

# 2022 Tour Group Menu

*All entrees include:*

*Classic Bread Service and Astor House Side Salad  
And choice of Coffee, Tea or Soda*

Dressing choices: Hazelnut Balsamic Vinaigrette, Champagne Herb, House Ranch,  
Classic Caesar or Three Cheese Gorgonzola  
Fat Free Ranch or Raspberry Vinaigrette

## Entrée Selections:

### *Lake Huron Whitefish in Parchment*

Fresh Whitefish with lemon, aromatics and honey butter wrapped in parchment and baked. Served with potatoes and seasonal vegetable

### *Slow Roasted Prime Rib*

Petite cut of choice prime rib seasoned with herbs and garlic and slow roasted to perfection. Served with horseradish cream sauce and au jus, accompanied by herb roasted yukon potatoes and seasonal vegetable

### *Chicken Parmesan*

Crispy chicken breast served atop garlic butter fettuccine in basil marinara smothered in melted mozzarella with warm garlic toast

### *Classic Pot Roast*

Tender beef braised in au jus with carrots, parsnips, pearl onions and yukon potatoes

### *Zucchini Ravioli*

Roasted vegetables folded inside thinly sliced zucchini with ricotta and parmesan cheeses, baked in basil marinara with melted mozzarella and served with garlic bread

*Fresh fruit sorbet for dessert!*

*Group menu is \$39.95 per person  
(plus 6% MI sales tax and 19% gratuity)*