

# Rehearsal Dinner Menu

## ENTREES

All entree options include choice of house salad or soup du jour, entree, dessert, freshly baked rolls with butter, coffee, tea and water

### Prairie Chicken \$25

*Boneless chicken breast stuffed with wild rice, vegetables, dried cherries, toasted pine nuts and a light cream sauce served with roasted garlic mashed potatoes and vegetable medley*

### Baked Tilapia \$25

*Seared cornmeal dusted tilapia with a mango bur blanc with confetti orzo and vegetable medley*

### Honey-Orange Lacquered Salmon \$26

*With roasted garlic mashed potatoes and vegetable medley*

### Roasted Pork Loin \$26

*Carved roasted pork loin with natural jus, sweet potato mash and vegetable medley*

### Filet Mignon \$30

*With a cognac reduction sauce, roasted garlic mashed potatoes and vegetable medley*

### Mixed Grille \$30

*Choose two (2) meats from the chicken, fish, filet or pork loin entrees with roasted garlic mashed potatoes and vegetable medley*

## DESSERT SELECTIONS

### Chocolate Mousse

*Topped with fresh berries, whipped cream and wafer garnish*

### Strawberry Romanoff

*Sliced strawberries over angel food cake with whipped cream garnish*

### Chocolate Lava Cake

*Topped with whipped cream and fresh seasonal fruit*

## BUFFET OPTIONS

All buffet options include coffee, tea and water

### The Hole in One \$31

*Soup du jour, caesar salad with dressings and toppings, two composed salads, garlic-rosemary chicken, baked tilapia with lemon-caper sauce, grilled sirloin steaks, roasted potatoes, seasonal vegetables, assorted cookies, brownies and cakes*

### Italian \$30

*Minestrone soup, caesar salad with dressings and toppings, antipasto salad, tomato, basil and mozzarella salad, baked lasagna, chicken limone, bowtie pasta with ham, peas and four cheese sauce, mixed vegetables, vesuvio potatoes, cookies and tiramisu*

### The All American \$26

*Potato salad, fruit salad, hog dogs, cheeseburgers, grilled chicken, sub sandwiches, corn on the cob, chips, baked beans, cookies and brownies*

Prices do not include appropriate taxes and gratuities

Questions? Contact Erin Adriatico at 630.208.7633 or [eadriatico@prairielanding.com](mailto:eadriatico@prairielanding.com)