

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