



TOFTREES

GOLF RESORT

2017 Banquet Menus

*One Country Club Lane
State College, PA 16803
814-234-8000
www.Toftrees.com*





All Breaks are Replenished for One Hour of Service

Eye Opener

\$7.25 per Guest

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea
Assorted Specialty Danish

Bakery Basket

\$8.50 per Guest

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea
Selection of Juices
Gourmet Muffins, Specialty Danish, and Assorted Scones

Healthy Start

\$9.00 per Guest

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea
Selection of Fruit Juices
Fresh Fruit Display
Assorted Yogurt and Granola

Toftrees Continental

\$9.95 per Guest

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea
Selection of Fruit Juices
Gourmet Muffins, Specialty Danish, and Assorted Scones
Bagels, Butter, Preserves and Cream Cheese

Beverages

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea-\$40.00 Gallon
Chilled Individual Fruit Juices-\$ 2.75 Each
Bottled Water-\$2.50 Each
Assorted Canned Soda-\$2.50 Each
Pitchers of Soda, Lemonade or Iced Tea-\$7.00 Each

Enhance your Morning Service

Oatmeal with selection of toppings - \$1.00 per Guest
Fresh Fruit Display - \$2.00 per Guest
Pancakes or Cinnamon French Toast - \$2.50 per Guest
Scrambled Eggs - \$2.50 per Guest
Smoked Bacon and Sweet Sausage - \$3.00 per Guest



The Executive

\$14.95 per Guest

All Day

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea
Assorted Pepsi Products

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Morning Refreshments(two hours of service)

Selection of Fruit Juices
Assorted Bakery Pastries

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Afternoon Special(two hours of service)

Gourmet Cookies and Brownies
Philadelphia Style Soft Pretzels with Dipping Mustard

The Planner

\$31.95 per Guest

Minimum of 20 guests. (Add \$2.00 per person for under 20 guests)

All Day

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea
Assorted Pepsi Products

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Morning Refreshments(two hours of service)

Selection of Fruit Juices
Assorted Bakery Pastries

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Lunch Buffet(one hour of service)

Soup du Jour
Garden Salad with Assorted Dressings
Potato du Jour
Vegetable Medley
Artisan Rolls
Chef's Choice Two Hot Entrees
Chef's Choice Dessert
Iced Tea Service

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Afternoon Special(two hours of service)

Gourmet Cookies and Brownies
Philadelphia Style Soft Pretzels with Dipping Mustard



Breakfast

**Breakfast Served Between 6:00am and 10:00am
Replenish for One Hour of Service**

Sunrise Buffet

\$13.95 per Guest

20 Person Minimum (Add \$2.00 per person for under 20 guests)

Starters

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea Station
Assorted Fruit Juices

Bakery Display

Assorted Bakery Pastries
Bagels with Cream Cheese

Fresh Fruit Display

Arrangement of Seasonal Fresh Fruit

Traditional

Oatmeal with selection of toppings
Fresh Scrambled Eggs
Breakfast Potatoes
Smoked Bacon and Sweet Sausage

Enhance your Breakfast

Pancakes or Cinnamon French Toast - \$2.50 per Guest
Chef's Specialty Eggs - \$2.50 per Guest

Chef Attendant Station

Belgian Waffle Station - Add \$5.95 per Guest
Omelet Station - Add \$6.95 per Guest
Stations requires 1 Attendant (\$35) for every 50 guests

All pricing subject to 6% sales tax and 20% service charge. Ref # 04/14



Served Breakfasts

Served Breakfasts

Includes Coffee Service and Chilled Juices

Two Eggs any Style

\$9.50 per Guest

All eggs served with Breakfast Potatoes and your choice of English Muffin, Wheat, Rye or White Toast – Served with your choice of Bacon, Ham or Sausage

Golfer's Choice

\$9.50 per Guest

Two Fried eggs, Bacon, Lettuce and Tomato stuffed between two thick slices of grilled Italian bread spread with Boursin Cheese

Breakfast "Salad"

\$8.50 per Guest

Fresh Sliced Fruit & Strawberries dressed with Yogurt and topped with Granola

Cinnamon French Toast

\$8.50 per Guest

Fresh made French Toast served with warm maple syrup



All Breaks are Replenished for One Hour of Service

The Ballpark

\$6.50 Per Guest

Assorted Pepsi Products
Philadelphia Style Soft Pretzels with Dipping Mustard
Popcorn

Sweet & Salty

\$7.50 Per Guest

Regular Coffee, Decaffeinated Coffee, and Premium Hot Tea,
Assorted Pepsi Products
Selection of Fresh Baked Gourmet Cookies and Brownies
Potato Chips & Pretzels

Garden Break

\$9.50 Per Guest

Regular Coffee, Decaffeinated Coffee, and Premium Hot Tea,
Assorted Pepsi Products
Vegetable Crudite with Dipping Sauce
Pita Chips and Hummus

Energy Break

\$9.95 Per Guest

Regular Coffee, Decaffeinated Coffee, and Premium Hot Tea
Assorted Pepsi Products and Gatorade
Granola Bars
Trail Mix
Selection of Fresh Baked Gourmet Cookies and Brownies



Brunch

Toftrees Brunch

Replenished for One Hour of Service

\$20.95 per Guest

Minimum of 50 guests

Starters

Regular Coffee, Decaffeinated Coffee and Premium Hot Tea Station
Assorted Fruit Juices

Bakery Display

Assorted Bakery Pastries
Bagels with Cream Cheese

Salad

Garden Salad with Assorted Dressings

Traditional

Fresh Scrambled Eggs
Breakfast Potatoes
Cinnamon French Toast
Smoked Bacon and Sweet Sausage
Chefs Choice Vegetarian Pasta
Grilled Chicken with Sautéed Vegetables in Chardonnay Broth

Desserts

Chef's Assorted Dessert Display with Fresh Sliced Fruit

May We Suggest

Omelet Station- Add \$6.95 per Guest

Stations requires 1 Attendant (\$35) for every 50 guests



Lunch

Lunches Served Between 11:00 am and 3:00 pm

Assorted Sandwiches

\$13.95 per Guest

15 person minimum. (Add \$2.00 per person for under 15 guests)

Caesar Salad, Garden Salad or Soup du Jour

Assorted Gourmet Deli Sandwiches with Lettuce, Tomato and Condiments

Chips or Pretzels

Gourmet Cookies and Brownies

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

please advise if vegetarian option is needed

Executive Deli Buffet

\$15.95 per Guest

15 person minimum. (Add \$2.00 per person for under 15 guests)

Soup du Jour or Sliced Fruit

Garden Salad with a Selection of Dressings

Additional Gourmet Salad

Assorted Breads and Rolls

Deli Meats, Cheeses, Leaf Lettuce, Sliced Tomato, Sliced Onion, Pickle and Condiments

Gourmet Cookies and Brownies

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

please advise if vegetarian option is needed

Toftrees Boxed Lunches

\$12.95 per Guest

Includes Soda or Water, Chips, Cookies, and One Sandwich.

Sandwiches (Choose 3)

Hardwood Smoked Turkey and Provolone on Multigrain Bread

Bavarian Honey Ham on Swiss Crescent Roll

Chicken Salad on a Brioche Roll

Chilled Roasted Vegetables, Provolone and Hummus on Ciabatta

All pricing subject to 6% sales tax and 20% service charge. Ref # 04/14



Lunch

Lunches Served Between 11:00 am and 3:00 pm

Little Bit of Italy Buffet

\$16.95 per Guest

25 person minimum (Add \$2.50 per person for under 25 guests)

Caesar Salad, Cucumber and Tomato Salad

Fresh Baked Garlic Bread

Cheese Tortellini with Julienned Vegetables in Oven Roasted Tomato Sauce

Tuscan Grilled Chicken with Sautéed Vegetables in Chardonnay Broth

Cheese and Spinach Lasagna

Tiramisu

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

Backyard BBQ Buffet

\$16.95 per Guest

25 person minimum. (Add \$2.00 per person for under 25 guests)

Creamy Coleslaw

Pulled Pork BBQ with Rolls

Southern Fried Chicken

Baked Mac-n-Cheese

Gourmet Cookies and Brownies

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea, and Iced Tea

Make Your Own Taco Buffet

\$16.95 per Guest

25 person minimum. (Add \$2.00 per person for under 25 guests)

Garden Salad with Selection of Dressings

Seasoned Ground Beef and Shredded Roasted Pork

Guacamole, Jack Cheese, Sour Cream, Shredded Lettuce,

Chopped Tomatoes and Onions, Salsa, Spanish Rice, Refried Beans, Tortilla Chips,

Warm Corn Tortilla Shells and Soft Flour Tortillas

Cinnamon Sugar Chips with Chocolate Sauce

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

Add on to any Lunch Menu

Potato Salad, Pasta Salad, Cole Slaw, Garden Salad- \$2.00 per Guest

Soup du Jour - \$3.00 per Guest

Vegetarian Hot Pasta Entree- \$3.00 per Guest

Chef's Choice Hot Chicken Entree- \$4.00 per Guest

All pricing subject to 6% sales tax and 20% service charge. Ref # 04/14



Lunch

Toftrees Lunch Buffet

Choice of Two Selections: \$17.95 per Guest

Choice of Three Selections: \$18.95 per Guest

25 person minimum. (Add \$2.00 per person for under 25 guests)

Includes:

Fresh Fruit Display or Soup du Jour

Garden Salad with a Selection of Dressings

Artisan Rolls

Potato or Rice

Chef Choice Vegetable

Choice of One Dessert

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

Entrees

Choose Two or Three

Penne Pasta with Pesto, Jardinière Vegetables, Sun Dried Tomatoes and Pine Nuts

Cheese and Spinach Lasagna

Sliced Roast Turkey (White and Dark Meat) with Stuffing and Gravy

Herb Grilled Chicken with Roasted Garlic Cream Sauce

Tuscan Grilled Chicken with Sautéed Vegetables in Chardonnay Broth

Sliced Roast Beef with Rich Gravy

Beef Stir Fry

Roast Pork with Sauerkraut

Boston Baked Fish with Citrus Parsley Butter

Broiled Salmon with a Tomato Basil Butter Sauce

Dessert Choices

Choose One

Chocolate Mousse with Chantilly Cream

Apple and Dried Cherry Crisp

Penn State Creamery Ice Cream

Gourmet Cookies and Brownies

Toftrees Pizza Buffet

\$14.95 per Guest -25 person minimum. (Add \$2.00 per person for under 15 guests)

An Array of Traditional Pizzas Topped with

Pepperoni, Sausage and Vegetables

Caesar Salad

Gourmet Cookies and Brownies

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

All pricing subject to 6% sales tax and 20% service charge. Ref # 04/14



Lunch

Lunch Sandwiches

\$13.95 per Guest

Select One Served Sandwich (Three per group)

Chef's Choice of Accompaniments

Choice of one Dessert

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

Hardwood Smoked Turkey and Provolone

Multigrain Bread with Lettuce and Tomato

With Dijonaise sauce on the Side

Bavarian Honey Ham and Swiss

Buttery Croissant Roll with Red Onion, Lettuce and Tomato

With a Bourbon BBQ Sauce on the Side

Chicken Salad

Brioche Roll with Lettuce, Tomato, Chicken Salad made with

Yogurt, Walnuts and Grapes

Chilled Roasted Vegetables and Provolone

Ciabatta Roll with Lettuce and Tomato

Creamy Hummus on the Side

Dessert Choices

Choose One

Chocolate Mousse with Chantilly Cream

Apple and Dried Cherry Crisp

Penn State Creamery Ice Cream

Gourmet Cookies and Brownies



Served Lunch

Entrées

Soup du Jour, Garden Salad, or Caesar Salad
Artisan Rolls
Chef's Accompaniments
Choice of One Dessert
Regular Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

Grilled Chicken Salad **\$14.95**

Fresh Iceberg lettuce, Carrots, Red Cabbage, Tomatoes and Cucumbers,
Topped with Shredded Cheddar-Jack Cheese, Ranch Dressing and Grilled Chicken

Tri Colored Tortellini **\$16.95**

Vegetarian Tortellini tossed with Primavera Vegetables in Chardonnay Broth

Grilled Chicken Breast (Gluten Free) **\$17.95**

Herb Crusted Grilled Chicken Breast with Roasted Red Pepper Coulie

Seared Salmon **\$19.95**

Seared Salmon with a Pineapple Salsa

Grilled London Broil **\$20.95**

Caramelized Onions and Rich Demi-Glace

Dessert Choices

Choose One

Chocolate Mousse with Chantilly Cream
Apple and Dried Cherry Crisp

Penn State Creamery Ice Cream
Cookies and Brownies

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Display Presentations

Display Presentations

Small Display for 25 people and under

Large Display for 75 people

Fresh Vegetable Crudités

~ Small \$70 Each ~Large \$200 Each

An Assortment of Garden Fresh Vegetables with Hummus and Ranch

Fresh Fruit

~Small \$125 Each ~Large \$350 Each

An Array of Freshly Sliced Melons, Fruits and Seasonal Berries
with a Yogurt Dipping Sauce

Imported and Domestic Cheese Board

~Small \$100 Each ~Large \$290 Each

A Variety of Imported and Domestic Cheeses, Crackers, Artisan Breads, and
Accompaniments

Charcuterie Board

~Small \$195 Each ~Large \$575 Each

Array of Smoked and Cured Meats with Artisan Breads and Accompaniments

Pastries and Sweets Display

~Small \$150 Each ~Large \$425 Each

Our Chef's Selection of Fine Confections and Desserts



Hors d'oeuvres

Hors d'oeuvres

Prices Listed are for 50 Pieces

<u>Crostini Neapolitan</u> - Garlic Bread with Tomatoes, Pesto and Cheese	\$70
<u>Vegetable Summer Roll</u> - Vegetables & rice wrapped in rice paper	\$80
<u>Fried Wontons</u> - Sun-Dried Tomato, Scallion and Mozzarella	\$90
<u>Spring Rolls</u> - Vegetables Wrapped in Wonton Wrappers and lightly fried	\$95
<u>BBQ or Hot Wings</u> - With a Bleu Cheese Dipping Sauce	\$85
<u>Sesame Chicken Tenders</u> - With a Scallion Soy Dipping Sauce	\$85
<u>Buffalo Chicken Flatbread</u> - Bleu Cheese sauce with Chopped Celery	\$95
<u>Skewered Chicken</u> -With a Teriyaki Glaze	\$100
<u>Sausage Mushroom Caps</u> - Stuffed with Sausage and Spinach	\$75
<u>Glazed Meatballs</u> - With a Sour Cream or Balsamic Glaze	\$75
<u>Philly Cheese steak Spring Roll</u> -With a Spicy Ketchup	\$100
<u>Thai Basil Beef Tenders</u> - Seared with a Spicy Chili Garlic Sauce	\$100
<u>Shrimp Summer Roll</u> -Chilled Shrimp & Vegetables wrapped in rice paper	\$100
<u>Crab Mushroom Caps</u> - Stuffed with Lump Crabmeat	\$125
<u>Iced Cocktail Shrimp</u> - With Lemon Wedges and Cocktail Sauce	\$130
<u>Sea Scallops</u> - Wrapped in Bacon, Laced with Lemon	\$140

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Reception Menu

Chef Reception Stations

One Hour Service. \$35.00 Attendant fee per Station/ per 50 people
All Prices are per Guest

Carving Stations

Bakery Basket Included with each Station

Roasted Steam Ship of Beef with Roasted Garlic Herb Sauce \$8.95 (100 minimum)

Roast Beef with Cabernet Peppercorn Demi-Glace \$8.95

Whole Roasted Turkey with Natural Gravy \$7.95

Herb Crusted Roast Pork Loin with Apple Bourbon Sauce \$7.95

Pasta Station

\$12.95 per Guest

Chef Prepared; Pasta with choice of sauces, shrimp, chicken and vegetables

Mashed Potato Bar

\$6.95 per Guest

Yukon Gold & Roasted Garlic Red Bliss Potatoes with Assorted Toppings,
Mashed Sweet Potato with Candied Walnuts



Reception Menu

Special Event Cocktail Menu

One Hour- \$18.95 per Guest

Includes

Choose Three

Vegetable Crudités with a Dipping Sauces or Fresh Fruit Display
Domestic Cheese Board with Crackers, Artisan Bread and Accompaniments
Spicy Buffalo Chicken Dip served with Tortilla Chips
Warm Spinach Artichoke Dip with Pita Chips
Tortilla Chips and Salsa

Butlered Hors D'oeuvres

Choose Two

Crostini Neapolitan
Sun-dried Tomato, Scallion & Mozzarella Wontons
Vegetable Summer Rolls
Skewered Chicken Kabobs
Roasted Buffalo Chicken on Flatbread
Sesame Chicken with Soy Dipping Sauce
Philly Cheese Steak with Spicy Ketchup
Thai Basil Beef Tenderloin
Sausage & Spinach Stuffed Mushrooms Caps
Crab Stuffed Mushroom Caps
Shrimp Summer Roll

All pricing subject to 6% sales tax and 20% service charge. Ref # 04/14



Dinner Buffets

Toftrees Grand Buffet

Choice of Two Entrées: \$26.95 per Guest

Choice of Three Entrées: \$29.95 Per Guest

40 person minimum. (Add \$3.00 per person for under 40 guests)

Appetizer

Choose one

Vegetable Crudités with Hummus and Ranch

Domestic Cheese Board with Crackers, Artisan Bread, and Accompaniments

Fresh Fruit Display with Yogurt

Includes

Artisan Rolls

Caesar or Garden Salad with a Selection of Dressings

Chef's Choice Gourmet Salad

Potato du Jour or Rice

Vegetable du Jour

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea Service and Iced Tea

Choice of One Dessert

Entrée Choices(Choose two or three)

Rotini pasta with Roasted Vegetables in a Chardonnay Broth

Tri-Colored Tortellini with Julienne Vegetables in a Chardonnay Broth

Chicken Saltimbocca with Marsala Wine Sauce

Baked Chicken Stuffed with Spinach, Tomatoes and Jack Cheese, Served with Herb Nage

Tuscan Grilled Chicken with Sautéed Vegetables in a Chardonnay Broth

Pecan Crusted Roast Pork Medallions with an Apple Bourbon Sauce

Tender Beef Medallions with a Maderia Sauce

Grilled Sliced Flank Steak with Caramelized Onions and a Garlic Demi-Glace

Pan Roasted Salmon with a Grilled Pineapple Salsa

Filet of Sole Stuffed with Lump Crabmeat Laced with a Lemon Caper Vin Blanc

Dessert Choices(Choose one)

A Assorted Gourmet Cheese Cake

Hazelnut Crème Brulee with Whipped Cream

Chocolate Brownie with Pretzel & Caramel

Penn State Creamery Ice Cream

Selection of specialty Cakes

Donut Bites with Chocolate Sauce



Dinner Buffets cont

Carving Buffet

\$38.95 per guest

40 person minimum. (Add \$3.00 per person for under 40 guests)

Display Station - 1 hour

Choose One

Vegetable Crudités with Hummus and Ranch

Domestic Cheese Board with Crackers, Artisan Bread, and Accompaniments

Butlered Hors D'oeuvres - 1 hour

Choose Two

Crostini Neapolitan

Sausage & Spinach Stuffed Mushroom Caps

Sun-Dried Tomato, Scallion & Mozzarella Wontons

Sesame Chicken with Soy Dipping Sauce

Roasted Buffalo Chicken on Flatbread

Thai Basil Beef Tenderloin

Vegetable Summer Roll

Skewered Chicken Kabobs

Philly Cheese Steak Egg Roll

Shrimp Spring Rolls

Entrée Choices

Choose Two

Rotini pasta with Roasted Vegetables in a Chardonnay Broth

Tri-Colored Tortellini with Julienne Vegetables in a Chardonnay Broth

Tender Beef Medallions with an Apple Bourbon Sauce

Grilled Sliced Flank Steak with Caramelized Onions and a Garlic Demi-Glace

Chicken Saltimbocca with Marsala Wine Sauce

Baked Chicken Stuffed with Spinach, Tomatoes and Jack Cheese, Served with Herb Nage

Pecan Crusted Roast Pork Medallions with an Apple Bourbon Sauce

Pan Roasted Salmon with a Grilled Pineapple Salsa

Filet of Sole Stuffed with Lump Crabmeat Laced with a Lemon Caper Vin Blanc

Carving Station

Choose One

Slow Roasted Steam Ship of Beef with a Roasted Garlic Herb Sauce

Roast Beef with Cabernet Peppercorn Demi-Glace

Whole Roasted Turkey with Natural Gravy

Herb Crusted Roast Pork Loin with Apple Pomegranate Au Jus

Accompaniments

Artisan Rolls

Fresh Salad Greens with assorted toppings and dressings

Potato du Jour or Rice and Vegetable du Jour

Dessert Buffet

An Array of Assorted Desserts

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea Service and Iced Tea

All pricing subject to 6% sales tax and 20% service charge. Ref # 04/14



Themed Buffets

Taste of Italy Buffet

\$29.95 per Guest

40 person minimum. (Add \$3.00 per person for under 40 guests)

Antipasto Display
Caesar Salad
Fresh Baked Garlic Bread
Fresh Cut Green Beans with Wild Mushrooms
Tuscan Style Grilled Flank Steak with Roasted Tomato Sauce
Chicken Saltimbocca with Marsala Wine Sauce
Tri-Colored Tortellini with Julienne Vegetables in a Chardonnay Broth
Tiramisu
Regular Coffee, Decaffeinated Coffee, Premium Hot Tea Service and Iced Tea

Toftrees Barbeque Buffet

\$30.95 per Guest

40 person minimum. (Add \$3.00 per person for under 40 guests)

Fresh Sliced Fruit Display
Artisan Rolls
Cole Slaw and Potato Salad
Seasoned Deep Fried Potato Wedges
Southern Style Baked Beans
Seasonal Vegetables
Tangy Barbequed Chicken
Pulled Pork
Sliced Smoked Beef Brisket with Onions, Peppers and BBQ Sauce
Fruit Cobbler
Regular Coffee, Decaffeinated Coffee, Premium Hot Tea Service and Iced Tea

Pennsylvania Pig Roast

\$30.95 per Guest - \$35 attendant fee

75 Person minimum

Vegetable Crudit  with a Dipping Sauce
Garden Salad with a Selection of Dressings
Brown Sugar Baked Beans
Sauerkraut
Season Vegetables
Artisan Rolls
Red Bliss Garlic Mashed Potatoes
Whole Slow Roasted Pig
Strawberry Shortcake
Regular Coffee, Decaffeinated Coffee, Premium Hot Tea Service and Iced Tea



Served Dinners

Dinner Entrées

All Dinner Selections Include:

Garden Salad with Vinaigrette Dressing

Bread Service, Chef's Accompaniments

(Add Chef's Soup du Jour for \$3.00 Per Guest)

Regular Coffee, Decaffeinated Coffee, Premium Hot Tea Service and Iced Tea

Choice of One Dessert

<u>Pasta Provencal*</u> (Vegan)	\$19.95
Fresh Pasta, Sautéed Seasonal Vegetables in a Light Marinara with Fresh Provencal Herbs, White Wine Topped with a Marinated, Grilled Portabella	
<u>Herb Grilled Chicken</u>	\$21.95
With Roasted Garlic Cream Sauce	
<u>Pan Roasted Chicken Breast</u>	\$24.95
Pan Seared Airline Chicken Breast with Natural Au Jus	
<u>Wild Salmon</u>	\$22.95
Potato Crusted on a Mushroom, Tomato Ragout with Lemon Aioli	
<u>Pan Fried Rainbow Trout</u>	\$25.95
Cornmeal Dusted and Pan Fried Golden Brown Served with Roasted Corn Meal and Smoky Chutney	
<u>Bacon Wrapped Pork Loin</u>	\$27.95
Bacon Wrapped Boneless Pork Chop served with Bourbon BBQ Sauce	
<u>Toftrees Mixed Grill</u>	\$32.95
Grilled Skewered Shrimp, Herb Chicken Breast and Tender Beef Medallions with a Café de Paris Butter	
<u>Surf n Turf</u>	\$39.95
Two Baked Crab Stuffed Shrimp and a Petit Filet Mignon Served with Sun-Dried Tomato Béarnaise Sauce	
<u>Grilled New York Strip Steak</u>	\$39.95
14 oz Center Cut Steak Charbroiled to Perfection Served with a Cabernet Peppercorn Sauce	
<u>Filet Mignon</u>	\$44.95
8 oz Tender Beef Medallion Charbroiled to Perfection Served on a Mushroom and Tomato Ragout with a Cabernet Peppercorn Sauce	

Dessert Choices

Assorted Gourmet Cheese Cake
Hazelnut Crème Brulee with Whipped Cream
Chocolate Brownie with Pretzel & Caramel

Penn State Creamery Ice Cream
Selection of specialty Cakes
Donut Bites with Chocolate Sauce

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