

# Galaxy Plated Dinners

Please select one or offer a maximum choice of three entrees  
 Guests will be required to supply place cards when two or three entrees are selected

<u>Meat Entrée Selections</u>	<u>Price/Person</u>
<u>Broiled 8 oz Filet Mignon</u> <i>with your choice of starch and vegetable</i>	\$38.00
<u>Roasted Beef Tenderloin</u> <i>with Demi glace, with your choice of starch and vegetable</i>	\$29.00
<u>Broiled Delmonico</u> <i>with Demi glace, choice of starch and vegetable</i>	10 oz \$32 – 12 oz \$36
<u>Prime Rib of Beef</u> <i>au-jus, with horseradish cream, choice of starch and vegetable</i>	\$27.00
<u>House Prime Filet of Sirloin</u> <i>with Demi glace and choice of starch and vegetable</i>	\$24.00
<u>Pork Tenderloin</u> <i>with Apple Cider reduction and choice of starch and vegetable</i>	\$22.00

## Chicken Entrée Selections

<u>Almond Chicken</u> <i>with Apricot Glaze served with choice of starch and vegetable</i>	\$23.00
<u>Chicken Marsala</u> <i>lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce, served with your choice of starch and vegetable</i>	\$20.00
<u>Chicken Piccata</u> <i>lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers, served with your choice of starch and vegetable</i>	\$20.00
<u>Chicken Scallopini</u> <i>lightly dusted boneless chicken breast topped with crispy Prosciutto, artichoke hearts, mushrooms and capers. Finished with buerre blanc served with your choice of starch and vegetable</i>	\$20.00
<u>Galaxy Chicken Bleu</u> <i>our house-made version of Chicken Cordon Bleu, boneless chicken Prosciutto ham and provolone cheese topped with white wine cream sauce, served with your choice of starch and vegetable</i>	\$23.00

## Combination Entrée Selections

<u>Duet Dinner of Petite Filet and Scampi</u> <i>petite filet and jumbo scampi served with your choice of starch and vegetable</i>	\$35.00
<u>Duet Dinner of Roasted Beef Tenderloin and Chicken</u> <i>choice of Chicken Piccata or Chicken Marsala, coupled with sliced roasted beef tenderloin served with your choice of starch and vegetable</i>	\$30.00
<u>Duet Dinner of Oriental Orange Chicken and Shrimp</u> <i>grilled boneless chicken Basted in our sesame orange sauce served with grilled shrimp served with Fried rice and Asian vegetables</i>	\$30.00

## Chef Recommended Accompaniments

Please select one starch and one vegetable  
 All entrées will be served with same starch and vegetable

### Starch Selections

Galaxy Loaded Scallop Potatoes	Mashed Potatoes	Scalloped Potatoes
Roasted Rosemary Redskin Potatoes	Cheddar Horseradish Mashed Potatoes	
Smashed Redskin Potatoes	Herbed Vegetable Rice	

### Vegetable Selections

Steamed Green Beans	Steamed Broccoli
Glazed Baby Carrots	Green Beans Amandine California Medley
Roasted Fresh Vegetables	Haricot Verte with Red Peppers
Asparagus (add \$1.50 per person)	

All entrees served with Freshly Baked Rolls, a Tossed Garden Salad with choice of two dressings  
 Freshly Brewed Coffee, Hot Tea and Iced Tea

All prices subject to change based on availability  
 All prices subject to 18% set-up fee and 6.75% local sales tax

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## Seafood Entrée Selections

<b><u>Pan Roasted Sea Bass</u></b> <i>with capers, tomato and basil beurre blanc with your choice of starch and vegetable</i>	\$34.00
<b><u>Walleye Berrens</u></b> <i>Pan seared parmesan crusted fresh Lake Erie walleye fillet, finished with a roasted Heirloom tomato coulis with your choice of starch and vegetable</i>	\$25.00
<b><u>Pan Seared Salmon</u></b> <i>with Beurre Blanc sauce or lightly Blackened, your choice of starch and vegetable</i>	\$23.00
<b><u>Baked Scrod</u></b> <i>with lemon butter sauce, your choice of starch and vegetable</i>	\$19.00

## Vegetarian Entrée Selections

<b><u>Tuscan Vegetarian Penne</u></b> <i>Imported cavatappi pasta tossed with roasted tomatoes, artichoke hearts, spinach, black olives. Feta cheese in garlic herb butter, drizzled with EVOO</i>	\$15.00
<b><u>Asian Stir Fry Vegetables</u></b> <i>Fresh Asian vegetables stir fried in a oyster-orange and ginger sauce, served over steamed Jasmine rice</i>	\$15.00

Our Chef will customize your Vegetarian selection just for you!

## Chef Recommended Accompaniments

Please select one starch and one vegetable  
All entrées will be served with same starch and vegetable

### Starch Selections

Galaxy Loaded Scallop Potatoes	Mashed Potatoes	Scalloped Potatoes
Roasted Rosemary Redskin Potatoes	Cheddar Horseradish Mashed Potatoes	
Smashed Redskin Potatoes	Herbed Vegetable Rice	

### Vegetable Selections

Steamed Green Beans	Steamed Broccoli	
Glazed Baby Carrots	Green Beans Amandine	California Medley
Roasted Fresh Vegetables	Haricot Verte with Red Peppers	
Asparagus (add \$1.50 per person)		

All entrees served with Freshly Baked Rolls, a Tossed Garden Salad with choice of two dressings  
Freshly Brewed Coffee, Hot Tea and Iced Tea  
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## Chef Recommended Accompaniments

### Salad Selections

Iceberg Wedge  
*with House Parmesan Peppercorn Dressing and Balsamic Dressing*  
Tossed Garden *with choice of two dressings*  
Spring Mix Salad *with choice of two dressings*  
Tropical Sunshine Salad

### Vegetable Selections

Steamed Green Beans  
Green Beans Amandine  
Steamed Broccoli  
Glazed Baby Carrots  
California Medley  
Roasted Fresh Vegetables  
Haricot Verte with red peppers  
  
Asparagus  
*(Add \$1.50 per person)*

### Starch Selections

Galaxy Loaded Scalloped Potatoes  
Scalloped Potatoes  
Mashed Potatoes  
Smashed Redskin Potatoes  
Spring Vegetable Risotto  
Roasted Rosemary Redskin Potatoes  
Steamed Redskins in Herb Butter  
Herbed Vegetable Rice Pilaf  
Cavatappi or Penne Rigate  
with Marinara or Alfredo Sauce  
  
Tri-colored Cheese Tortellini  
*(Add \$1.50 per person)*

Each of our Dinners include Freshly Baked Rolls, Fresh Brewed Coffee, Hot Tea and Iced Tea  
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All prices subject to change based on availability