

## *Plated Dinner Entrees*

*All Dinner Prices Include Non-Alcoholic Beverages of Coffee, Tea, Milk, or Soft Drink.  
All Entrees are served with a Choice of House Salads & Freshly Baked Bread and Butter.  
Entrees also include Choice of Starch and Seasonal Vegetables  
Served from 5:00 p.m. to 9:00 p.m*

### ***Bavarian Pork Loin***

Herb-rubbed pork loin slowly roasted and served with a garlic caraway sauce.  
\$21.95

### ***Wiener Schnitzel***

Classic breaded veal cutlet, pan-fried and served with our herbed spatzle and braised cabbage.  
\$23.95

### ***Dijon Crusted Turkey Breast***

Tender slow-roasted turkey breast coated with a classic  
Dijon breading and served with cranberry relish.  
\$21.95

### ***Grilled Chicken Blackberry***

Open flame-grilled 10-ounce chicken breast served with our famous blackberry sauce.  
\$22.95

### ***Cherry Stuffed Chicken***

An 8-ounce tender boneless chicken breast filled with a sun-dried cherry bread stuffing.  
\$23.95

### ***Chicken Saltimbocca***

Tender boneless breast of chicken wrapped around a thin slice of  
Prosciutto and a slice of Mozzarella cheese. Seasoned with fresh sage.  
\$23.95

### ***Chicken Kiev***

Tender boneless chicken breast surrounds our fresh creamery chive butter.  
Breaded and baked to a crisp golden brown.  
\$23.95

### ***Beef Tips Bourguignon***

Braised tips of beef in red wine, mushrooms and pearl onions served over your  
choice of Kluski noodles, steamed redskin potatoes, or Mashed Potatoes.  
\$21.95

***New York Strip Steak***

A 12 oz. Certified Black Angus, Center-Cut New York Strip fire-grilled to perfection, and served with mushroom demi sauce.

\$27.95

***Filet Mignon***

*(All temperatures must be the same.)*

An 8 oz. Center-Cut Filet of Beef fire-grilled to perfection and served with mushroom demi sauce.

\$36.95

***Sirloin Steak***

*(All temperatures must be the same.)*

An 8 oz. Certified Black Angus, Center-Cut Sirloin fire-grilled to perfection and served with your choice of sauce or flavored butter.

\$36.95

***Pretzel Crusted Walleye***

Baked tender, flaky Walleye fillet, lightly covered with a crushed pretzel blend and topped with a drizzle of Dijon Buerre Blanc.

\$25.95

***Grilled Citrus Salmon***

North Atlantic Salmon fillet grilled to perfection and served with a Citrus Buerre Blanc.

\$25.95

***Risotto and Vegetables***

Creamy risotto and sautéed vegetables paired with Portobello mushrooms and topped with a Roma tomato sauce.

\$19.95

***Sirloin and Shrimp***

An 8 oz. Sirloin fire-grilled to perfection served alongside four Jumbo Shrimp bathed in butter and garlic and baked with a light breadcrumb topping.

\$29.95

***Combination Beef and Chicken***

An 8 oz. Sirloin with a Bordelaise mushroom sauce and a 4 oz. grilled chicken breast finished with our famous blackberry sauce.

\$29.95

***Mini Combination Beef and Chicken***

A 4 oz. Sirloin with a Bordelaise mushroom sauce and a 4 oz. grilled chicken breast finished with our famous blackberry sauce.

\$25.95

*Surf and Turf*

An 8 oz. Filet Mignon and a 6 oz. cold-water lobster tail served with lemon butter.  
Our top of the line entrée, for your impressionable guests!

\$44.95

## *Dinner Side Dish Selections*

### *House Salad Choices:*

#### *Salzburg Salad*

German potato salad, marinated sliced cucumbers, and carrot coleslaw are topped off with leaf lettuce and served with olives and tomatoes. Served with choice of two dressings.

#### *Alpenrose Caesar Salad*

Traditional Caesar salad of Romaine hearts, Parmesan, croutons and our own Caesar Dressing.

#### *Mixed Green Garden Salad*

A mixture of fresh greens with slivered carrots, grape tomatoes, and Cucumber Slices.  
Served with choice of two dressings.

### *Salad Dressings:*

Raspberry Vinaigrette • House Italian • Thousand Island • Ranch • French • Bleu Cheese

### *Soup Choices:*

*Additional \$2.00 per Person if Substituted for Salad.*

Cream of Mushroom • Bean and Ham • French Onion  
Cream of Spinach • Cheese and Broccoli  
New England Clam Chowder • Chicken Noodle  
Goulash (*Austrian Steak and Potato Soup*)

### *Starch Choices:*

Herb Roasted New Potato • Wild Rice Pilaf • Au Gratin Potatoes  
Scalloped Potatoes • Herb Spatzle • Tomato Orzo  
Garlic Buttermilk Mashed Potato • Risotto  
Spinach and Bacon Spatzle • Baked potato

### *Steak Butter and Sauce Choices:*

Mushroom Demi Glace • Peppercorn Demi Glace • Maytag Blue Cheese Cream  
• Basil Butter • Shallot Chive Butter

Alpenrose Restaurant & Cafe • 4 East 8<sup>th</sup> Street • Holland, MI 49423 •

Phone: 616-393-2111 • Fax: 616-393-0027

## **Dinner Buffets**

*All Dinner Prices Include Non-Alcoholic Beverages of Coffee, Tea, Milk, or Soft Drink. Served from 4:30 p.m. to 9:00 p.m. All Buffets are served with Freshly Baked Bread and Butter. You must have a minimum of 25 guests for a buffet. A Carving Station may be Added to the First Three Buffets for an Additional \$70.00.*

### **Petit Buffet**

*\$24.95 per Adult/\$15.95 per Child*

Two Entrée Selections  
Mixed Green Salad with Two Dressings  
One Starch Selection  
Fresh Seasonal Vegetables

### **Essential Buffet**

*\$26.95 per Adult/\$15.95 per Child*

Two Entrée Selections  
Mixed Green Salad  
Fresh Fruit Mirror  
One Soup Selection  
Two Starch Selection  
Fresh Seasonal Vegetables

### **Grand Buffet**

*\$27.95 per Adult / \$15.95 per Child*

Three Entrée Selections  
Assorted Fresh Fruit Mirror  
Assorted Domestic Cheese and Crackers  
Mixed Green Salad Bowl with Two Dressing Selections  
One Soup Selection  
Two Starch Selection  
Fresh Seasonal Vegetables

### **Royal Buffet**

*\$32.95 per Adult / \$15.95 per Child*

Smoked Salmon and Shrimp Cocktail  
Assorted Domestic Cheese with Crackers and Mixed Nuts  
Assorted Fresh Fruit Mirror  
One Carving Selection  
One Chicken and One Seafood Entrée Selection  
Caesar Salad  
Mixed Green Salad Bowl with Two Dressing Selections  
One Soup Selection  
Two Starch Selection  
Fresh Seasonal Vegetables

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**BANQUET & EVENT MENUS**

4 East 8th Street, Holland Michigan - Phone: 616-393-2111



*Dessert Selections (Up To 2) May be Added to  
Any Buffet for an Additional \$3 per Person*