

Sit Down Dinner

Choose from our list of sit down dinner menus for the utmost in elegance and formal dining. Please select one or two Entrée choices and our chef will assist you with the appropriate accompaniments. Sit down dinners are served with crisp hearth baked rolls and fresh creamery butter.

Entrées

BEEF

Roast Prime Rib of Beef, au jus
Tournedos of Beef Filet, Morel -
Mushroom Sauce
Roast New York Sirloin Strip
Grilled London Broil, Gorgonzola Butter
Brazilian Flank Steak, Chimichurri Sauce

POULTRY

Breast of Chicken Francese, Oscar
Breast of Chicken Francese, Dijon
Sauté Breast of Chicken Piccata
Sauté Breast of Chicken Marsala
Sauté Breast of Chicken Provencal
Sauté Breast of Chicken, Pecan Maple Cream
Grilled Breast of Chicken Bourbon
Grilled Tuscan Breast of Chicken
Stuffed Chicken, Boursin, Spinach, Ham,
Red Pepper Cream
Sliced Chicken and Penne Pasta,
Sundried Tomatoes in a basil pesto sauce
Sliced Chicken with Penne ala Vodka
Sliced Chicken Bruschetta
Roast Turkey Breast w/Natural Gravy

SEAFOOD

Baked Tilapia, Olive Oil, Tomato, Caper
Baked Tilapia, Mango Salsa
Baked New England Cod, Lemon Herb
Butter
Flounder Provencal with Tomatoes, Capers,
Olives, Garlic & White Wine
Baked Haddock, Red Pepper Coulis
Seafood American in Puff Pastry
Baked Stuffed Flounder w/Crabmeat
Stuffed Jumbo shrimp w/Crabmeat
Broiled Swordfish with Lemon, -
Olive Oil and Garlic
Norwegian Salmon, Sweet Bourbon Glaze
Baked Lobster tail, Drawn Butter & Lemon
Hardwood Smoked Salmon
with Honey Mustard Aioli
Blackened Catfish, Cajun
Shrimp & Scallop with a garlic lemon sauce
over Linguini
Lump Crab Cake, Red Pepper Coulis
Lobster Macaroni and Cheese

Entrées

VEAL & PORK

Medallions of Veal Marsala
Fricassee of Veal Scaloppini
Roast Rack of Nature Veal w/Morels
Roast Rack of Spring Lamb, Zinfandel
Demi-glaze
Roast Loin of Pork w/Fruit Compote
PA Dutch Pork Roast, Natural Gravy
Smoked Baked Ham w/Apricot Glaze

Fresh Vegetables

Sugar Snap Peas
Honey Buttered Carrots
Baby Carrots
Mélange of Seasonal Vegetables
Buttered Corn
Fresh Broccoli Florets with Garlic Butter
Fresh Asparagus Spears
Cauliflower Au Gratin
Zucchini and Summer Squash
Green Beans with Bacon

Accompaniments

Garlic Smashed Potatoes
Loaded Mashed Potatoes
Roasted Fingerling Potatoes-Herb Butter
Parslied New Red Potatoes
Oven Browned Potatoes
Pennsylvania Dutch Potato Filling
Orzo with Browned Butter
Fresh Whipped Potatoes
Potatoes Dauphine
Potatoes Boulangere
Baked Idaho Potato
Baked Sweet Potato
Angel Hair Pasta
Fettuccini Alfredo
Mushroom Risotto
Candied Yams
Wild Rice
Rice Pilaf
Couscous

Salads

Traditional House Garden Salad
with choice of Dressings
Spinach Salad with Grilled Onions and
Gorgonzola
Classic Caesar Salad with Bacon
Caprese Plate with Tomato, Basil,
and Fresh Mozzarella
Mixed Greens with Apples, Goat Cheese
and Walnuts, Strawberry Vinaigrette
Boston Bib Salad with Balsamic Vinaigrette

Desserts

Please review our Dessert Menu
for Complete Selection

Beverages

Coffee, Regular or Decaf., Tea
Please Review our Beverage Menu for
Additional Selections.



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