

Plated Dinner Entrées

Dinner Entrées Served With:

Coffee & Iced Tea, Rolls & Butter
Choice of Salad or Fresh Vegetables
Chef's Choice of Potato or Rice
Choice of one Dessert

Salad Or Soup

Tossed Salad, Caesar Salad or Soup du Jour

Vegetables

Bahama Blend Green Beans
Broccoli Asparagus
Glazed Carrots Vegetable du Jour

Potatoes

Mashed Potatoes Herb Fingerlings
Yukon Gold Potatoes Sweet Potato Hash
Roasted Red Potatoes

Rice

Safron Rice Mushroom Herb Pilaf
Wild Rice Orzo Pilaf
Rice Pilaf Confetti Rice

Desserts

Tiramisu
Deep Dish Fruit Tart
Raspberry White Chocolate Cheesecake
Layer Cakes: Carrot, Chocolate, Red Velvet,
Vanilla Bean
Chocolate Fountain: Add \$10

Grilled Chicken: \$26

Grilled Chicken Breast with Sun Dried
Tomato Sherry Cream Sauce. Served with
Confetti Rice.

Chicken Marsala: \$29

Boneless Breast of Chicken Sautéed with
Mushrooms in a Marsala Wine Sauce.
Served with Choice of Vegetable and
Roasted Red Potatoes.

Chicken Cordon Bleu: \$29

Breast of Boneless Chicken Stuffed with
Ham and Swiss Cheese. Topped with
Mornay Sauce. Served with Choice of
Vegetable and Orzo Rice Pilaf.

Petite Fillet: \$33

6 Ounce Fillet with Peppercorn Demi.
Served with Herb Fingerling Potatoes and
Choice of Vegetable.

Flat Iron Steak: \$28

6 Ounce Grilled Flat Iron Steak. Served with
Red Peppers, Mushroom Demi and Yukon
Gold Potatoes. Choice of Vegetable.

Prime Rib: \$39

10 Ounce Prime Rib with Horseradish and
Ajus. Served with Garlic Mashed Potatoes
and Choice of Vegetable.

*A customary 20% service charge
and sales tax will be applied.
Prices are subject to change without notice.*

Seared Salmon: \$29

6 Ounce Salmon Topped with Lemon Dill
Sauce. Served with Wild Rice Pilaf and
Choice of Vegetable.

Rainbow Trout: \$30

Pan Fried Trout with Hazelnut Compound
Butter, Lemon and Tartar Sauce. Served with
Mushroom Herb Rice Pilaf and Choice of
Vegetable.

Roast Pork: \$32

Sliced Pork topped with an Apricot Demi
Glaze. Served with Sweet Potato Hash and
Choice of Vegetable.

Vegetable Ravioli: \$23

Grilled Vegetables and Four Cheeses in
Spotted Pasta with Marinara Sauce.



The Academy Hotel

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