

# Blue Run Plated Dinner Menu

30-guest minimum

\$26.95 per person

## First course

Mazzola's house salad tossed with lemon garlic vinaigrette

Dinner rolls

## Entree

*Please choose one of the following entrees for your guests*

*Dinner choices accompanied by our chefs choice of vegetable and potato or rice*

### Chicken Fried Chicken

Boneless breast marinated in buttermilk and "crybaby" hot sauce, pan fried and served with country gravy

### Pork Pot Roast

Boneless Iowa pork roast, slow braised in red wine and natural juices until fork tender, with country gravy

### Wild Atlantic Salmon

Seared and served with caraway braised cabbage and cider, carrot-apple chutney

### Mountain Trout

Pan roast with lemon pepper green beans and snappy lemon butter sauce

### Steak Frite

Bistro tenderloin char grilled any way you like with our signature shoe string fries and Dijon red wine sauce

### Surf and Turf

Grilled bistro tenderloin and wild sockeye salmon

## Dessert

Mixed berry trifle

## Beverages

Rainforest alliance organic coffee, freshly brewed iced tea and water service

*Additional courses or entrée selections \$4.95 per person, per item*

*All prices subject to change without prior notification*

*Please add 8.4% sales tax and 18% gratuity*