



## **Plated Four Course Dinner Suggestions**

### **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 or Salsa Verde**

**Sliced Tenderloin of Beef Bordelaise**

**Filet Mignon Bernaise with Grilled Portabella Mushroom Strips**

**Filet Mignon with Red Wine Sauce**

**Tomato Bernaise London Broil**

#### **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, peas and Vesuvio Potatoes\*\***

**Chicken Breast stuffed with Blended Wild Rice, Sauce Supreme**

**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**

**Breast of Chicken Almandine with Amaretto Cream Sauce and almonds**

**Raspberry Chipotle Chicken Breast with cucumber salad garnish**

#### **Seafood, Pasta and Vegetarian**

**Salmon Filet with Hollandaise or Dill Sauce**

**Salmon Filet with Teriyaki Glaze or Lime-Cilantro Marinade**

**Creamy Garlic Butter Tuscan Salmon with sun-dried tomatoes, spinach and parmesan**

**Tilapia Francaise with White Wine and Mushrooms**

**Cheese Ravioli Marinara served with Vegetable**

**Vegetarian Grill seasonal vegetables, marinated & grilled, atop a bed of aiglio e olio garlic pasta**

**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**

**Farfalle Pasta with Spinach, Mushrooms, Caramelized Onions, Parmesan Sauce**





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### Entrée Selections

### 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 Grilled **Salmon**
- 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**
- Petite Sirloin Buffet and Grilled Salmon**

### Dinners Include:

### Appetizers & Salads - Select Two

- |                         |                      |                       |                        |
|-------------------------|----------------------|-----------------------|------------------------|
| Chef's Soup Selection   | Deluxe Garden Salad* | Spinach Salad*        | Caesar Salad           |
| Chilled Fresh Fruit Cup | Cream of Mushroom    | Cream of Chicken      | Cream of Broccoli Soup |
| Chicken Noodle          | Tomato Basil Soup    | Vegetarian Minestrone | Tortilla Soup          |

Baked French Onion Soup \$4 additional p/p

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               | Ranch                | Honey Mustard | French |
| Raspberry Vinaigrette | Balsamic Vinaigrette | BBQ Ranch     | Caesar |

### Signature Salads

\$3 additional p/p

**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

\$3.50 additional p/p

**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

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	Roasted Broccoli with Smashed Garlic	
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	
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 \$2 additional p/p

Flourless Chocolate Cake with Raspberry Sauce  
Key Lime Pie  
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

**Add - Platters of Seasonal Fresh Fruits** delivered to the tables \$5 per person

**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 \$3 p/p 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 1.20

