

Five Star Seated Dinner Event

First Course

A Display of Fresh Fruit, Assorted Cheeses, Smoked Meats and Crackers and a Chef's Choice of Four Assorted Hors d'oeuvres Passed to your Guests as they arrive, which will include Jumbo Shrimp Cocktail

Second Course

Choice of one Salad Plate-Served with Warm Dinner Rolls and Cinnamon Honey Butter

Signature Salad

Bed of Mixed Greens, Fresh Tomatoes, Julienne Red Onions, Crumbled Feta Cheese and Basil-Balsamic Vinaigrette

Spinning Salad

Fresh Mixed Greens, Chopped Eggs, Parmesan Cheese, Croutons and a Creamy House Dressing

Caesar Salad

Romaine Lettuce, Black Olives, Parmesan Cheese, Croutons, and Caesar Dressing

Strawberry Fields

Mixed Field Greens, Hearts of Romaine, Crumbled Feta, Candied Walnuts drizzled with a Raspberry Vinaigrette

Third Course

Choice of Two

Cold Water Lobster Tail broiled or grilled (Please add \$1.00 per ounce)

Slow Roasted Prime Rib dipped in Au Jus and served with Fresh Horseradish

Tenderloin of Beef Medallions served with a Golden Mushroom Demi Glaze

Grilled Atlantic Salmon Filet served with a Citrus Honey Butter

Baked Filet of Halibut served with a Lemon Garlic Butter

Sun Dried Tomato Stuffed Chicken served with a Tomato Alfredo Sauce

Accompaniments

Choose two from below or any two items from the Accompaniment Selections

Twice Baked Potato

Russet Potato Shell filled with Whipped Potatoes, Cheddar Cheese, Bacon and Chives

Rosemary Quartered Potatoes

New Red and Yukon Gold Potatoes seasoned with a hint of Rosemary and other Herbs

Garlic Mashed Potatoes

Whipped Potatoes with a blend of Garlic and Butter

Duchess Potatoes

Potatoes whipped with Egg Yolk and Parmesan Cheese piped in circles and browned in the oven

Steamed Vegetable Medley

A blend of fresh Cauliflower, Baby Carrots and Broccoli Florets tossed in a Seasoned Butter

Steamed Asparagus

Baby Asparagus steamed to al dente and brushed with Extra Virgin Olive Oil and Seasonings

Pan Seared Mixed Vegetables

Fresh Zucchini, Yellow Squash, Red Onion, Red Bell Pepper and Carrots seasoned with Butter, Garlic and Fresh Herbs

\$33.00 per guest

McHale's Hospitality Group

1622 Dixie Highway ♦ Park Hills, KY 41011 ♦ (859) 442-7776 ♦ (859) 291-9663 fax

Web: www.kycater.com ♦ e-mail: mchalescatering@kycater.com

Four Star Seated Dinner Event

First Course

A Display of Fresh Fruit, Assorted Cheeses, Smoked Meats and Crackers and a Chef's Choice of Four Assorted Hors d'oeuvres Passed to your Guests as they arrive

Second Course

Choice of one Salad Plate-Served with Warm Dinner Rolls and Cinnamon Honey Butter

Signature Salad

Bed of Mixed Greens, Fresh Tomatoes, Julienne Red Onions, Crumbled Feta Cheese and Basil-Balsamic Vinaigrette

Spinning Salad

Fresh Mixed Greens, Chopped Eggs, Parmesan Cheese, Croutons and a Creamy House Dressing

Caesar Salad

Romaine Lettuce, Black Olives, Parmesan Cheese, Croutons and Caesar Dressing

Strawberry Fields

Mixed Field Greens, Hearts of Romaine, Crumbled Feta, Candied Walnuts drizzled with a Raspberry Vinaigrette

Third Course

(Choose One. Add an additional entrée for \$2.00 per guest)

Slow Roasted Prime Rib dipped in Au Jus and served with Fresh Horseradish

Herb Crusted Pork Tenderloin served with a Plum and Walnut Chutney

Baked Filet of Cod served with Lemon Garlic Butter

Panko Encrusted Tilapia pan seared with Garlic Aioli

Marinated Breast of Chicken served over a Bed of Rice or Spinach Fettuccine

Tuscan Chicken topped with Tomato, Mozzarella and Parmesan Cheese
and served over a Bed of Rice or Spinach Fettuccine

Sun Dried Tomato Stuffed Chicken served with a Tomato Alfredo Sauce

Accompaniments

Choose two from below or any two items from the Accompaniment Selections

Twice Baked Potato

Russet Potato Shell filled with Whipped Potatoes, Cheddar Cheese, Bacon and Chives

Rosemary Quartered Potatoes

New Red and Yukon Gold Potatoes seasoned with a hint of Rosemary and other Herbs

Garlic Mashed Potatoes

Whipped Potatoes with a blend of Garlic and Butter

Duchess Potatoes

Potatoes whipped with Egg Yolk and Parmesan Cheese piped in circles and browned in the oven

Steamed Vegetable Medley

A blend of Fresh Cauliflower, Baby Carrots and Broccoli Florets tossed in a Seasoned Butter

Steamed Asparagus

Baby Asparagus steamed to al dente and brushed with Extra Virgin Olive Oil and Seasonings

Pan Seared Mixed Vegetables

Fresh Zucchini, Yellow Squash, Red Onion, Red Bell Pepper and Carrots seasoned with Butter, Garlic and Fresh Herbs

\$23.00 per guest

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