

Henry Manor Bed & Breakfast
1755 Cedar Hill Road
Lancaster, Ohio 43130
(740) 689-8589

Name _____
 Tel. _____
 Org. _____
 Function _____
 Date _____ Time: _____
 Count _____ Eat: _____

Dinner Selections

Entrees: (Choose 1 or 2)*

Almond Chicken (Chicken Breast on Bed of Almonds, Baked in Sour Cream Sauce).
 Artichoke Chicken (Chicken Breast, fresh Mushrooms, Artichoke Hearts, cream sauce.)
 Buttermilk Baked Chicken (Chicken Breast, Baked in Fresh Herb Buttermilk Sauce).
 Chicken Coronet (Chicken Breast, fresh broccoli baked in a light cream sauce.)
 Chicken Florentine. (Chicken & Spinach in White Cream Sauce).
 Chicken in Wine Sauce (Chicken Breast Baked in White Wine & Cheese Sauce).
 Pecan Chicken (Chicken Breast, seasoned buttermilk / flour, pecans and baked.)
 Sour Cream Chicken (Chicken Breast marinated in sour cream & fresh garlic, baked with seasoned bread crumb topping.)
 Roasted Turkey Breast.
 Pork Tenderloin & Apples or Pork Tenderloin & Sauerkraut.
 Honey Baked Ham.
 Beef Burgundy (Tender Beef Strips in a rich Burgundy Sauce).
 Flank Steak or Chicken Breast Portobello Mushroom (Grilled Flank Steak Strips or Chicken Breast Strips, Portobello caps, pesto sauce & sun dried tomatoes.)
 Salisbury Steak on Toasted Cheese French Bread.
 Sirloin Tip Beef Roast
 New York Strip Steak, Grilled (\$4.00 up charge).
 Tenderloin of Beef Roasted (\$5.00 up charge).
 Prime Rib (\$3.00 up charge).
 Seafood Newburg (Shrimp, Crab, Scallops, in white wine sauce served in puff pastry)

Salmon (Marinated & Baked)

Potato or Rice: (Choose 1)

Party Potatoes. (Shredded potatoes/sour cream/cheddar cheese)
 Roasted Red Potatoes. Rice Pilaf. Sweet Potato
 Casserole. White and Wild Rice. Seasoned Mashed Potatoes. Baked
 Potatoes.
 Scalloped Potatoes. Baked Sweet Potatoes. Dressing.
 Three Cheese Pasta Bake.

Vegetable: (Choose 2)

Whole Green Beans with Almonds. Corn Soufflé. Baby Lima Beans.
 Marinated Whole Green Beans. Orange Glazed Carrots. Spinach Tomatoes.
 Fresh Asparagus. Baked Squash Casserole. Buttered Corn.
 Marinated Tomatoes. Young Peas and Mushrooms.
 Steamed Broccoli or Cauliflower & Cheese Sauce.
 Marinated Asparagus, Heart of Palm, Grape Tomatoes.

Salad: (Choose 1)

Spinach Salad with Fresh Cantaloupe, Strawberries & Raspberry-Vinaigrette Dressing.
 Caesar Salad.
 Summer Salad (Spring Mix & Leaf, Mandarin Orange, Toasted Pecans, House Dressing.
 Tossed Garden Salad. (Choice of dressings)
 Fresh Fruit Salad (Fresh seasonal fruit).
 Fresh Broccoli Salad (Golden Raisins, Red Onion, Peanuts & Seasoned Mayo. Dressing.
 Fresh Pear Salad with Raspberries and Havarti cheese.

Rolls & Butter Included. (Fresh baked).

Desserts: (Choose 1)

Angel Custard Cake	Coconut Cake	Pecan Pie
Blackberry Cake	English Trifle	Pistachio Cake
Black Forest Cake	German Chocolate Cake	Red Velvet Cake
Carrot Cake	Hummingbird Cake	Red Raspberry Cake

Cheesecake	Italian Cream Cake	Strawberry Cake
Chocolate Cake	Key Lime/Raspberry Pie	Tiramisu'
Chocolate Trifle	Lemon Bunt Cake	

Coffee & Iced Tea Included.

*One entrée dinners are \$21.50. Two entrée dinners are \$24.50 per person. Children age 2 through 6 are ½ price. At least 6 guests required for private dinner. Cash, checks, MasterCard & Visa Accepted. **Menu must be set 7-10 days ahead of event with estimated guest count. Final guest count 2 or 3 days before event.**

2/4/10