

GLUTEN FREE DINNER MENUS

Pricing for 2024 events

Casual Entrée \$17.50 per person

Sliced Choice Italian Roast Beef topped with sautéed onions and roasted red peppers and a hearty garlic tomato sauce

Honey Baked Ham seasoned with cloves and a rich butter orange sauce

Italian Sausage with roasted red peppers & onions

Polish Sausage with Bavarian Sauerkraut

Provençal Seasoned Pork Loin Roast with fresh mushrooms and demiglace

Zesty Buttermilk Ranch Chicken

Chicken Cacciatore hunter style sauce with white and dark chicken.

Traditional Entrée \$21.95 per person

Roast Beef Au Jus traditionally cooked tender choice beef with horseradish sauce on the side

Sirloin Steak hand cut and grilled

Beef Brisket topped with caramelized onions and sautéed Portobello mushrooms

Beef Kebabs sirloin tips skewered with bell peppers, onions, zucchini and mushrooms.

London Broil cooked rare and marinated with fresh ginger, soy sauce and red wine

Husker Chops with chimichurri

Grilled Seasoned Chicken Breast with mango salsa

Chicken Kebabs with fresh pineapple, bell peppers and onions marinated in a teriyaki glaze

Classic Entrée \$32.95 per person

Prime Rib au Jus slow roasted choice cut served with horseradish sauce

NY Strip Steak hand cut and charcoal grilled

Tequila Lime Shrimp jumbo shrimp marinated in fresh lime juice, Tequila, garlic, onion and fresh herbs, then grilled to perfection

Saffron Garlic Shrimp marinated with fresh herbs with a roasted red pepper sauce

Blackened Salmon Filet dredged in our house spice blend and topped with mango salsa

Citrus Salmon Filet with a citrus glaze

GLUTEN FREE SIDES

Starches

Gourmet Rice Blend | Molasses Baked Beans

Potatoes: Whipped with garlic, chives and parmesan | Twice Baked Baked | Roasted Red Skinned | Roasted Sweet & Russet

Hot Vegetables

Green Beans Almondine | with Sautéed Bacon & Onion with Roasted Red Peppers

Carrots Braised | Honey Glazed with Dill Butter

Roasted Vegetable Medley

Corn Buttered | Southwest seasoned with cheese | Confetti

Cold Sides

Fresh Fruit Arrangement | Bowl with Poppy seed Dressing | Trifle

Vegetables Layered Zucchini & Tomatoes with Pesto | Fresh Veggies & Dip

Non-Lettuce Salads Greek Green Bean & Tomato Salad with Feta
Potato Salad | Cole Slaw | Quinoa Salad

Green Salads

Traditional Garden with tomatoes, cucumbers, black olives and your choice of ranch, Dorothy Lynch or balsamic vinaigrette

Christmas with mandarin oranges, grapes, red onion, toasted almonds and Raspberry Vinaigrette

Fresh Spinach with sliced mushrooms, red onion, artichoke hearts and a honey mustard dressing

Autumn with sliced apples, pears, Craisins, sugared walnuts, red onion, Havarti cheese and citrus vinaigrette

Spring with blueberries, strawberries, pineapple, toasted pecans and coconut vinaigrette