
DUTCH APPLE DINNER THEATRE

DINNER

BUFFET DINNERS

Minimum of 50 Persons

BD-1

Carved Roast Eye of Round of Beef, Au Jus
Seafood Newburg over rice
Chicken Breast with Amish Stuffing
Baked Country Ham with Fruit Sauce
Two Vegetables du Jour
Potato du Jour
Relish Platter
Salad bar with four assorted Salads
Assorted Rolls
Butter and Margarine
Coffee, Decaf, Tea and Iced Tea
Assorted Dessert Buffet
\$20.00

Minimum of 50 Persons

BD-2

Carved Roast Steamship Round of Beef
Sautéed Shrimp Scampi
Herb Roasted Pork Loin
Sautéed Honey Chicken
Baked Ziti Marinara
Two Vegetables du jour
Potato du Jour
Relish Platter
Salad bar with four assorted salads
Assorted Rolls
Butter and Margarine
Coffee, Decaf, Tea and Iced Tea
Assorted Dessert Buffet
\$24.00

Minimum of 75 Persons

BD-3

Roast Top Sirloin of Beef
Poached Flounder with Dill Sauce
Baked Chicken Cacciatore
Chinese Pork Tenderloin
Two Vegetables du Jour
Potato du Jour
Relish Platter
Salad Bar with four assorted salads
Assorted Rolls
Butter and Margarine
Coffee, Decaf, Tea and Iced Tea
Assorted Dessert Buffet
\$26.00

Minimum of 50 Persons

Minimum of 25 People

BD-4

Fresh Fruit Salad
Full Salad Bar
New York Strip Steak
OR Roast Prime Rib of Beef
Baked New England Scrod Cod
BBQ Chicken
Vegetable du Jour
Corn on the Cob
Baked Potato with Potato Bar
Assorted Rolls
Butter and Margarine
Coffee, Decaf, Tea and Iced Tea
Assorted Dessert Buffet
\$27.50

Minimum of 25 People

BD-5

Fresh Fruit Salad
Full Salad Bar
Honey Baked Chicken
Baked Ham with Raisin Sauce
Swedish Meatballs
Fettuccine Alfredo
Potato du Jour
Two Vegetables du Jour
Assorted Rolls
Butter and Margarine
Coffee, Decaf, Teas, and Iced Tea
Assorted Dessert Buffet
\$14.25

Minimum of 25 People

SERVED DINNERS

Appetizers

Chilled Fruit Cup with Sherbet
Melon Slices with Proscuitto Ham
Soup du Jour
Consommé du Jour
Baked Onion Soup (+\$1.00)
Iced Shrimp Cocktail ((+\$2.50)
Seafood Quiche (+\$1.00)
Mushrooms Stuffed with Crabmeat (+\$2.00)
Poached Flounder topped with Seafood (+\$2.00)

Salads

Hearts of Lettuce, Choice of Dressings
Mixed Green Salad, Choice of Dressings
Boston Bibb lettuce with Raspberry Vinaigrette
Caesar Salad (+\$1.00)
Chilled Fresh Fruit with Yogurt (+\$1.00)

Entrees

D-1 Roast Sliced Sirloin Strip of Beef – Whole Sirloin of Beef roasted, sliced and served with Bordelaise Sauce \$22.75

D-2 Baked or Poached Fresh Fish du Jour – Fresh Fish in season prepared to your liking and served with lemon wedges \$17.75

D-3 Roast Prime Rib of Beef – Choice Rib marinated and cooked slowly to preserve all of the natural juices. Sliced to order and served with Au Jus \$24.75

D-4 Filet Mignon au Champignon – Eight ounces of Tenderloin steak cooked to order and topped with a mushroom cap and served with Béarnaise Sauce \$28.00

D-5 Broiled Back fin Crab cakes – Two Back fin Crab cakes broiled and served with drawn butter and cocktail sauce \$19.95

D-6 Veal and Chicken Piccata – Sliced Veal and Chicken Breast sautéed in an egg batter and served with a light cream sauce and flaked crabmeat \$22.00

D-7 Baked Ham with Raisin Sauce – Cured Ham baked with brown sugar, mustard, and spices. Served with a light raisin sauce \$17.00

D-8 Boneless Breast of Chicken Alfredo – a generous chicken breast sautéed and topped with crabmeat, asparagus, and almonds. Served with a light white wine sauce \$22.50

D-9 Seafood Bonne Femme – Assorted seafood and vegetables sautéed and cooked with white wine and cream. Served in a puff pastry shell. \$19.95

D-10 Veal Scaloppini – Thin slices of veal sautéed with mushrooms and wine and finished with crème fraîche \$22.00

D-11 Roast Turkey with Cornbread Stuffing – Freshly roasted and sliced turkey breast served with apple cornbread stuffing and giblet gravy \$16.00

D-12 Roast Loin of Pork – Freshly roasted and glazed pork, sliced and served with a rich brown gravy \$19.95

Desserts

Ice Cream – Sherbet – Frozen Yogurt
Fresh Fruit Pie (Apple – Cherry – Blueberry – Peach)
Peanut Butter Pie
Chocolate Layer Cake with Peanut Butter Frosting
Shoo Fly Pie
Carrot Cake
Cheese Cake (+\$.50)
Snowball with Chocolate Sauce
Bananas Foster (+\$1.75)
Cherries Jubilee (+\$1.75)
Peach Melba (+\$1.00)

Entree Price includes Appetizer, Salad, Potato and Vegetable, Rolls,
Dessert and Beverage

*Prices subject to change with 30 days notice, and are subject to a 6% sales tax
and 18% gratuity for lunch service and 20% for evening dinners.*