



the
WHITTEMORE
HOUSE

Seated Dinner Menu

Description -----

Seated dinner events are for those who desire a more structured, traditional and formal event where servers bring all food and wine to the table. Typically 3 courses are served: pre-set first course, entrée and dessert. Wine is served at the table. Cocktail hour precedes the dinner with optional passed or placed food items.

A choice of 2 entrées may be selected which are decided beforehand and added to guest's invitation RSVP. A guaranteed guest count is required seven days prior to the event or additional charges may apply. Please have place cards indicating guest entrée choice for accurate distribution by staff.

Pre-set First Course (choose one) -----

Includes Rustic Rolls and Whipped Butter

*Field Greens, Baby Beets, Kalamata Olives, Garbanzo Beans, Red Onions, Feta Cheese, Sunflower Seeds, White Balsamic Vinaigrette

*Field Greens, Shaved Carrots, Cherry Tomatoes, Artichokes, Roasted Tomato Vinaigrette

*Bibb Lettuce, Roasted Grapes, Pickled Celery, Feta Cheese, Lemon Basil Vinaigrette, Candied Walnuts

*Romaine, Pancetta, Gorgonzola Cheese, Tomatoes, Brioche Croutons, Red Wine Vinaigrette

**Seasonal Fall/Winter:* Arugula, Poached Pear, Goat Cheese, Poaching Reduction, Pumpkin Seeds

Entrées (choose one or two) -----

A. Pan Roasted Chicken, Fingerling Potatoes, Asparagus, Erbay Sauce	\$43.00
B. Grilled Chicken, Mushroom Risotto, Baby Carrots, Sherry Chicken Demi Glaze	\$43.00
C. Chicken Stuffed with Goat Cheese, Artichoke, Roasted Red Pepper, Potato Puree, Baby Zucchini	\$44.00
D. Roasted Mushroom Tart, Parsnip Puree, Goat Cheese Cream, Balsamic Glaze (<i>vegetarian</i>)	\$33.00
E. Vegetable Risotto with Swiss Chard, Sun Dried Tomatoes, Caramelized Onions, Toasted Walnuts (<i>vegan</i>)	\$33.00
F. Pan Seared Salmon, Roasted Cauliflower, Celery Confit, Orange Gastrique	\$45.00
G. Grilled Salmon, Jasmine Rice Pilaf, Grilled Asparagus, White Wine Lemon Caper Sauce	\$45.00
H. Jumbo Lump Crab Cakes, Cous Cous Pilaf, Baby Carrots, Red Pepper Coulis	\$45.00
I. Pan Seared Halibut, Tomato Risotto, Haricot Vert, Beurre Blanc	\$49.00
J. Braised Boneless Beef Short Ribs, Creamy Polenta, Roasted Root Vegetables	\$48.00
K. Grilled Beef Tenderloin, Celery Root Mashed Potatoes, Haricot Vert, Red Wine Demi Glaze	\$49.00
L. Pan Seared Beef Tenderloin, Roasted Garlic Risotto, Asparagus, Blue Cheese Demi Glaze	\$49.00
M. Pan Seared Beef Tenderloin & Jumbo Shrimp, Jasmine Rice, Baby Vegetables, Fennel Compote	\$56.00
N. Grilled Beef Tenderloin with Pan Seared Crab Cake, Israeli Cous Cous, Broccolini, Mustard Demi	\$58.00
O. <i>Seasonal Spring:</i> Grilled Lamb Chops, Sugar Snap Pea Risotto, Carrot Puree, Mustard Demi	\$50.00
P. <i>Seasonal Fall/Winter:</i> Braised Lamb Shank, Roasted Root Vegetables, Brussels Sprouts	\$50.00

Dessert (choose one) & Coffee -----

*Double Chocolate Cake

*Lemon Brulee Tart

*Grande Marnier Cream with Fresh Berries & Almond Crumble

*Strawberry Dream Cake

*Ice Cream or Sorbet with a Cookie

* Local Dubuque Regular/Decaf Coffee and Hot Tea

Price Includes -----

- Prices are based on a 3-hour event.
- A choice of one first course, up to two entrées and one dessert from selected menus.
- A third additional entrée selection may be accommodated for an additional charge of \$5.00 per guest.
- Regular/Decaf coffee and Hot Tea
- Standard Floor diagram
- Passed hors d'oeuvres or plated food items are available during the cocktail hour for an additional charge.
- We are happy to accommodate most special dietary requirements (*vegetarian, vegan, gluten-free, nut allergies, and lactose intolerance*).

A 22% service charge is added to final invoice (sales tax charged when applicable).

Prices are good for events occurring before December 31, 2020.