

The

*Myron Phillips
Banquet Center*

Menu

2019

Myron Phillips Banquet Center

Located in the Tuscarawas County Senior Center

Buffet Selections

Dinner includes; mixed greens salad, rolls, soda,
Fresh brewed iced tea, and our signature blend coffee.

\$16 per person

Choice of 2 entrees, 1 starch, 1 vegetable

\$18 per person

Choice of 3 entrees, 1 starch, 1 vegetable

Beef Entrees

Roast Beef, Au Jus

Sirloin Tips, Braised in Brown Sauce with Onions and
Mushroom, Served with Noodles

Pork Entrees

Roasted Pork Loin, Sliced, Served with Rich Pork Gravy

Honey Baked Ham, Sliced with Brown Sugar Honey Glaze

Pulled Pork, BBQ or Plain

Poultry Entrees

Lemon Chicken, Pan Seared with Lemon, finished with
Butter

Country Baked Chicken Breast, with Cornbread
Stuffing and Herb Gravy

Pan Seared Chicken Breast, with Basil Cream Sauce

Chicken Pomodoro, light tomato Basil, Garlic Cream

Chicken Cordon Bleu, Orange Sauce

Panko Crusted Chicken Breast, with Ginger Lime
Cream

Bone-In Baked Chicken

Pasta Entrees

Ziti Marinara, with Basil, Ricotta,
Marinara, with Mozzarella Cheese

Pasta Primavera, Fresh vegetables in
Alfredo Cream

Penne Marinara with Meatballs

Baked Lasagna, cheese, meat, or
vegetable

Starch

Roasted Redskin Potatoes

Wild Rice Pilaf

Scalloped Potatoes

Mashed Potatoes:

Garlic or Homestyle w/Gravy

AuGratin Potatoes

Redskin Mashed

Vegetable

Baby Carrots

Green Beans

Stemmed Broccoli

Buttered Corn

Mixed Italian Vegetables

Upgrade Your Evening *Chef Carved Selections*

Added to the above price

Beef Top Sirloin

\$5

Slow Roasted Prime Rib Au Jus

\$10

Sausage and Apple Stuffed Pork Loin

\$6

Honey Glazed Ham

\$4

Food Is Not Available for Carry Out

Tax and 18% gratuity added to your total food bill.

Prices subject to change unless confirmed in our food contract.

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Plated Dinner Selections

Selection A \$20

Selection B \$25

Dinner includes; One entrée, One Starch, One Vegetable, House Salad, Rolls, Soda, Fresh brewed iced tea, and our signature blend coffee.

Selection A

Chicken Pot Pie; Tender white Meat with vegetables in an herb cream sauce, offered in puff pastry

Pecan Encrusted Pork Loin; Slices finished with bourbon demi glaze

Chicken Cordon Bleu; Breaded chicken breast filled with pancetta and Swiss cheese, finished with orange sauce

Chicken Tuscany; Pan seared, topped with andouille sausage, peppers, onions and tomatoes

Chicken Monterey; Pan seared, finished with BBQ sauce, bacon, tomato, cheddar cheese, and sautéed onions

Chicken Schnitzel; Panko breaded, pan seared chicken breast, offered with sautéed spatzels and cabbage

Swiss Steak; Braise in rich brown sauce

Roast Beef; slow roasted slices offered in rich thick au jus

Fettuccini Carbonara; Fettuccine tossed in bacon cream, topped with a grilled chicken breast

Scrod Almandine; Flaky whitefish, baked in lemon butter, topped with toasted almonds

Selection B

Prime Rib; Slow roasted offered with au jus

Strip Steak; Grilled, offered with garlic soy marinade

Sirloin Tips; Offered over parslied noodles

Salmon Filet; fresh salmon topped with shredded potatoes, pan seared, offered over roasted red pepper coulis

Veal Marsala; Pan seared, deglazed with marsala, offered with sautéed mushrooms and onions

Frenched Pork Chop; Filled with apple stuffing, browned and baked, finished with a port wine reduction

New Zealand Spring Rack Of Lamb; Crusted with garlic and herbs, roasted, finished with pinot noir glaze

Choice of one starch where it applies;

**Roasted Redskin Potatoes, Rice Pilaf, Mashed Potatoes,
Au Gratin Potatoes, Scalloped Potatoes, Mashed Sweet Potatoes**

Choice of one vegetable where it applies;

Green Beans, Baby Carrots, Italian Mixed Vegetables, Broccoli, Lima Beans, Corn

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Hors d' oeuvres

Hors d' oeuvres are priced per person and a maximum of 1-1/2 hours

Choice of 1 - \$3 per person

Choice of 3 - \$8 per person

Fresh Seasonal Fruit Display

Fresh Vegetable Display

Domestic Cheese and Cracker Display

Italian Antipasto Display

Southwestern Display

(Tortilla chips, Chili Con Queso, Salsa, Guacamole, and Sour Cream)

Italian Sausage with Peppers and Onions

Savory Meatballs: Italian, BBQ, S&S, and Swedish

Parmesan Crostini with fresh Tomato Bruschetta

Chicken Wings: Buffalo, mild, medium, or hot, and BBQ

Ham Stuffed Mushrooms

Crab Stuffed Mushrooms

Coconut Chicken Skewers with Peanut Sauce

Whole Poached Salmon

Displayed with fresh herbs

Offered with Hollandaise and Horseradish Sauces

Table Water Crackers

\$5 per person

Cocktail Shrimp Bowl

Displayed on ice with Lemon Wedges

Classic Cocktail Sauce

\$1.5 per shrimp

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Dessert Selections

With any dinner \$2 per person

Cherry Cheesecake
Carmel Apple
French Silk Chocolate Pie
Black Forest Cake
Chocolate Torte
Texas Sheet Cake w/ Chocolate Sauce
Carrot Cake
Apple Cobbler
Blueberry Cobbler
Cherry Cobbler
Pecan Pie
Pumpkin Pie
Strawberry Shortcake (In Season)
Key Lime Pie

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Additional Services

*The following are available for an additional fee.
Please let the Chef know which services you require at your initial meeting.
All services are to be paid in full before the event.*

Centerpiece Rental	\$ 20.00 (for all)
12 x12 Beveled Edge Mirrors	\$ 20.00 (for all)
Chair Covers	\$ 2.00 (each)
Cake Cutting Service	No Charge
P.A. System Usage	\$ 20.00
Projector Rental	\$ 50.00