HORS D'OEUVRES

Per Person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>POTATO CHIPS OR TORTILLA CHIPS</td>
<td>$4</td>
</tr>
<tr>
<td>Comes with Ranch or Salsa dips</td>
<td></td>
</tr>
<tr>
<td>CHILLED PRAWNS</td>
<td>Market Price</td>
</tr>
<tr>
<td>Comes with cocktail sauce</td>
<td></td>
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<tr>
<td>DEVILED EGGS</td>
<td>$4</td>
</tr>
<tr>
<td>HAM OR TURKEY ASPARAGUS ROLLS</td>
<td>$5</td>
</tr>
<tr>
<td>CUBED CHEESE TRAY</td>
<td>$5</td>
</tr>
<tr>
<td>FRESH FRUIT TRAY</td>
<td>$5</td>
</tr>
<tr>
<td>VEGETABLE TRAY</td>
<td>$5</td>
</tr>
<tr>
<td>Comes with Ranch or Dill dip</td>
<td></td>
</tr>
<tr>
<td>SMOKED COCKTAIL LINKS</td>
<td>$3</td>
</tr>
<tr>
<td>With or without B-B-Q sauce</td>
<td></td>
</tr>
<tr>
<td>MEAT BALLS</td>
<td>$4</td>
</tr>
<tr>
<td>B-B-Q, Teriyaki, Sweet n' Sour, Swedish, Italian</td>
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<tr>
<td>ASSORTED MEAT AND CHEESE TRAY</td>
<td>$7</td>
</tr>
<tr>
<td>Includes rolls and condiments</td>
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<tr>
<td>MINI CORDON BLEU</td>
<td>$5</td>
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<tr>
<td>Bite sized white chicken meat filled with ham and Swiss; breaded &amp; browned; served with hollandaise sauce</td>
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</tbody>
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A guest count guarantee is required ten business days before your event.
Prices are subject to change without notice. An 18% gratuity and applicable sales taxes will be added.
Per Person

**INDIVIDUAL HOT MINI QUICHE**
- Ham & asparagus
- Florentine
- Shrimp and scallion with parmesan
- Vegetarian with assorted vegetables and Swiss cheese

$4

**STUFFED MUSHROOMS**
- Vegetarian
- Shrimp
- Crab
- Italian Sausage

$4

**CHICKEN DRUMETTES**
- Hot n' Spicy
- Teriyaki
- Barbecued
- Curried
- Sweet n' Sour
- lightly seasoned

$4

**SKEWERS**
- Chicken
- Shrimp
- Beef
- Pork

$4

**SLIDERS**
- Chicken
- Ground Beef
- Pork

$5

**BRUSCHETTA**

$4

**ASSORTED GOURMET DESSERTS**

$9

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Mukogawa Fort Wright Institute

BREAKFAST BUFFET MENU
All Breakfast Menu Items Are Complemented With Freshly Brewed Coffee, an Assortment of Teas, and a Variety of Juices
(All prices are per person)

CONTINENTAL
$6
Fresh-baked raisin, brown sugar & pecans filled cinnamon rolls, and assorted large muffins.

CLASSIC CONTINENTAL
$8
Seasonal fresh fruit, oven fresh cinnamon rolls.

STANDARD BREAKFAST
$10
Lightly scrambled eggs, oven fresh muffins, choice of ham, bacon, link sausage, or sausage patties, and hash browned potatoes.

FORT WRIGHT BUFFET
$10
Choice of buttermilk pancakes, Belgian waffles, or French toast with heated maple, blueberry, and strawberry syrup. Choose ham, bacon, link sausage or sausage patty.

HOME STYLE BUFFET
$10
Oven fresh biscuits, creamy sausage or bacon gravy with hash browned potatoes or Potatoes O’Brien; Scrambled eggs topped with Cheddar cheese.

DELUXE BRUNCH BUFFET
$16
Eggs lightly scrambled, ham, bacon, sausage, choice of Belgian waffles, pancakes, French toast, with selection of 3 heated syrups or Biscuits and gravy; Potatoes O’Brien, fresh baked cinnamon rolls, oven-hot large muffins, and seasonal fresh fruit tray.

* Seasonal fresh fruit is available for an extra charge.
LUNCHEON MENU

All Luncheon Menu Items Are Complemented With
Freshly Brewed Coffee and Assortment of Teas
(All prices are per person)

SOUP AND SANDWICH BUFFET $15

- Hot soup Du Jour
- Meat tray with 3 assorted sliced meats
- Cheese tray with sliced Swiss and American
- Condiment tray of lettuce, tomato, onion, pickles, and olives
- Assorted bread tray with condiments of: mayonnaise, mustard, butter, and creamed horseradish
- Mixed greens with choice of one other salad
- Dessert choice of Pastry Chef

HOT LUNCH BUFFET - CHEF CHOICE $15 YOUR CHOICE $16

- One entrée, one starch, one vegetable; mixed-greens salad, three assorted dressings, croutons, sunflower seeds; Pantry Chef’s choice of one salad;
- Fresh rolls & butter, Pastry Chef’s choice of dessert.

ENTRÉE SELECTIONS

- Chicken Citron
- Chicken Dijon
- Chicken Parmesan
- Lasagna
- Sliced Roasted Turkey
- Teriyaki Chicken

* Ask about customizing.

Extra entrée $5 per person – extra starch $1 – extra vegetable $1

Lunch not served after 2:00 p.m.

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DINNER MENU ENTRÉES

Buffets include one entrée, one starch, one vegetable, fresh-baked dinner rolls & butter, mixed-greens salad with 3 assorted dressings, croutons, sunflower seeds, one additional salad selection, dessert, and beverages.

BEEF

PRIME RIB

$30

Slow roasted with a spice rub, served with au jus and creamed horseradish sauce; Carved by chef on buffets. (20 people or more)

Chef recommended sides

- Roasted baby red potatoes
- Green beans
- Italian tomato mozzarella and basil salad

BARON OF BEEF

$26

Seasoned and slow roasted, served with creamed horseradish; (80 people or more)

Chef recommended sides

- Roasted baby red potatoes
- Green beans
- Italian tomato mozzarella and basil salad

BEEF BURGUNDY

$20

Tender bites of steak, braised and simmered slow in our own demi-glace and finished with a full-bodied burgundy

Chef recommended sides

- Buttered egg noodles
- Glazed carrots
- Seasonal fruit medley

BEEF STROGANOFF

$20

Lean tender strips of beef, braised with onions and sliced mushrooms; Finished the traditional way with sour cream

Chef recommended sides

- Buttered egg noodles
- Glazed carrots
- Seasonal fruit medley

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POULTRY

SLOW ROASTED TURKEY $22
Carved breast or sliced, served portions, both with rich gravy and our own fresh stuffing
Chef recommended sides
-Mashed Potatoes
-Green Beans or Seasonal Mixed Vegetables
-Cranberry nut Jell-O

CHICKEN PARMESAN $20
Boneless, skinless chicken breast dipped in butter and rolled in our own mixture of cracker crumbs, seasoning and parmesan; Baked to a golden brown and served with a chicken supreme sauce
Chef recommended sides
-Pasta
-Seasonal Vegetables
-Italian Tomato Mozzarella and Basil Salad

CHICKEN DIJON $20
Boneless, skinless chicken breast marinated in Dijon mustard overnight; Rolled in Japanese breadcrumbs, browned in butter, and finished in the oven; Served with hollandaise and fresh chopped parsley
Chef recommended sides
-Rice Pilaf
-Seasonal Vegetables
-Seasonal Fruit Medley

TERIYAKI CHICKEN $20
Flame broiled boneless, skinless chicken breasts that have been marinated in our own Japanese teriyaki sauce with fresh pineapple, green scallions, and sesame seeds to finish.
Chef recommended sides
-Rice
-Asian Stir-fry Vegetables
-Oriental Cabbage Salad
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CHICKEN PICATTA
Boneless, skinless breast of chicken gently sautéed and swimming in a delightful lemon caper beurre blanc.
Chef recommended sides
- Pasta or Rice Pilaf
- Seasonal Vegetables
- Italian Herb Mostaccioli Salad

CHICKEN CORDON BLEU
Boneless, skinless chicken breast stuffed with Swiss cheese, smoked ham, breaded, browned then baked to perfection and served with hollandaise sauce
Chef recommended sides
- Rice Pilaf
- Seasonal Vegetables
- Vegetable Pasta Marinade
PORK

STANDING PIT HAM CARVED BY CHEF $25

Lean pork leg, scored, set with cloves, and marinated in an apple, mustard, & brown sugar glaze then it is slow roasted.

Chef recommended sides
-Au Gratin Potatoes
-Glazed Carrots
-Cucumber Dill Salad

ROASTED PORK LOIN $22

A northern Italian delight of pork medallions sautéed in butter and served in a mushroom, sherry, and tarragon sauce

Chef recommended sides
-Au Gratin Potatoes
-Green Beans Almandine
-Cole Slaw

BARBECUED PORK SPARERIBS $20

Country-style pork spareribs, flame broiled then baked tender in our own barbecue sauce

Chef recommended sides
-Potato Salad
-Corn on the Cob / Corn O’Brian
-Cole Slaw

PORK PORTERHOUSE $22

Chef recommended sides
-Mashed Potatoes
-Seasonal Vegetable
-Seasonal Salad
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PORK FLAT IRON SIRLOIN $20
Chef recommended sides
-Mashed Potatoes
-Seasonal Vegetable
-Seasonal Salad

PORK RIB EYE $21
Chef recommended sides
-Mashed Potatoes
-Seasonal Vegetable
-Seasonal Salad
OTHEr DINNER ENTRÉE SELECTIONS

LASAGNA $17-20
- Vegetarian or Traditional (Does not come with a starch)
- Chef recommended sides
  - Roasted Seasonal Vegetables
  - Italian Herb Mostaccioli Salad

WELLINGTON $20-26
- Puffed pastry stuffed with Chicken, Beef, or Salmon; with accompanying vegetables.
- Chef recommended sides
  - Au Gratin Potatoes
  - Roasted Seasonal Vegetable
  - Cucumber Dill Salad

SALMON $30
- Your choice of fish at market prices
- Chef recommended sides
  - Rice Pilaf
  - Asparagus
  - Cole Slaw

(Seafood dishes available upon request at market price)

Buffets include one entrée, one starch, one vegetable, fresh-baked dinner rolls & butter, mixed-greens salad with 3 assorted dressings, croutons, sunflower seeds, one additional salad selection, dessert, and beverages.

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