Coyote Moon <u>Banquet Plated Options</u>

Chicken Romano ~ \$18.95

Pan Seared Chicken Breast Served on a Bed of Wild Rice, Topped with a Five Cheese Romano Sauce

Chicken Marsala ~ \$20.95 Pan Seared Chicken Breast Served on a Bed of Wild Rice, Topped with a Marsala Wine & Mushroom Sauce

Roast Beef Dinner ~ \$18.95

Slow Roasted Sliced Roast Beef Served on Homemade Stuffing

House Sirloin ~ \$22.95 80z. House Sirloin Steak Topped with Sautéed Mushrooms (Served Medium)

Prime Rib ~ \$23.95

10oz Cut Slow Roasted to Perfection (Served Medium)

Wild Alaskan Salmon ~ \$21.95

Wild Alaskan Salmon Topped with Cream Dill Sauce

Broiled Walleye ~ \$21.95

10 oz. Broiled Fresh Canadian Walleye Fillets Topped with Le Blanc Butter Sauce

Jumbo Broiled Shrimp ~ \$22.95

U10 Jumbo Broiled Shrimp Served with Drawn Butter

Prime Rib & Chicken Combo ~ \$32.95

70z Slow Roasted Prime Rib AND Choice of 50z Chicken Romano OR 50z Chicken Marsala

Surf -N- Turf Combo ~ \$34.95

70z Slow Roasted Prime Rib AND Choice of Jumbo Broiled Shrimp OR 70z Broiled Walleye

*Kids Ages 3-10 Years: Plated Chicken Strip Basket with French Fries ~ \$8.95

<u>All Entrees Include:</u> Salad, Baby Red Potatoes, Monaco Blend Vegetables, Dinner Rolls, Coffee, and Milk <u>UPGRADE Dinner Rolls To:</u> Popovers with Honey Butter (\$2.50 Upcharge)

Prices Do Not Include Tax and Service Charge **3.99% Non-Cash Adjustment Added to All Credit/Debit Card Payments**

IMPORTANT NOTE: Additional \$2.00 Per Person Charge for Choice 2 Entrée Selection **If Offering a Choice Plated Meal - Orders will Need to Be Taken with Event RSVP's & Color-Coded Name Cards Will Need to Be Provided

August 2022