

The Shilling House

Catered Dinner Menu

Please choose one entrée for your group
 All entrees served with salad, baked potato or rice pilaf, fresh vegetable,
 Homemade rolls, coffee, fruit punch, ice cream or sherbet.

Roast Baron of Beef with Brown Gravy	\$14.95
Oven Baked Herb Chicken Quarter	\$14.95
Homemade Baked Lasagna	\$14.95
Baked Ham with Pineapple Slice	\$15.95
Chicken Cordon Bleu with Dijonnaise Sauce	\$15.95
Oven Baked Chicken Filet (Orange, Lemon or Teriyaki)	\$15.95
Italian Cannelloni Florentine	\$17.95
(Crepes with mild beef and spinach filling, marinara and béchamel sauces)	
Apricot Glazed Cornish Game Hen	\$18.95
Savory Stuffed Center Cut Pork Chops	\$17.95
8 oz Salmon Steak (Wine Poached, Honey Grilled or Pecan Praline)	\$19.95
8 oz. Halibut Steak with Vegetables Julienne	\$20.95
8 oz. Full Cut New York Steak with sautéed mushrooms	\$18.95
8 oz. Whiskey Marinated New York Steak with sautéed mushrooms	\$21.95
Prime Rib Au Jus (slow roasted with a Dijon and herb rub)	8 oz. \$19.95
	12 oz. \$21.95
Beef Tenderloin Filet in Puff Pastry served with Hollandaise Sauce and Sautéed Mushrooms	\$27.50

Desserts

Ice Cream Sundaes	\$2.25	Bread Pudding \$3.00	alamode \$3.50
Fruit Pies \$3.25	alamode \$3.75	Peach Cobbler \$3.00	alamode \$3.50
Homemade Cheesecake	\$5.00	Iced Sheet Cake	\$2.75
Whipped Chocolate Mousse	\$3.25	Cream Pies	\$3.00
Apple Crisp \$3.00	alamode \$3.50		

Special Menu Requests Welcome

*Prices do not include 6% sales tax or 20% gratuity.
 Final billing determined by number guaranteed or number served, whichever is greater.
 Prices subject to change without notice.
 \$300 non-refundable deposit required to book facility. Payment in full upon service.*