

**Dinner Featured Cuisine for
Wednesday, Thursday & Sunday Evenings
Mainstage Theater & Zanies**

November 3 – December 30, 2010

First Course – Salad

Harvest Salad

Roasted Mushrooms, Goat Cheese, Roma Tomatoes & Marinated Cucumbers
Served with your choice of dressing and our Freshly Baked Harvest Bread

Second Course – Entrées

Groups of 20 or more must give exact numbers of each entrée to group sale
two weeks prior to the function date

Pecan & Cranberry Crusted Trout

Remoulade Sauce, Sundried Cranberries, Caramelized Pecans with Rice Pilaf

Pan Seared Chicken Vesuvio

Fresh Spinach, Roasted Potatoes with White Wine Garlic Glaze

Crab Crusted Tournedos of Beef

Seared Mushrooms, Garlic Mashed Bearnaise Sauce

Penne Pasta & Roasted Vegetables

Roasted Vegetables, Goat Cheese with Sundried Tomato Reduction

Third Course - Dessert

Groups of 20 or more, please choose one dessert for everyone in your party

Pumpkin Cheesecake

Drizzled with Caramel Anglaise

Chocolate Volcano Cake

Rich Chocolate Drizzle

Dinners are served with your choice of coffee, tea, ice tea, or milk.
Price includes tax and gratuity. Optional upgrades are available for additional costs.
Please call group sales at 630-524-5071 for details.

Note: Groups are served in the Harvest Restaurant or Jambalaya Restaurant subject to space availability.
Larger parties may be served in other rooms at Pheasant Run Resort discretion.