



## STAR DINNER CHOICES

### traditional menu (served buffet style)

\$14.95 per person / \$17.95 per person (2 choices)

Add \$1.00 per person for plated dinner.

Add \$1.00 per person for prime rib.

**SLOW ROASTED ROTISSERIE CHICKEN**  
**SLICED IOWA PORK TENDERLOIN**  
**FOUR CHEESE RAVIOLI, TOMATO VODKA SAUCE**  
**BAKED RIGATONI**  
**SLICED PRIME RIB OF BEEF**  
**SLICED HONEY BAKED HAM**  
**CHICKEN MARSALA**

*includes salad, potato and vegetable choice*

### signature menu

\$18.95 per person

**CHICKEN FLORENTINE**  
**DIJON ENCRUSTED PORK LOIN**  
**10 OZ SLOW ROASTED PRIME RIB, ENGLISH CUT**  
**SICILIAN CHICKEN, PROSCIUTTO, ARTICHOKE, MOZZARELLA**  
**CAPRESE PASTA, PULLED CHICKEN, MOZZARELLA, TOMATO BASIL CREAM, PENNE PASTA**  
**BOW TIE PASTA WITH A PESTO CREAM SAUCE**

*includes salad, potato and vegetable choice*



## STAR DINNER CHOICES

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### prestige menu

\$22.95 per person

**CHICKEN OSCAR**, 8 OZ TENDER CHICKEN BREAST TOPPED WITH LEMON SHALLOT CREAM

**SEARED DUCK BREAST**, SUN DRIED CHERRY REDUCTION

**14 OZ SLOW ROASTED PRIME RIB**, HOUSE HORSERADISH

**BONE-IN 12 OZ IOWA CENTER-CUT PORK CHOP**

**FRESH ATLANTIC SALMON**, LEMON DILL CREAM SAUCE

*includes salad, potato and vegetable choice*

### premier menu

\$26.95 per person

**CHICKEN WELLINGTON**, ENVELOPED IN PUFF PASTRY, CLASSIC MUSHROOM FILLING, ROSEMARY BORDELAISE

**BRAISED LAMB SHANK**, SLOW ROASTED, FALL VEGETABLE AU JUS

**KOBE BEEF SHORT RIBS**, DEMI GLAZE

**SLICE ROASTED BEEF TENDERLOIN**, HOUSE BÉARNAISE

**LOBSTER RAVIOLI**, VODKA CREAM

**CHICKEN GISELLE**, STUFFED ORGANIC CHICKEN BREAST, CREAM CHEESE PATE, PROSCIUTTO, FRESH SAGE,  
RICH BORDELAISE SAUCE

*includes salad, potato and vegetable choice*



## STAR ACCOMPANIMENTS

### salads

**STAR SALAD**, OUR SIGNATURE SALAD, MIXED GREENS, PROSCIUTTO, ITALIAN VINAIGRETTE

**TRADITIONAL CAESAR**, ROMAINE, HOUSE CROUTON, PARMESAN

**FRESH GARDEN SALAD**, CHOICE OF ONE DRESSING

**SPINACH SALAD**, ORANGE SEGMENTS, POPPY SEED DRESSINGS

*(additional salad choices upon request)*

### sides

**BUTTERMILK MASHED POTATOES**

**FRESH HERB ROASTED POTATOES**

**GARLIC MASHED POTATOES**

**WILD RICE PILAF**

### vegetables

**FRESH SAUTÉED GREEN BEANS**

**SOUTHWEST CORN**

**BROCCOLI**

**ASPARAGUS** (\$1.00 extra)

**VEGETABLE MEDLEY**, SUMMER SQUASH, ZUCCHINI, CARROTS, RED PEPPERS, MUSHROOMS, ONIONS

*Dinner prices are priced per person and can be customized.*

*Meals may be served traditionally plated.*