

## Seafood Entrees

### **Shrimp & Crab-Stuffed Walleye**

19.95

Herb bread crumbs tossed with shrimp and crab flakes then stuffed between two fillets of walleye, topped with a tomato cream sauce.

### **Monterey Haddock**

18.95

Broiled haddock covered in mushrooms, green onions, tomatoes, white wine sauce and Monterey Jack cheese.

### **Salmon Amaretto Almandine**

18.95

Fillet of salmon baked and glazed with an amaretto almandine sauce.

### **Walnut Walleye**

17.95

Walleye fillet packed with crushed walnuts, pan fried and topped with sweet brandy.

## Vegetarian Entrees

### **Pasta Primavera**

16.95

Bow tie noodles tossed with fresh mixed vegetables and topped with a rich Alfredo sauce.

### **Pasta Rotini with Minestrone Sauce**

16.95

A blend of rotini noodles and fresh cut vegetables tossed with a light tomato minestrone sauce and finished with fresh grated parmesan cheese.

### **California Fruit Platter**

16.95

A selection of fresh fruit arranged on a platter and served with a fruit yogurt cup.

Above entrées served with a garden salad, choice of rice, pasta or potato, vegetable, rolls and butter, coffee, tea and milk.

All prices subject to change and do not include applicable sales tax (5%) and serve charge (18%)

## Poultry Entrées

### **Pan Seared Chicken Breast Sonoma**

17.95

Chicken breast pan-seared topped with tomatoes, mushrooms, green onions, glazed with Sonoma white wine sauce and baked with Monterey Jack cheese.

### **Chicken Theodore**

18.95

Boneless chicken breast pan-seared layered with shrimp, crab flakes, Canadian bacon and topped with sweet béarnaise sauce.

### **Chicken Breast Louisiana**

18.95

Chicken breast lightly dusted with Cajun spice topped with shrimp, artichokes, tomatoes and wild mushrooms, glazed in a rich chicken stock.

### **Chicken Wellington**

17.95

Chicken breast stuffed with sautéed red onions, mushrooms, Swiss cheese, then wrapped in a puff pastry and baked, served with a parmesan white sauce.

### **Chicken Wisconsin**

18.95

A chicken breast brushed with mustard and rolled in bread crumbs then pan tossed with Canadian bacon, mushrooms, shrimp, shallots, demi-glaze, and topped with Wisconsin mozzarella and smoked provolone.

### **Chicken Casino**

19.95

Chicken breast fire seared with herb bread crumbs, nested on a potato crab cake, smothered with a reduced tomato basil cream sauce.

### **Chicken Cordon Bleu**

17.95

Chicken Breast topped with Canadian bacon, Swiss cheese and covered in a rich herb cream sauce.

Above entrées served with a garden salad, choice of rice, pasta or potato, vegetable, rolls and butter, coffee, tea and milk.

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## Beef Entrees

### **Sirloin Marsala**

22.95

An 8oz. center cut sirloin finished with a marsala brown sauce.

### **Tenderloin Portobello**

23.95

6oz. filet of tenderloin grilled and topped with a portobello mushroom stuffed with shrimp, crab flakes and vegetables, finished with béarnaise sauce.

### **Roast Prime Rib of Beef**

A 12oz. boneless, choice prime rib of beef slowly roasted to perfection and served with au jus or horseradish cream sauce.

### **New York Strip**

A 12oz. charbroiled center cut steak garnished with fresh sautéed mushrooms.

### **Filet Mignon**

An 8oz. charbroiled center cut steak smothered with fresh mushrooms and béarnaise sauce.

## Children Entrée

### **Chicken Fingers Plate**

8.95

Chicken fingers with French fries, served with applesauce and raw vegetables.

Above entrées served with a garden salad, choice of rice, pasta or potato, vegetable, rolls and butter, coffee, tea and milk.

**Customized menus available upon request.**

**Please contact our Sales and Catering professionals for details  
(920) 735-9955 or [mcisler@hiappleton.com](mailto:mcisler@hiappleton.com)**

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