARROTS, BACON  
BRAISED BRUSSEL SPROUTS, VEGETABLE MEDLEY, GREEN BEANS WITH  
BACON & TOASTED ALMONDS

### **BEVERAGES:**

COFFEE, WATER, AND YOUR CHOICE OF ICED TEA OR LEMONADE ON  
THE TABLES. HOT TEA IS AVAILABLE UPON REQUEST.

### **CUSTOM SWEET TABLE**

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### **CHOICE OF TWO ENTRÉES:**

- CHICKEN BREAST – HERB ROASTED, CHAMPAGNE, PICATTA OR MARSALA
  - BOURBON GLAZED PORK LOIN
  - SMOKED PULLED PORK
  - BAKED MOSTACCIOLI
  - PRAIRIE BLUFF POT ROAST
  - SLOW ROASTED ROAST BEEF W/ MUSHROOM DEMI
  - CHICKEN PARMESAN WITH TOMATO BRUSCHETTA RELISH
  - BLACKENED MAHI WITH PINEAPPLE CITRUS SALSA
  - APPLE WALNUT STUFFED PORK LOIN WITH APPLE BRANDY GLAZE
  - SLOW ROASTED ITALIAN BEEF WITH ROLLS
  - SOY GLAZED SALMON **(\$55 PER PERSON)**
  - TENDERLOIN MEDALLIONS **(\$55 PER PERSON)**
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*50 adult guest minimum required for a banquet dinner. Multiple entrée pricing dependent on entrée choices. Final price will be determined on proposal. All meals are subject to 18% service charge plus 10% sales tax. Please confirm your selections and final guest count at least 10 days prior to your event. Menus received less than 10 days are subject to substitution. A deposit is required to confirm any date. All pricing includes table and chair set up and tear down, as well as white table linens and white linen napkins. Payments can be made with credit card, check or cash.*