

## **Beef Entrées**

### **Roast Beef**

*Tender sliced top round topped with beef gravy. Served medium well to well.*

### **Carved Roast Beef** (\$1.00 extra per person)

*Top round of beef slow roasted and carved to order. Served with a side of au jus (75-person min)*

### **Sirloin Tips**

*Pieces of sirloin steak browned and simmered in a mushroom gravy served over a bed of egg noodles*

### **Teriyaki Beef** \*\*

*Thin sliced beef marinated in our homemade authentic Hawaiian Teriyaki Sauce*

### **Swedish Meatballs**

*Hand rolled meatballs served in the chef's special gravy recipe*

### **Home Style Meatballs**

*Hand rolled meatballs served in a brown beef gravy*

### **Sweet and Sour Meatballs**

*Hand rolled meatballs topped with a homemade sweet and sour sauce*

### **Bourbon BBQ Meatballs** \*\*

*Hand rolled meatballs with bacon and topped with our Bourbon BBQ sauce*

### **Italian Meatballs**

*Hand rolled meatballs with Italian seasoning and topped with our marinara sauce*

### **Meatloaf with Gravy**

*Tender hand prepared meatloaf topped with a beef gravy*

### **Pepper Steak**

*Strips of sirloin steak sauteed with tri-color bell peppers and onions, and served with a rich Asian pepper sauce*

### **Carved Prime Rib of Beef** \*\*

*(\$5.00 extra per person)  
Slow oven-roasted Prime Rib of Beef, crusted with our special seasoning, and served with horseradish and au jus*

### **12 oz New York Strip Steaks** (\$5.00 extra per person)

### **Beef Tenderloin** (\$5.00 extra per person)

*Slow roasted and served with caramelized onions and mushrooms*

### **Beef Short Ribs** (\$5.00 extra per person)

*Braised Short Ribs in a rich tomato and red wine reduction*

**\*\* Chef Raymone Specialty**

## Chicken Entrées

### **Chicken Piccata \*\***

Lightly breaded boneless chicken breast topped with a lemon butter sauce and capers

### **Dijon Chicken**

Breaded boneless chicken breast baked in a velvety honey Dijon sauce

### **Chicken Parmesan**

Boneless skinless chicken breast with a light Italian herbed breading, sautéed to a golden brown, and topped with marinara and cheese

### **Tuscan Chicken \*\***

Lightly breaded boneless chicken breast served in a creamy white herb sauce with spinach & roasted red peppers

### **Ono Chicken \*\***

Boneless breaded chicken breast seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails

### **Chicken Marsala**

Boneless chicken breast baked with a creamy Marsala wine sauce, mushrooms, and capers

### **Breaded Boneless Chicken Breast**

Boneless skinless chicken breast seasoned with our special blend and baked to perfection

### **Grilled Chicken Breast**

Boneless chicken breast marinated in our special marinade and grilled

### **Lemon Artichoke Chicken \*\***

Boneless chicken breast baked in a luxurious lemon sauce and topped with artichokes

### **Orange Chicken**

Breaded boneless skinless breast lightly browned, served in a homemade Hawaiian influenced orange sauce

### **Macadamia Nut Encrusted Chicken**

**Breast \*\*** (\$1.00 extra per person)

Boneless chicken breast breaded in a special blend of macadamia nuts and served with a honey ginger glaze

### **Herbed Roasted Chicken**

Pieces of chicken baked with our special herb seasoning

### **BBQ Chicken**

Boneless chicken breast marinated in Ray's homemade BBQ sauce

### **Southern Fried Chicken**

Breaded in our crispy batter and fried to perfection

**Oven Roasted Turkey** (\$1.50 extra per person)

Whole roasted turkey carved by our Chefs and served with our homemade turkey gravy  
Attn: We cannot control the quantity of white and dark meat since we use whole turkeys

## **Pork and Veal Entrées**

### **Roasted Pork Loin**

*Slow roasted pork loin topped with a sweet orange glaze*

### **Baked Pork Chops**

*Hand breaded boneless pork chops baked with our special blend of herbs*

### **Bacon Wrapped Pork Loin**

*(\$1.00 extra per person)*

*Full pork loin wrapped in bacon and served with a sweet glaze*

### **Pork Piccata \*\***

*Lightly breaded pork loin topped with a lemon butter sauce and capers*

### **Dijon Pork Loin**

*Slow roasted pork loin baked in a creamy Dijon glaze*

### **Sweet and Sour Pork**

*Hand cut strips of boneless pork loin, stir-fried with peppers and onions, and served with our homemade sweet & sour sauce*

### **Kalua Pork \*\***

*Hand shredded pork served just like it would be at an authentic Hawaiian Lu'au*

### **Spiral Sliced Ham**

*Premium smoked ham cooked to perfection*

### **Baby Back Ribs** (\$3.50 extra per person)

*1/4 slab serving with Ray's own homemade BBQ sauce*

### **Breaded Veal Cutlets**

*Hand breaded veal cutlets seasoned with Italian herbs & topped with a brown gravy*

### **Veal Parmesan**

*Hand breaded, golden veal cutlets baked in our marinara sauce and mozzarella cheese*

### **Ono Pork \*\***

*Pork loin seasoned and baked with a mushroom gravy and cheese. "Ono" means very good in Hawaiian, and that is exactly what this entrée entails*

## *Vegetarian and Other Entrées*

### ***Eggplant Parmesan***

*Hand breaded, golden slices of eggplant baked in our marinara sauce and mozzarella cheese*

### ***Cheese Stuffed Shells***

*Delicious cheese filling baked in tender pasta shells, and served with our homemade marinara sauce*

### ***Lasagna Rolls***

*Rolled lasagna filled with creamy cheeses, and served with our marinara sauce*

### ***Meat Ravioli***

*Meat filled pasta baked in a hearty tomato sauce*

### ***Vegetable Lasagna \*\****

*(\$1.00 extra per person)  
Chef Ray's special recipe layered with a variety of creamy cheese and vegetables*

### ***Meat Lasagna (\$1.00 extra per person)***

*Homemade lasagna made with hearty layers of meat, a variety of cheeses, and homemade marinara sauce*

*Full selection of fish and seafood available*

### ***Baked Cod***

*Mouthwatering fish seasoned with our special herb and spice rub, and served with a side of tartar sauce*

### ***Italian Sausage***

*Fresh Italian sausage sautéed with tri-color peppers and onions*

### ***Polish Smoked Kielbasa***

*Sautéed with seasoned sauerkraut*

### ***Cabbage Rolls (\$1.00 extra per person)***

*Hand rolled traditional recipe that is simmered in our homemade tomato sauce*

## **Pasta Choices**

*Macaroni & Cheese*  
*Buttered Egg Noodles*  
*Mostaccioli- w/ Marinara Sauce*  
*Mostaccioli w/ Meat Sauce (add 50 cents per person)*  
*Rotini w/ Creamy Tomato Sauce*  
*Linguine w/ Garlic and Oil*  
*Fettuccine w/ Alfredo (add 75 cents per person)*  
*Bow Tie w/ Garlic & Oil*  
*Bow Tie / Creamy Tomato Sauce*

***Gluten Free Pasta's above available \$1.00 additional per person***

***Premium pasta for only \$1.00 more per person***

*Cheese Stuffed Shells*  
*Meat Lasagna*  
*Vegetable Lasagna*  
*Cheese Ravioli*  
*Meat Ravioli*  
*Potato Pierogi*

## **Starch Choices**

***Mashed Potatoes w/ Side Gravy***  
***Redskin Mashed Potatoes***  
***Redskin Parsley Potatoes***  
***Parmesan Redskin Potatoes***  
***Herb Roasted Redskin Potatoes***  
***Smashed Redskin Potatoes (add 50 cents per person)***  
***Au Gratin Potatoes***  
***Baby White Potatoes***  
***Parmesan Baby White Potatoes***  
***Baked Potatoes***  
*Served with side sour cream and butter*  
***Loaded Mashed Potatoes\**(50 cents extra per person)**  
***Rice Pilaf***  
***Stuffing***

## *Vegetable Choices*

### ***Whole Green Beans:***

*With Butter & Seasonings*

*With Almonds*

*With Tomato & Bacon*

### ***Buttered Corn***

### ***Vegetable Medley***

*A medley of carrots, broccoli, and cauliflower*

### ***Key West Blend***

*A medley of orange carrots, yellow carrots, and green beans*

### ***Broccoli:***

*with Cheese Sauce*

*or Butter & Seasonings*

### ***Cauliflower:***

*with Cheese Sauce*

*or Butter & Seasonings*

### ***Glazed Carrots***

## **Salad Choices**

*Substitute Tossed Salad with any of the following salads at 50 cents extra per person*

### ***Antipasto Salad***

*Lettuce, ham, salami and cheese served with Italian dressing on the side*

### ***Mandarin Asian Salad***

*Greens with Mandarin oranges & crunchy noodles served with Poppy seed dressing on the side*

### ***Greek Salad***

### ***Traverse City Salad***

*Mixed greens, dried cherries, blue cheese, walnuts served with Raspberry vinaigrette dressing on the side*

### ***Caesar Salad***

### ***Potato Salad***

### ***Macaroni Salad***

### ***Creamy Coleslaw***

### ***Greek Pasta Salad***

### ***Italian Pasta Salad***