

SEPTEMBER SATURDAY NIGHT *Dining Experiences*

SEPTEMBER 6TH **SWEDISH CUISINE**

Buffet style with Swedish meatballs, egg noodles, beef stroganoff, mashed potatoes, glazed carrots, broccoli, salad, and a fruit crumble for dessert. A cranberry vodka from the bar.
Cost - \$25.00 per person.

SEPTEMBER 13TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Rosemary roasted chicken (bone-in) with parmesan mashed potatoes and asparagus. Option #2 - Butter poached tilapia with parmesan mashed potatoes and asparagus. Cheesecake for dessert
Cost - \$30.00 per person.

SEPTEMBER 20TH **GERMAN CUISINE**

Buffet style with Brezel (Pretzel), grilled knackwurst, schnitzel, buttered spätzle, braised cabbage, German potato salad, and apple strudel for dessert. A lime spritzer from the bar.
Cost - \$25.00 per person.

SEPTEMBER 27TH **SIT DOWN SERVICE**

Select from two entrée options. Wine, bread, salad or soup, and dessert included. Option #1 - Filet Mignon with a demi-glaze, roasted broccoli and garlic mashed potatoes. Option #2 - Pan seared salmon with a bourbon honey glaze, roasted broccoli, and garlic mashed potatoes. Lemoncello cake for dessert.
Cost - \$30.00 per person.