



## Plated Four Course Dinner Suggestions

With Signature Entrees

### PLEASE CALL FOR PRICING

#### Signature Chicken Selections

**Chicken Wellington** Stuffed with duxelles of shallots and mushrooms

Wrapped in puff pastry, topped with a mushroom sauce

**Chicken Sonoma** Roulade of Chicken stuffed with Spinach, Goat Cheese & Sun-dried Tomatoes

**Stuffed Chicken Cacciatore** Stuffed with Tomatoes, Basil and

Parmesan Cheese topped with Classic Cacciatore Sauce made with

Tomatoes, Peppers, Onions and Black Olives

**Spanikopita Stuffed Chicken Breast** Stuffed with Spinach, Garlic

And Feta Cheese with a Sun-dried Tomato Cream Sauce

**Florentine Stuffed Chicken Breast** with Spinach and Cheese, Cream Sauce

**Chicken Gilani** Roulade of Chicken stuffed with Creamy Spinach & Artichokes, Parmesan Cheese

#### Signature Beef Selections

**Sliced Tenderloin of Beef**, with a Peppercorn Sauce

**Filet Mignon**, with Basil Butter

**Filet Mignon** with Mustard Cream Sauce and Mushrooms

**Filet Mignon**, Latin inspired with Avocado Jicama Salsa and Chimichurri

**Filet Mignon** with Caramelized Onions

#### Signature Seafood Selections

**Grilled Salmon**, with a Roasted Red Pepper Sauce

**Tilapia Provencal**, seasoned with Fresh Herbs

Topped with Black Olives, Chopped Tomatoes, and Capers

**Ancho Glazed Salmon**, seasoned with a sweet & zesty blend of Sugar

and Ancho Chile Spice, Served with Broiled Sweet Potato Wedges\*

**Gingered Tilapia**, topped with a light Yogurt Mint sauce, Lemon Peel and Cracked Pepper

**Pistachio-Crusted Salmon** with a Lemon Cream Sauce

**Salmon with an Orange Vinaigrette** cilantro garnish

#### Duet Plate Selections

**Petite Filet Mignon**, Mushroom Merlot Sauce and **Salmon** with Dill Sauce

**Petite Filet Mignon**, Mushroom Merlot Sauce and **Breast of Chicken** with Sauce Selection

**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 Sirloin Filet and Chicken Breast Selection**





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#### **Appetizers & Salads - Select Two**

Chef's Soup Selection

Chilled Fresh Fruit Cup

Chicken Noodle

Deluxe Garden Salad\*

Cream of Mushroom

Tomato Basil Soup

Spinach Salad\*

Cream of Chicken

Vegetarian Minestrone

Caesar Salad

Cream of Broccoli Soup

Tortilla Soup

Baked French Onion Soup additional

Seasonal Soups, Cream of Asparagus, Butternut Squash, Gingery Carrot Soup, Midwest Corn Chowder \$1 additional p/p  
(Seasonal Soups Included as an option with Signature Entrees)

#### **Salad Dressings – Select Two\***

Italian

Raspberry Vinaigrette

Ranch

Balsamic Vinaigrette

Honey Mustard

BBQ Ranch

French

Caesar

#### **Signature Salads**

additional

**Apple Cranberry Salad** Mixed Field Greens with Sliced Apples, Dried Cranberries, Glazed Walnuts, Balsamic Vinaigrette

**Spinach Strawberry Mandarin Salad** Spinach Leaves, Mandarin Orange Segments, Slivered Almonds, Sliced Strawberries, Citrus Vinaigrette

**Petite Greek Salad** Mixed Greens, Sliced Tomatoes, Kalamata Olives, Cucumbers and Feta Crumbles, Greek Vinaigrette

additional

**Caprese Salad**, Tomato Mozzarella with Balsamic Vinaigrette & Basil Garnish

**Blackberry Orange and Brie Salad** Mixed Field Greens, Brie Cheese, Oranges, Blackberries, Pecans, Bacon with a Basil-Bacon Vinaigrette

**Pear and Bleu Cheese Salad** Mixed Field Greens, Sliced Pear, Crumbled Bleu Cheese, Dried Cranberries, Candied Pecans, Balsamic Glaze with Apple Cider Vinaigrette

#### **Starter**

**Shrimp Cocktail** with lemon wedges and cocktail sauce

additional

**Shrimp Scampi** with garlic toasts

additional

#### **Select Two from Vegetables and Sides**

##### **Standard Vegetables and Sides**

Green Beans Amandine

Chef's Vegetable Medley

Parmesan Roasted Cauliflower

Rice Pilaf

Sun-dried Tomato Rice

Rosemary Roast Potatoes

Creamy Parmesan Potatoes

Penne Pasta Marinara

Honey Butter Carrots

Lemon-Almond Broccoli

Dilled Carrots

Blended Wild Rice

Oven Browned Potatoes

Seasoned Potato Wedges

Hasselback Potatoes

Fettuccine Alfredo

Broccoli Polonaise

Cauliflower Polonaise

Garlic Parmesan Rice

Idaho Baked Potato

Roasted Garlic Mashed Potatoes

Glazed Sweet Potatoes

Bow-Tie Pasta with Sun-Dried Tomato Pesto

Stir Fry Vegetables

Gingered Carrots

Mushroom Rice



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#### Signature Starches and Sides

Pesto Orzo Sun-Dried Tomatoes	Vegetable Cous Cous	Garlic Herb Roasted Potatoes, Carrots and Green Beans
Chipotle Mashed Potatoes	Maple Glazed Green Beans with Bacon and Dried Cranberries	
Duet of Roasted Potatoes New Red and Sweet, seasoned with Rosemary and Thyme		
Twice Baked Potato Au Gratin with Spinach		Parmesan Ranch Mashed Potatoes
Broccoli and Cauliflower Polonaise with Diced Roasted Red Pepper		Ratatouille
French Style Green Beans with Sliced Mushrooms and Slivered Almonds		Broccoli with Lime Butter
Mediterranean Green Beans with Olive Oil, Tomatoes and Onions		

#### Desserts Choose One

Ice Cream Sundaes	Lemon Sorbet	Chocolate Cake	Lemon Bars
Carrot Cake	Strawberry Shortcake	Assorted Cookies	Fudge Brownies
Tres Leches Cake	Tiramisu	Chocolate Mousse	Lemon Mousse
Fudge Brownie Sundae	Mango Ice Cream	Apple Pie	Cherry Pie

#### Signature Desserts additional p/p

Flourless Chocolate Cake with Raspberry Sauce  
Lemon Sorbet with Ginger-Pomegranate Sauce and Lemon Wheel  
Cappuccino Mousse with Drizzled Chocolate Sauce & White Chocolate Shavings  
Individual Brownie Trifles with Fresh Berries, Vanilla Ice Cream, Whipped Cream, Dusted with cocoa powder  
Key Lime Pie

**Add - Platters of Seasonal Fresh Fruits** delivered to the tables additional

#### **Rolls, Butter & Beverage**

**Coffee & Tea Service – Decaf or Regular - Tea-Hot or Iced - Soft Drinks**

Please add 20% service charge and prevailing sales tax to above prices.

Less for Three Course Dinner – Appetizer or Salad

#### **Holiday Inn North Shore**

**5300 West Touhy Skokie, IL 60077 847-679-8900**

Owned & operated by Lakhani Hospitality

Prices subject to change without notice. 4.18

