

LIGHTED GARDENS

DINNER MENU

Pre-Dinner Appetizers

Butternut Squash Bisque or Cream of Broccoli Soup	1.95
Italian Wedding Soup	2.00
French Onion Soup with Melted Gruyere and Gratinee	2.55
Jumbo Shrimp Cocktail (4 piece)	5.95
Fresh Fruit & Cheese Plate	2.95

All Dinners include Choice of Entree, Salad, Potato/Pasta, Hot Vegetable, Dinner Rolls, Dessert and Standard Hot and Cold Beverage Service (Water, Coffee, and Tea. Lemonade)

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Room Amenities include Uniformed Service Personnel, Full China and Linen Services (Choice of Colored Napkin), Stemmed Water Goblet, Stainless Flatware, Public Address System, Skirted Registration Table and Room Setup and Teardown

POULTRY ENTREES

Honey-Dijon Breast of Chicken	11.95
Chicken Parmigiana	11.95
Pecan Encrusted Breast of Chicken with Veloute Sauce	13.95
Open Faced Chicken Cordon Bleu	12.95
Grilled Breast of Chicken Marsala	12.95
Parmesan Crusted Chicken with Basil-Lemon Butter Sauce	13.95
Chicken Kiev	13.95
Chicken Oscar	16.95
Chicken Wellington with Wild Mushroom Sauce	16.95
Bacon Wrapped Turkey Filet Mignon	15.95
Turkey Scallopini with Sauce Supreme	12.95

PORK ENTREES:

Grilled Ham Steak w/fruit glaze	10.95
Smoked Pork Chop w/fruit salsa	13.95
Sliced Pork Tenderloin with Orange Glazed Onions	13.95
Stuffed Pork Chop (Sage and Celery Stuffing)	13.95
Grilled Boneless Pork Chop w/BBQ Sauce	12.95

BEEF ENTREES:

Classic Beef Stroganoff over Buttered Noodles	11.95
Old Fashioned Pot Roast with Brown Gravy	11.95
Braised Swiss Steak with Pan Gravy	12.95
Grilled Beef Kebob on a bed of rice pilaf	12.95
Tenderloin Tips in Burgundy Sauce	13.95
5 oz. Filet Mignon, Demi Glace	14.95
Prime Rib of Beef, Au Jus	18.95
NY Strip Steak, sautéed mushrooms and onion	19.95
10oz. Grilled Porterhouse	Market Price
8oz. Grilled Filet Mignon	Market Price

VEGETARIAN ENTREES:

Vegetable Lasagna	10.95
Broccoli-Cauliflower Flan	10.95
Spinach-Mushroom Quiche	8.95
Penne Pasta with Vegetables in Herbed Butter Sauce	11.95

SIDE CHOICES

SALAD: Garden Green Salad/asst. dressings Chop Salad w/Peppercorn Ranch Dressing
Mandarin-Walnut Salad with Raspberry Vinaigrette Classic Caesar Salad
Italian Three Cheese Salad Fresh Fruit Medley with Lite Yogurt Dressing
Crunchy Broccoli Salad Spinach Salad with Hot Bacon Dressing (1.25 extra)

POTATO & PASTA Baked Idaho Potato Parslied Redskin Potatoes Almond-Rice Pilaf
Whipped Potatoes & Gravy Long Grain & Wild Rice
Penne-Rigatte w/ Herbed Butter Sauce & Parmesan Escalloped Potatoes
Cheddar & Roasted Garlic Whipped Potatoes Twice Baked Potato (1.25 extra)

VEGETABLE: Green Beans Amandine California Blend Whole Kernel Corn
Whole Baby Carrots Peas with Pearl Onions Key West Blend
Winter Blend w/Cheese Sauce Whole Green Beans w/Baby Carrots
Squash Medley Parmigiana Cauliflower Au Gratin

DESSERT: Chocolate Mousse Sherbet w/cookie Texas Sheet Cake
Apple Cream Pie, Caramel Carrot Sheet Cake Decadent Brownie

DESSERT	Pumpkin Pie	1.25	Cream Pie	1.75
UPGRADES	Chocolate Turtle Cake	1.45	Fruit Pie	1.95
	NY Cheesecake	2.15	Fresh Fruit Parfait	1.85

ROOM RATES

Garden Room:	75.00
Ballroom:	105.00
Entire Facility	200.00

TAXES & SERVICE CHARGE

Indiana State Sales Tax 7 % Service Charge 14 %*

*Service Charge covers incidental items not directly related to the service of your food, and should not be confused with gratuity. Service Charge covers: Banquet Setup/Janitorial Services/Grounds Maintenance/Building Improvements/Business Insurance/Banquet Management

Gratuity is and Always Appreciated!

Split Entree Selection: (Events with more than one choice of entree for a single event). You may choose up to two entrees for your event. Your side choices will remain the same for the entree group. Additional staffing is required for a split entree event. Please add 1.00 per person

Please have your menu selections, itinerary and room layout on file with us 4-6 weeks prior to your event. Final "Guest Guarantee" (head count) is due one week prior to your event. Reservations made less than one week in advance will be charged a 10% handling fee.

www.lightedgardens.com