

~ The Masonic of Detroit ~

**INDIVIDUAL DINNER MENU SELECTION
(Minimum 50 People)**

FILET MIGNON

Fire roasted filet topped with a three-pepper sauce
\$38.95

NEW YORK STRIP STEAK

Fresh 100% top sirloin beef char-broiled to perfection
\$37.95

PRIME RIB

Slow roasted and served with Au Jus
\$37.95

GRILLED BREAST OF CHICKEN

Skinless, boneless chicken breast, marinated in herbs
\$32.95

HARVEST CHICKEN

Chicken breast stuffed with apples, almonds, and raisins
\$33.95

CHICKEN PICANTE

Chicken breast with artichokes and mushrooms
\$32.95

BREADED PORK CHOPS

Seasoned baked pork chops
\$35.95

ROLLED CHICKEN FLORENTINE

Stuffed chicken breast with spinach and cheese in a natural sauce
\$32.95

BAKED SALMON FILET

Baked Norwegian salmon glazed with a honey mustard sauce
\$33.95

GRILLED SWORDFISH STEAK

Fresh swordfish filet served with a creamy dill sauce
\$33.95

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INDIVIDUAL DINNER MENU SELECTION
(Continued)

CHOICE OF ONE

Layered Parmesan Cheese Potatoes
Parsley Boiled OR Oven-Roasted Red-Skinned Potatoes
Wild Rice and Vermicelli Saute

CHOICE OF ONE

Green Beans with Toasted Slivered Almonds
Baby Buttered Carrots
Peas with Mushrooms and Onions
Fresh Vegetable Medley: Yellow & Green Beans, Baby Carrots

CHOICE OF ONE

Cheesecake with Fruit Topping
Bananas Foster
Cherries Jubilee
Napoleon
Tiramisu
Peach Cobbler a la Mode

OPTIONAL (CHOICE OF ONE)

Linguini with Meat Sauce
Fettuccine Alfredo
Pasta with Meat Sauce
(\$2.00 per person additional)

ALL INDIVIDUAL DINNERS INCLUDE:

Dinner Rolls and Butter
Fresh Garden Salad with Chef's Dressing
Coffee, Hot Tea

(18% Service Charge)
(6% Sales Tax)