



## ***Dinner Cuisine for Wednesday, Thursday, and Sunday Evenings***

*January – October, 2012*

### ***Soups and Salads (Choice of one)***

#### **Soup of the Day**

Made Daily from Fresh Seasonal Ingredients

#### **Seafood Gumbo**

Shrimp, Crawfish, Andouille Sausage in a Rich Seafood Broth

#### **Iceberg Lettuce Wedge**

Apple Smoked Bacon, Iowa Maytag Bleu Cheese Crumbles  
Sliced Tomato, Shaved Red Onion

### ***Harvest Entrées (Choice of one)***

#### **Stuffed Coleman Farms Organic Chicken Breast**

Goat Cheese, Pancetta Bacon and Roasted Tomato Stuffing,  
Mushroom Risotto, Madeira Balsamic Crème

#### **Citrus Crusted Salmon**

Grilled Baby Bok Choy, Garlic Red Skin Mashed Potatoes, Asparagus, Soy Maple Glaze

#### **Twin Petite Filet of Beef**

Madeira Mushrooms and Tomato Herb Sauce

#### **Penne Pasta and Roasted Vegetables**

Portobello Mushrooms, Zucchini, Asparagus, Baby Bok Choy, Grilled Artichokes  
Sauced with Sun Dried Tomato Asiago Broth, Fresh Goat Cheese

### ***Dessert (Choice of one)***

**Cheese Cake - or - Chocolate Volcano Cake**

## ***ENJOY THE SHOW!***

\*Please inform The Group Sales Manager of any food allergies. It is our pleasure to accommodate dietary needs.

\*Groups of 20 or more must give exact numbers of each entrée to the Group Sales Manager at least two weeks prior to the function date.

Dinners are served with your choice of coffee, tea, ice tea, milk or soda.

Price includes tax and gratuity. Optional upgrades are available for additional costs.

Please call Morgan Ball at 630-770-7699 or email [mball@foxvalleyrep.org](mailto:mball@foxvalleyrep.org) for details.

Note: Groups are served in the Harvest Restaurant or Jambalaya Restaurant subject to space availability.

Larger parties may be served in other rooms at Pheasant Run Resort discretion.