

# DINNER SELECTIONS

## **Favorites:**

Beef Brisket Marsala	Chicken & Spinach Linguini	Herb Chicken
Beef Roast	Chicken Stir Fry	Coconut Chicken
Honey Pit Ham Lasagna	Chicken Provencal	Chicken & Spinach
Roast Turkey Bleu	Chicken Parmesan	Chicken Cordon
Montreal Pork Loin Breast	Salsa Chicken	Stuffed Chicken

**Extra Special Entrees** (add \$3.00 per person for first entrée, \$1.50 for each additional entrée)

Broiled Salmon	New York Strip Steak (10 oz.)	Veal Cutlet Parmesan
Saute Dill Salmon	Prime Rib	Veal Marsala
Flounder Florentine	Broiled Shrimp	Veal Provencal
Broiled Flounder	Shrimp Scampi	Roast Tenderloin
Garlic Shrimp & Pasta	Flounder stuffed with Crabmeat	Broiled Sea Scallops
Broiled Haddock	Fried Shrimp	
Cheddar Baked Haddock		

## **Salads:**

Caesar Salad – romaine lettuce tossed with red onions, sliced mushrooms, shredded Romano Cheese and croutons

Crunchy Caesar Mix – romaine & iceberg lettuce, grape tomatoes, cucumbers, mushrooms, shredded Romano cheese and croutons

House Tossed – romaine & iceberg lettuce, shredded carrots, red cabbage, tomatoes and cucumbers

Spinach Salad – fresh spinach & red leaf lettuce, julienne red peppers, mandarin orange slices, pecan halves and sunflower seeds

Salad Dressings:

Balsamic Vinaigrette, Creamy Italian, Fat Free Italian, Fat Free Sundried Tomato Basil, Cranberry Citrus Vinaigrette, Sweet Celery Seed, Lite Raspberry Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard, Ranch or Thousand Island

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### **Vegetables:**

Duchess Potatoes – mashed potatoes seasoned with sour cream & chives, piped & baked until lightly browned

Oven Brownd Potatoes – red skin potatoes coated with seasoned garlic butter

Potato Filling – diced potatoes, onions, parsley, seasonings, whole milk & eggs

Traditional Bread Stuffing

Scalloped Potatoes

Rice Pilaf

Parslied Red Potatoes

Pineapple Filling

Normandy Corn – broccoli florets, red pepper & buttered corn

Deluxe Au Gratin – broccoli & cauliflower florets covered in our cheddar cheese sauce and baked with a parmesan crumb topping

Hawaiian Casserole – carrot strips, pineapple chunks and yams topped with honey, brown sugar, marshmallows and coconut baked until golden brown

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**Vegetables continued from previous page...**

Broccoli Florets & Red Peppers - sauteed in butter

Petite Green Beans & Carrots

Steamed House Mix – fresh broccoli, cauliflower and carrots

Glazed Carrots

Green Beans Plus – petite whole green beans, red pepper strips & onions in butter

Green Beans Almondine

### **Roll Selections:**

Assorted Dinner Rolls

Petite Bouli Bread

Assorted French Dinner Rolls – onion dill, sourdough, french & multigrain

### **Desserts:**

Homemade Deep Dish Apple Pie – filled with fresh sliced apples, cinnamon & sugar

Pecan Pie – topped with whipped cream

Fruit Crumb Pies – your choice of cherry, blueberry, apple, peach or strawberry rhubarb

Berry Berry Crumb Pie – raspberries, strawberries & blueberries blended together

Cheese Pies – fruit on the bottom, cheese custard on top – your choice of cherry, raspberry, blueberry or strawberry

Banana Cream Pie – topped with whipped cream

Chocolate Cream Pie - topped with whipped cream

Coconut Custard Pie - topped with whipped cream

Cheesecake – New York Style with cream cheese, heavy cream & sour cream

Raspberry Swirl Cheesecake – our cheesecake swirled with homemade raspberry sauce

Double Chocolate Cake – rich chocolate cake with rich fudge icing

Fresh Strawberry Shortcake – fresh baked sponge cake, fresh strawberries & whipped cream

Red Velvet Cake – moist red chocolate cake with buttercream frosting

Black Forrest Cake – dark chocolate cake, marinated black cherries & whipped cream

Carrot Cake – with pecans & cream cheese icing

Chocolate Mousse – homemade with freshly whipped heavy cream & semisweet chocolate

Strawberry Charlotte – angel food cake cubes covered with vanilla pudding topped with fresh strawberries in syrup and whipped cream

Assorted Bar Dessert Tray – powdered walnut bars, fudge nut brownies, chocolate chip bars, butter pecan squares

Assorted Cookie Tray – chocolate chip, butter pecan, sugar, almond, oatmeal, double chocolate chip, peanut butter, oatmeal raisin

***DESSERT BUFFET AVAILABLE FOR PARTIES OF 20 OR MORE***

***CHOICE OF 4 OF THE ABOVE - \$2.79 PER PERSON EXTRA***

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