

LARGE PARTY MENUS – LUNCH/DINNER

PRICES ARE SUBJECT TO CHANGE

You may choose any of the following menus for your event, one menu for everyone or you can mix and match per table. Please keep in mind that all our entrees are set up as platters for 2 even though we do the pricing per person. In the event of an odd number in the party we will serve a half platter. We can substitute any meat on a platter for any other meat on that same platter, except for lobster. All substitutions must be pre-approved. All entrees will be cooked in our court bouillon style.

THE EVENT SELECTION - \$35 per person

***HOUSE SALAD**

Crisp greens, Roma tomatoes, cucumbers, eggs and Emmenthaler Swiss cheese topped with our homemade sweet and tangy house dressing.

*** CHEDDAR or TRADITIONAL SWISS CHEESE FONDUE**

Cheddar – aged, medium-sharp Cheddar and Emmenthaler Swiss cheeses, lager beer, garlic and seasonings blended at your table in a carefully seasoned beer base.

Traditional Swiss – Gruyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon and Kirschwasserr.

Cheese fondues are served with three types of bread, Granny Smith apples and fresh vegetables for dipping.

*** THE EVENT FONDUE ENTRÉE**

This entrée includes beef tenderloin, white shrimp, teriyaki-marinated sirloin, boneless skinless breast of chicken, salmon, mushroom caps, red skinned potatoes and a variety of seasonal vegetables. Served with dipping sauces.

*** THE FLAMING TURTLE CHOCOLATE FONDUE DESSERT**

By far the best part of the event! The plate of dippers includes fresh cut bite sized pieces of cakes, fresh fruit and cheesecake. All to be dipped into our blend of milk chocolate, hot melted caramel and topped with pecans. Served flambé.

*** SOFT DRINKS / HOT TEA / HOT COFFEE (refills) INCLUDED (not iced tea or iced coffee)** This package includes all the above as a set menu at \$35 per person. All other beverages (beer, wine or alcohol) will be separate. A minimum gratuity of 20% will be multiplied by the subtotal. Va. Sales tax of 5% will also be applied toward the subtotal.

THE FESTIVE SELECTION - \$40 per person

This package is the same as the \$35.00 package except for the entrée listed out below.

*** FEAST COMBINATION FONDUE ENTRÉE**

This fondue entrée is also served with court bouillon for cooking. It includes all that is in the \$35.00 per person selection but with the festive upgrade of lobster tail. A delectable fondue feast.

THE CELEBRATION SELECTION - \$45 per person

*** SALAD SELECTIONS**

House – Same as in \$35 and \$40 choice.

Spinach Mushroom – Fresh spinach, Portobello mushrooms, red onion, chopped bacon and Roma tomatoes served with a warm Burgundy shallot vinaigrette.

California – Mixed baby salad greens, Roma tomatoes, blue cheese and walnuts topped with our raspberry walnut vinaigrette.

*** CHEESE FONDUE SELECTIONS**

Cheddar – Same as in \$35 choice.

Traditional Swiss – Same as in \$35 choice.

Fiesta – A combination of Wisconsin sharp cheddar and Emmentaler cheeses, blended with fresh, homemade salsa, jalapenos and pepper. Made mild to spicy.

Wisconsin Cheese Trio – Creamy fontina and butterkase, as well as buttermilk blue cheese and white wine, fresh scallions and a hint of sherry.

Spinach Artichoke – Fontina and butterkase, spinach, artichoke hearts and garlic.

Dippers same as in \$35 choice.

*** THE CELEBRATION FONDUE ENTRÉE**

We will serve your meat selection along with fresh vegetables and the appropriate sauces for dipping. There will be 3 each of your selection except where noted.

Lobster tail, filet mignon, sauerbraten N.Y. strip, Nueske's applewood smoked bratwurst, Hefeweizen marinated shrimp, roasted garlic crusted chicken, sun dried tomato ravioli and fresh vegetables, potatoes, mushroom caps and selected dipping sauces.

(\$45 PER PERSON CONTINUED)

*** CHOCOLATE FONDUE DESSERT**

The dipping plate will have strawberries, bananas, rice krispy treats, pound cake, cheesecake, marshmallows and brownies which you will dip into your choice of the following chocolate:

Flaming Turtle – Same as in the Event Selection.

Pure Chocolate – Milk, white or dark chocolate with no additives.

Bailey's – Milk chocolate with Bailey's Irish cream stirred right in!

Yin & Yang – Dark and white chocolate together in the same pot.

Cookies 'n Cream – Dark chocolate with marshmallow cream flambé and topped with Oreo cookie crumbs.

S'mores – Milk chocolate and marshmallow cream flambé and topped with graham cracker crumbs.

Original – milk chocolate with a hint of peanut butter.

Disaronno Meltdown – White chocolate and amaretto flambé together.

White Chocolate Apple Cobbler – White chocolate with seasoned apples, streusel topping and spices.

Beverages same as in the \$35 and \$40 choice.

For guests with allergies or vegetarian needs please call for dietary arrangements.

For questions or arrangements, please contact Kris Peters at 804-741-3120 x2 then #5