

Plated Dinner Suggestions

Beef & Pork Entree Selections

Roast Prime Rib of Beef, Au Jus or with Creamy Horseradish
Sliced Roast Sirloin of Beef, Au Jus
Sliced London Broil, Sherry Mushroom Sauce or Teriyaki Glazed
Grilled Ranchero Style Flank Steak with a Southwestern Rub
Sliced Roast Loin of Pork with natural gravies or with bacon, apple cider glaze
Tournedos of Beef Bordelaise
Filet Mignon Béarnaise with grilled portabella mushroom strips
Filet with Merlot Sauce

Seafood, Pasta & Vegetarian Entree Selections

Salmon Filet with Hollandaise, Dill or Teriyaki Sauce or Lime-Cilantro Marinade
Broiled Lake Superior Whitefish Amandine with Almonds
Tilapia Francais with white wine & mushrooms
Tortilla encrusted Tilapia with Chipotle-Lime Sauce
*Cheese Ravioli with Sauce Selection****
Vegetarian Grill, seasonal vegetables, marinated & grilled, atop a bed of garlic pasta with sauce

Chicken Entrée Selections

*Breast of Chicken Marsala, breaded, in a Marsala Wine & Mushroom Sauce***
Chicken Piccata with Lemon-Caper Sauce
Teriyaki Chicken Breast with Grilled Pineapple
Chicken Breast Sonoma, goat cheese, spinach & sun dried tomato
Chicken Duxelle with mushroom & shallot stuffing
*Vesuvio Style Chicken Breast with olive oil, lemon & garlic, Vesuvio Potatoes**
Chicken Gilani with creamy spinach and artichokes, parmesan cheese
Chicken Breast stuffed with Wild Rice, sauce Supreme
Chicken Breast Provencal with herbs

Combination Entrees

Petite Filet Mignon, Mushroom Merlot Sauce and Salmon with Dill Sauce
Breast of Chicken Marsala and Salmon with a Mango Chutney
Sliced Chicken Breast Vesuvio with Tilapia Scampi
Sliced London Broil, Sherry Mushroom Sauce and Chicken Breast with Sauce Selection
Petite Filet Mignon, Mushroom Merlot Sauce and Breast of Chicken Dijon with Mustard Sauce

Ask about other entrée options and combinations

Please add 20% service charge & prevailing sales tax to prices herein. Prices subject to change without notice

1.10

Appetizers & Salads - Select Two:

Chef's Soup Selection
Chilled Fresh Fruit Cup
Gazpacho
Baked French Onion Soup
(2.25 add'l per person)
Custom Soup Selection
(1.00 add'l per person)
Shrimp Cocktail
(5.95 add'l per person)

Deluxe Garden Salad
Caesar Salad
Petite Greek Salad (1.50 addl)
Tomato Mozzarella with
Balsamic Vinaigrette
(1.95 add'l)

Salad Dressings - Select Two

Thousand Island
French
Ranch
Italian
Raspberry Vinaigrette
Honey Mustard

Vegetables & Side Dishes - Select Two:

Vegetables

Green Beans Almandine,
Snow Peas & Pine nuts,
Broccoli Polonaise,
Sliced Tomato Florentine,
Cauliflower & Broccoli
Polonaise

Honey Butter Carrots
Cauliflower Polonaise,
Stir Fried Vegetables,
Vegetable Medley,
Lemon-Almond Broccoli
Gingered Carrots,
Teriyaki Green Beans

Rice

Blended Wild Rice
Spanish Rice
Rice Pilaf
Mushroom Rice
Parmesan Garlic Rice

Pastas

Penne with Marinara
Fettuccine Alfredo
Bow-Tie with Sun-dried
Tomato Pesto

Potatoes

Oven Browned
Twice Baked
Roasted Garlic Mashed
Idaho Baked
with Sour Cream
Potatoes Anna
Creamy Parmesan
Potatoes
Glazed Sweet Potatoes
Pars lied Red-Skins
Seasoned Potato Wedges

Desserts - Select One:

Vanilla Ice Cream
Lemon Meringue Pie,
Chocolate Torte Cake,
Strawberry Shortcake,
Espresso Cake
Key Lime Pie
(Add'l 1.50 per person),

Fruit Pie-Apple or Cherry
Chocolate or Lemon Mousse,
Tiramisu
Fudge Brownie Sundae
Carrot Cake
Chocolate Chip Cheesecake
(1.95 addl),

Kahlua or Cappuccino Mousse,
Flourless Chocolate Cake
with Raspberry Sauce,
Tres Leches Cake,
White Chocolate Mousse Cake
Lemon Cake
Sherbet or Sorbet
Cherry Cheesecake (1.95 add'l)

Rolls, Butter & Beverage

****Vesuvio Potatoes equal one (1) vegetable/side dish selection***

***** You may request non-breaded***

****** Includes two (2) vegetable selections***

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Holiday Inn North Shore - 847-679-8900
5300 West Touhy Skokie, IL 60077

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Owned & Operated by Lakhani Hospitality