

*The Exchange*  
*Deli / Bakery & Catering Service*



*Formal Sit Down Menu*

***Vegetable Prima Vera***

Seven different garden fresh vegetables served over Fettuccini Pasta with a white cream sauce.

***Five Cheese Lasagna***

Mozzarella, Cheddar, Cottage Cheese, Ricotta & Parmesan cheeses layered with fresh made marinara sauce & lasagna pasta. Served with choice of vegetable.

***Chicken Wellington***

A boneless skinless chicken breast served with a vegetable bread dressing, wrapped in puff pastry topped with Rosemary Madeira sauce. Served with choice of vegetable.

***Chicken Oscar***

A boneless skinless chicken breast served on Herbed Linguini topped with fresh asparagus, shrimp, and Hollandaise sauce. Served with choice of vegetable.

***Stuffed Chicken Breast***

A boneless skinless chicken breast stuffed with shrimp and garlic butter then baked. Served with saffron rice and choice of vegetable.

***Duck***

One half duck baked and brushed with a cranberry orange glaze. Served with wild rice and choice of vegetable.

***Cornish Hens***

Baked Cornish Hens brushed with cranberry orange glaze. Served with wild rice and choice of vegetable.

***Stuffed Pork Loin***

Stuffed with apple and sage dressing, seasoned and baked to perfection. Topped with apple sour cream sauce. Served with new potatoes and choice of vegetable.

***Apricot Glazed Pork Chops***

Two 6 oz. center cut pork chops seasoned, baked and brushed with an apricot glaze. Served with choice of wild rice or baby new potatoes and vegetables.

***Stuffed Leg of Lamb***

Stuffed with a raisin walnut stuffing. Served with baby new potatoes and choice of vegetables.

***Beef Wellington***

Filet Mignon topped with a vegetable dressing wrapped in puff pastry. Topped with mushroom Madeira sauce. Served with choice of vegetable.

***Prime Rib***

Roasted to medium rare (unless otherwise specified) served with twice baked potatoes and choice of vegetable.

***Shrimp Scampi***

Six (6) Jumbo shrimp sautéed in garlic butter and wine. Served on saffron rice with choice of vegetable.

***Seafood in Puff Pastry***

Shrimp, Scallops, and Crab sautéed simmered in a cream sauce served in a puff pastry bowl. Served with choice of vegetable.

***Salmon in Amoretto Cream Sauce***

Sautéed salmon filet simmered in an Amoretto Cream Sauce. Served with baby new potatoes and choice of vegetables.

***Lake Trout  
Salmon***

Two of Minnesota's favorite indigenous fish. Baked and topped with slivered almonds another and Minnesota favorite: wild rice. Served with choice of vegetable.



All entrees are listed with a preferred starch. If you would like to substitute please let us know.

Please choose only one entree per event. All entrees are served with a salad, roll & vegetable.

**DESSERT IS AN EXTRA \$2.50 PER PERSON**

**SALAD CHOICES**

**Salad Glensheen**

A generous House salad served with ranch dressing

**Caesar**

A Classic favorite served with Homemade Croutons

**Bibb Salad**

Walnuts, green onions, crumbled blue cheese and a tomato vinaigrette.

## **VEGETABLE CHOICES**

Glazed Baby Carrots  
Green Beans Almandine  
Sugar Snap Peas with Baby Carrots in Herbed Butter  
Julienne Zucchini and Carrots in Basil Butter  
Asparagus bundles and Lemon Butter

## **DESSERT SUGGESTIONS**

**\$2.50 per person extra**

Chocolate Decadence with Raspberry sauce  
Chocolate Amoretto Cheesecake  
Raspberry White Chocolate Cheesecake  
Cream Caramel with Brandied Peaches

