

Schubert Centre Society
Banquet Menu

THREE COURSE PLATED LUNCH

All lunches accompanied by fresh seasonal vegetables, rolls and butter,
Chefs choice rice or potato, coffee and tea

APPETIZERS

House Salad with Dresssing
Soup of the Day
Mushroom Strudel
Smoked Salmon Plate

Ceaser Salad
Shrimp Coctail
Crab Cakes

ENTREES

Roast Beef, Yorkshire Pudding and Pan Gravy
Roast Pork Loin and Fruit Sauce
Chicken Cordon Bleu
Chiken Stuffed with Apples and Brie
Half Herb Roasted Cornish Game Hen
Roast Turkey and Stuffing
Baked Ham and Cider Sauce
Baked Salmon and Dill Sauce

DESERTS

Strawbery Short Cake
Lemon Meringue Pie
Cheese Cake with Berry Sauce

Chefs Choice
Black Forest
Cream Caramel