

## **Mavris Garden Salad**

Romaine & Iceberg Lettuce, Cucumber, Diced Red Onion, & Sliced Tomato  
Choice of 2 Dressings: Citrus Vinaigrette, Creamy Bleu Cheese, Champagne Vinaigrette, Herbed Buttermilk, Raspberry Vinaigrette

## **Traditional Caesar Salad**

Romaine Hearts, Parmesan Crisp, Anchovy, & Italian Style Croutons  
Served with Caesar Dressing

## **Spinach Salad**

Baby Spinach, Crumbled Feta, Toasted Almonds, Fresh Strawberries & Mandarin Oranges  
Served with Tamarind-Orange Vinaigrette

## **Pear Salad**

Romaine Hearts, Pears, Avocado & Feta  
Served with White Balsamic Vinaigrette in a Martini Glass

## **Mavris Field Greens Salad (add \$2 per person)**

Field Greens mixed with Romaine Lettuce, Crisp Granny Smith Apples, Gorgonzola Cheese, Roasted Beets, Candied Pecans & Dried Cranberries  
Served with Apple Vinaigrette

## **Roasted Vegetable Salad**

Watercress, Radicchio, Broccolini, Bell Pepper, Parsnips, Potatoes & Red Onions  
Served with Tangy Horseradish-Buttermilk Dressing

## **Herb Crusted Goat Cheese Salad (add \$2 per person)**

Lightly Breaded & Pan Seared Goat Cheese with Mixed Greens  
Served with Red Wine Vinaigrette

## **Railroad Tomato Salad**

Sliced Heirloom Tomatoes, Pickled Red Onion, Bleu Cheese Crumbles, Provolone Cheese  
Served with Pesto Oil & Balsamic Drizzle

## **Wedge Salad**

Iceberg Lettuce, Diced Tomatoes, Bacon, Bleu Cheese Crumbles  
Served with Creamy Bleu Cheese Dressing

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ADD 9% INDIANA STATE TAX AND 19.75% ADMINISTRATION FEE TO ALL FOOD AND BEVERAGE PRICING  
FOOD AND BEVERAGE COSTS SUBJECT TO CHANGE WITH MARKET CONDITIONS

## SINGLE PLATED ENTREE

Choice of Salad

Assorted Dinner Rolls with Honey Cinnamon & Whipped Butter

### **Mavis Signature Chicken Breast**

\$38.00 per person

Stuffed with Feta Cheese, Fresh Baby Spinach, & Sun Dried Tomatoes with Basil Cream Sauce  
Served with Sautéed Sugar Snap Peas & Garlic Basil Angel Hair Pasta

### **Hoisin BBQ Bone-In Pork Chop**

\$38.00 per person

Served with Fresh Steamed Broccoli & Mashed Sweet Potato with Brown Butter

### **Grilled Bistro Steak**

\$42.00 per person

with Brandy Demi-Glaze

Served with Sautéed Fresh Green Beans Almadine & Whipped Yukon Gold Potatoes

\*Additional \$2.00 per person for Guest Option

\*Additional \$5.00 per person for Gluten Free Modification

\*Additional \$5.00 per person for Buffet. Buffets will be available for 1 hour and 30 minutes. Charges will apply for additional time.

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## DUO PLATED ENTREE

\$44.00 per person

Choice of Salad

Assorted Dinner Rolls with Honey Cinnamon & Whipped Butter

### **Rosemary & Pistachio Crusted Pork Loin with Citrus Fruit Glaze & Jumbo Shrimp Skewers with Thai Basil-Roasted Garlic Butter**

Served with Steamed Broccoli & Steamed Japanese-Style Rice

### **Beer Braised Beef Short Ribs & Raspberry Barbeque Chicken**

Served with Fresh Collard Greens & Garlic Mashed Potatoes

### **Parmesan Crusted Grouper with Garlic Cream Sauce & Grilled Chicken with Portabella Burgundy Sauce**

Served with Baked Zucchini with Herb Butter & Duchess Potatoes

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## DELUXE PLATED ENTREE

\$50.00 per person

Choice of Salad

Assorted Dinner Rolls with Honey Cinnamon & Whipped Butter

### **Mavis Signature Chicken Breast**

Stuffed with Feta Cheese, Fresh Baby Spinach, and Sun Dried Tomatoes

### **& Jumbo Shrimp Scampi**

Served with Orzo Pilaf & Sautéed Sugar Snap Peas with Red Onion

### **Teriyaki-Ginger Grilled Airline Chicken Breast**

with Peppers, Pineapples, & Onions

### **& Spicy Chile Glazed Shrimp Skewer**

Served with Macadamia Nut Rice Pilaf & Sherried Carrot Coins

### **6 oz. Chile Rubbed Beef Tenderloin with Mascarpone Poblano Sauce**

Served with Grilled Asparagus & Duchess Potatoes

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## PREMIUM DUO PLATED ENTREE

\$58.00 per person

Choice of Salad

Assorted Dinner Rolls with Honey Cinnamon & Whipped Butter

### **Filet of Beef with Fresh Mint Chimichurri & Ginger Crusted Faroe Island Salmon with Lemon Beurre Blanc**

Served with Parmesan Risotto & Grilled Asparagus

### **Sautéed Veal Parmesan with Lemon-Butter Glaze & Herb Crusted Halibut glazed with a Roasted Bell Pepper Coulis**

Served with Israeli Couscous with Pistachios and Basil & Grilled Zucchini

### **Chicken Cordon Bleu & Sautéed Sea Bass Picatta with Lemon Wine Sauce**

Served with Mashed Potatoes & Roasted Baby Carrots in Dill Butter

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## ULTIMATE DUO PLATED ENTREE

**\$68.00 per person**

Choice of Salad

Assorted Dinner Rolls with Honey Cinnamon & Whipped Butter

### **Soy-Orange Glazed Chilean Sea Bass & Bacon wrapped Pork Tenderloin with Jalapeno-Peach Glaze**

Served with Steamed Rice & Sautéed Baby Vegetables

### **Petite Filet Oscar with Jumbo Crab Meat, Asparagus and Hollandaise & Pan Roasted Parmesan Chicken with a Roasted Bell Pepper Coulis**

Served with Garlic Butter Fettuccine & Herb Baked Tomato

### **Cracked Pepper Filet Mignon with Port Wine Demi Glaze & Steamed Petite Lobster Tail with Clarified Butter**

Served with Baked Potato & Sautéed Asparagus with Garlic and Red Bell Peppers

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## VEGETARIAN ENTREE

\$31.00

Choice of Salad

Assorted Dinner Rolls with Honey Cinnamon & Whipped Butter

### **Soy Picatta with Lemon Wine Sauce**

Soy Chick'n Served with Spinach and Tomatoes & Herb Polenta

### **Eggplant Parmesan with Spicy Marinara**

Served with Lemon Siciliano Linguine

### **Vegetarian Paella**

Soy Sausage, Artichoke Hearts, Carrots, Tomatoes, Asparagus, Zucchini Squash, & Saffron Rice

### **Vegan Quinoa**

Black Beans, Corn, & Cilantro

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