



2017 CATERING MENU

*All items are priced per person/portion

SIT DOWN DINNERS

Dinners include garden salad (choice of French or Ranch dressing) or Caesar salad, choice of potato/starch and vegetable (unless otherwise specified), dinner roll w/butter, and water service.

Traditional Dinner Selections

<i>Trollhaugen Classic Chicken</i>	\$16.95
8oz baked chicken breast with a champagne and mushroom cream sauce served atop a bed of rice pilaf, with choice of vegetable. (Mushrooms optional)	
<i>Thanksgiving-Style Slow Roasted Turkey</i>	\$16.95
Slow oven roasted turkey, sliced and served with rich gravy alongside traditional bread stuffing, cranberry sauce, and a choice of potato and vegetable.	
<i>Elegant Prime Rib</i>	<i>Market Price</i>
Roasted and seasoned to perfection. Cooked to medium and served with au jus.	
<i>German Beef Rouladen</i>	\$18.95
Roasted beef steak rolled and stuffed with carrots and onions. Served in rich beef gravy.	
<i>Pot Roast Dinner</i>	\$16.95
Old fashioned tender beef pot roast with savory gravy. Served with potatoes, carrots, and onions.	
<i>Slow Roasted Pork Loin</i>	\$16.95
Sliced pork loin with rosemary and garlic glaze.	
<i>Potato Crusted Cod Filet</i>	\$16.95
5oz. cod filet in a crunchy potato breading.	
<i>Maple Glazed Salmon Filet</i>	\$17.95
5oz salmon filet with a sweet maple glaze, cooked to perfection.	
<i>Walleye</i>	<i>Market Price</i>
Broiled or breaded and seasoned to your tastes.	

Pasta

*Dinners are served with a choice of vegetable, garden or Caesar salad, and a garlic bread stick

Italian Meatball Dinner **\$16.95**
Parmesan-basil meatballs in a smooth Italian red sauce served over spaghetti noodles

Beef Stroganoff **\$17.95**
Melt in your mouth tender cuts of beef, braised in a rich mushroom beef sauce and finished with silky sour cream on top of fresh buttered egg noodles

Vegetarian

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Cheese Stuffed Manicotti **\$15.95**
Pasta rolls stuffed with 4 cheeses and baked under a blanket our tomato basil marinara sauce and topped with more cheese.

Vegetable Lasagna **\$15.95**
Beautifully layered vegetables, between thin layers of pasta and cream sauce, baked with mozzarella cheese.

Basil Penna Pasta **\$15.95**
Penne pasta and fresh basil pesto tossed with garden tomatoes, zucchini, onions, and mushrooms.

BUFFET DINNERS

Garden/Caesar salads are an additional \$1/person

Fiesta Taco Buffet **\$14.95**
Seasoned ground beef and shredded chicken with all the fixings for a fun Mexican Fiesta. Served with lettuce, tomatoes, shredded cheese, onions, black beans, Spanish rice, sour cream, salsa, black olives, and guacamole. Includes hard and soft shell tortillas and tortilla chips.

Slow Roasted Pulled Pork/Chicken Sandwich Buffet **\$14.95**
Pork and chicken that has been slow roasted then shredded and tossed with our own special sauce. Served with sandwich rolls, BBQ baked beans, buttery corn, coleslaw, potato chips, and pickles,

BBQ Chicken and Ribs Buffet **\$18.95**
Bone-in chicken and pork ribs, slow roasted and basted with tangy BBQ sauce. Served with choice of garlic mashed or au gratin potatoes, buttery corn, coleslaw, and cornbread.

All American Barbecue Picnic Buffet **\$13.95**
Burgers and Wisconsin brats straight off the barbecue grill. Served with burger and brat buns, potato salad or coleslaw, potato chips, lettuce, tomatoes, onions, cheese, pickles, sauerkraut, ketchup,

Italian Pasta Buffet **\$15.95**
A beautifully colorful display of Basil Penne Pasta, Chicken Fettuccini Alfredo, and Baked Ziti with Italian Sausage served with garlic bread sticks and your choice of garden or Caesar salad.
*Italian buffet requires a minimum order of 50 or more guests.

Trollhaugen Convention Center 2232 100th Avenue – Dresser, WI 54009
715-755-2955 x233 – banquets@trollhaugen.com

Children's Meals:

\$8.95

Options:

Chicken Fingers served with Macaroni and Cheese

Mini Corn Dogs served with Macaroni and Cheese

Sides:

*Choice of one potato/starch and one vegetable per dinner selection unless otherwise noted

Potato/Starch

Baked Potato

Wild Rice Pilaf

Baby Red Potatoes

Garlic Smashed Redskin Potatoes

Roasted Sweet Potatoes

Macaroni and Cheese

House-made Potato Salad

Vegetable

Green Bean Almondine

Buttery Corn

Carrot Vegetable Medley

BBQ Baked Beans

House-made Cabbage Coleslaw

Specialty Salads:

Specialty salads are an additional \$1.95/person for sit down dinners, and \$2.95/person for buffet dinners

Greek Salad

Spring greens with cucumbers, feta cheese, onions, black olives and grape tomatoes in a light vinaigrette.

Pear and Candied Walnuts

Spring greens with goat cheese, pears, candied walnuts, and pear vinaigrette.

Wedge Salad

Iceberg lettuce wedge topped with bacon, croutons, bleu cheese, red onions, and bleu cheese dressing

*5.5% Sales Tax will be applied

*18% Gratuity Charge will be applied

*Prices Effective 01/01/2017 – rates and offerings subject to change without notice

*Please Note Food Selection Deadlines in event contract