



BY CHOICE HOTELS

Mount Pleasant Comfort Inn & Suites Hotel and Conference Center

Plated Dinner

Dinner is served with Choice of Salad, Dinner Rolls, Dessert, Coffee, Tea, Milk or Soft Drinks.

Salads Selections

Mixed Green Tossed with Tomatoes, Cucumbers and Croutons and Assorted Dressings.

Classic Caesar with Romaine Lettuce, Parmesan, Chopped Bacon and Croutons.

University Park House Salad with Romaine and Iceberg Lettuce, Julianne Swiss Cheese, Diced Apples, Dried Cherries, Cashews with Lemon Poppyseed Dressing.

Grilled Pineapple Chicken

Almond Rice, Stir-Fry Vegetable.

Seared Bone-In Rib Eye Steak

Broccoli Hollandaise, Idaho Baked Potato.

Pan-Fried Great Lakes Perch

Oven Browned Potato Wedges, Green Beans Almondine.

Sautéed Chicken Breast Champagne Wild Mushroom Sauce

Garlic Mashed Potato, Bean Trio.

Shrimp Napoletina

Sautéed Prawns, Shitake Mushrooms, Fresh Basil, Sun-Dried Tomatoes, Creamy Marinara over Pasta

Prime Rib of Beef Au Jus

14 oz. with Sour Cream and Cheddar Mashed Potatoes, Balsamic Glazed Baby Carrots.

Manicotti Alforno

Stuffed with Creamy Ricotta Cheese, served with Grilled Asparagus.

Mesquite Rubbed Barbecued Ribs

Whole Slab with Oven Roasted Redskins, Sweet Corn.

Stuffed Roasted Bell Peppers

Bulgar Wheat, Spinach, Feta Cheese, with Smoked Tomato Coulis.



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Plated Dinner (cont.)

Tuscan Chicken with Wild Mushrooms Marsala Demi-Glace
Brown Rice Pilaf with Toasted Cashews, Seasonal Vegetable.

14 oz. Grilled Veal Chop
Risotto with Diced Butternut Squash, Baby Peas

Lobster and Shrimp Creole
Lobster, Shrimp and Andouille Sausage with Fried Oyster Garnish served over Cajun Rice.

Roast Tenderloin and Alaskan Crab Stuffed Prawns
Brown Rice Pilaf with Toasted Cashews, Grilled Asparagus.

Baked Salmon
Brown Rice Pilaf with Strawberry Salsa, Grilled Asparagus

Fresh Catch
Ask our Chef about Seasonal Specialties.

If your group requires a "choice menu," please limit it to 2 choices and a minimum of 10 of each item must be ordered. A surcharge of 2.00 will be added to the menu price of each item. Choices must be submitted no later than 48 hours prior to the function.

We are happy to accommodate any dietary restrictions, and a 48-hour advance notice will help us serve you in a timely manner. Special meals added during the function are added to your guaranteed dinner count.

Our Executive Chef and Catering Sales Staff are available by appointment to create a custom menu for your special event.



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Dinner Buffets

Three Entrée Buffet- (minimum of 100 guests)

Your choice of three entrees served with a Garden Fresh Deluxe Salad Bar, choice of two Specialty Salads, Potato or Rice, Vegetable, Dinner Rolls, Dessert & Coffee, Tea, Milk, or Soft Drinks.

Two Entrée Buffet- (minimum of 50 guests)

Your choice of two entrees served with a Garden Fresh Deluxe Salad Bar, choice of Specialty Salad, Potato or Rice, Vegetable, Dinner Rolls, Desserts & Coffee, Tea, Milk, or Soft Drinks.

Poultry

Grilled Pineapple Chicken
Oriental Chicken Stir Fry
Chicken and Roasted Garlic Sauce
Parmesan Chicken
Champagne Chicken
Grilled Lemon Pepper Chicken
Roast Turkey and Dressing
Mesquite Barbecue Chicken
Southern-Fried Chicken

Beef

Sliced Top Round
Swedish Meatballs over Pasta
Top Round Pot Roast
Stewed Vegetables
Beef Stroganoff with Mushrooms
Roast New York Strip Loin
Mushrooms, Onions (add \$1 per person)

University Park Special
Chef-Carved Prime Rib of Beef
(add \$4.00 per person)

Pasta

Cheese Tortellini Marinara
Four Cheese Lasagna
Chicken Alfredo Penne
Vegetarian Lasagna White Sauce
Shrimp and Scallop Primavera
Baked Ziti Marinara

Pork

Roast Pork Loin
Pan Gravy
Mandarin Glaze Pork Loin
Italian Sausage and Peppers
Baked Ham
Pineapple Cherry Sauce

Seafood

Grilled Mahi-Mahi
Citrus Butter Glaze
Baked Lake Superior Whitefish
Stir Fry Shrimp over Asian Rice
Baked Norwegian Cod
Roast Corn Tomato Relish
Broiled Wild Salmon



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Our selection of accompaniments include the following:

Specialty Salads

Peas & Peanuts
Italian Pasta Salad
Red Skin Potato Salad
Creamy Coleslaw
Four Bean Salad
Ambrosia Salad
Cottage Cheese
Cucumber Dill Salad
Greek Salad
Black Bean & Corn Salad
Seasonal Fruit Salad

Potatoes & Rice

New Potatoes Parsley and Butter
Au Gratin Potatoes
Roasted Red Skin Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes with Ham
Sour Cream Cheddar Mashed
Potatoes
Wild Rice Blend
Rice Pilaf

Garden Fresh Vegetables

Fresh Seasonal Vegetables
Green Beans Toasted Almonds
Buttered Sweet Corn
Honey Ginger Carrots
Cauliflower and Broccoli
Cheddar Sauce
Stir Fry Vegetables
Green Beans Roasted Red Peppers

Desserts

Choose any one of these desserts with your plated or buffet meal

Chocolate Triple Layer Cake
Strawberry and Cream Shortcake
Walnut Cream Torte
Cheese Cake with Assorted Toppings
Apple Pie
Cherry Pie
Blueberry Pie
Passionberry Mousse (add \$1.00 per person)
Seasonal Desserts

You may enhance your dessert selection with our Deluxe Dessert Buffet Assortment