



Plated Three Course Dinner Suggestions

PLEASE CALL FOR PRICING

Entrée Selections Chicken

- Chicken Marsala**, with Marsala Wine and Mushroom Sauce
- Chicken Piccata** with Lemon-Caper Sauce
- Chicken Romano** with Lemon Spinach Sauce
- Teriyaki Chicken Breast** with Grilled Pineapple
- Vesuvio Style Chicken** with Olive Oil, Lemon, Garlic and Vesuvio Potatoes**
- Chicken Breast stuffed with Blended Wild Rice**, Sauce Supreme
- Chicken Breast Provencal** with Herbs
- Chicken Duxelle** with Mushroom & Shallot Stuffing
- Raspberry Chipotle Chicken Breast** with cucumber salad garnish
- Breast of Chicken Florentine** on bed of Spinach with Florentine Sauce
- Honey Dijon Garlic Chicken Breast**
- Breast of Chicken with Creamy Parmesan, Sun-dried Tomato Sauce**
- Champagne Chicken Breast**, lightly sautéed with an elegant champagne sauce, and festively accented with sliced mushrooms

Entrée Selections Beef & Pork

- Sliced Roast Sirloin of Beef**, Au Jus
- Sliced London Broil**, Sherry Mushroom Sauce, Teriyaki Glazed or Balsamic Glazed
- Sliced London Broil with Chimichurri Sauce**
- Sliced London Broil with Mango Salsa**
- Sliced Roast Loin of Pork** with Natural Gravies or with Bacon Apple-Cider Glaze
- Sliced Tenderloin of Beef** Bordelaise
- Filet Mignon Bernaise** with Grilled Portabella Mushroom Strips
- Filet Mignon with Red Wine Sauce**
- Sirloin Filet with Merlot Sauce**

Entrée Selections Seafood, Pasta and Vegetarian

- Salmon Filet with Hollandaise or Dill Sauce**
- Salmon Filet with Teriyaki Glaze or Lime-Cilantro Marinade**
- Tilapia Francaise** with White Wine and Mushrooms
- Cheese Ravioli Marinara** served with Vegetable
- Vegetarian Grill** seasonal vegetables, marinated & grilled, atop a bed of garlic pasta with sauce
- Linguine Broccoli Sauté** with Olive Oil, Broccoli, Pine-Nuts, Roasted Garlic and Parmesan Cheese
- Portabella Mushroom Ravioli**, Choose White Wine Sauce, Vodka Cream Sauce or Tomato Sauce
- Gnocchi with Garlic Parmesan Cream Sauce**





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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

Dinner Include:

Appetizers & Salads - Select One

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



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Select Two from Vegetables and Sides - Standard

Vegetables and Sides

Green Beans Amandine	Honey Butter Carrots	Broccoli Polonaise	Stir Fry Vegetables
Chef's Vegetable Medley	Lemon-Almond Broccoli	Cauliflower Polonaise	Gingered Carrots
Parmesan Roasted Cauliflower	Dilled Carrots		
Rice Pilaf	Blended Wild Rice	Garlic Parmesan Rice	Mushroom Rice
Sun-dried Tomato Rice	Oven Browned Potatoes	Idaho Baked Potato	
Rosemary Roast Potatoes	Seasoned Potato Wedges	Roasted Garlic Mashed Potatoes	
Creamy Parmesan Potatoes	Hasselback Potatoes	Glazed Sweet Potatoes	
Penne Pasta Marinara	Fettuccine Alfredo	Bow-Tie Pasta with Sun-Dried Tomato Pesto	

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.

ADDITIONAL for Four Course Dinner – Appetizer and Salad

Holiday Inn North Shore

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Owned & operated by Lakhani Hospitality Prices subject to change without notice. 4.18

