

THE MASONIC

T E M P L E

DETROIT

INDIVIDUAL DINNER MENU SELECTION

ALL ENTREES INCLUDE CHOICE OF POTATO/RICE, VEGETABLE, SALAD,
HOMEMADE DINNER ROLLS, WHIPPED BUTTER, DESSERT, COFFEE AND TEA
(PRICE AS NOTED PER PERSON)

ENTRÉE SELECTIONS

BEEF OPTION

FILET MIGNON -\$42.95

FIRE ROASTED FILET TOPPED WITH A PORTABELLO DEMI GLAZE

NY STRIP STEAK -\$43.95

CHEFS CHOICE CUT STRIP STEAK WITH ZIP SAUCE

PRIME RIB OF BEEF – MARKET PRICE

OVEN ROASTED PRIME RIB OF BEEF WITH AUS JUS

SEAFOOD OPTION

NORWEGIAN SALMON -\$36.95

ASIAN ORANGE GINGER SAUCE OR HONEY MUSTARD GLAZE

SALMON EN PAPILOTE -\$41.95

GRILLED SALMON WRAPPED IN PARCHMENT W/JULIENNED VEGETABLES

CHICKEN OPTION

ROLLED CHICKEN FLORENTINE -\$35.95

STUFFED CHICKEN BREAST WITH SPINACH AND CHEESE
TARRAGON MUSHROOM SAUCE

APPLE CRANBERRY CHICKEN -\$35.95

STUFFED CHICKEN BREAST WITH APPLES, DRIED CRANBERRIES, AND SHALLOTS
APPLE JACK BRANDY SAUCE

PANKO CHICKEN -\$35.95

HERB PANKO CRUSTED CHIKEN BREAST
POMODORO SAUCE

CHICKEN MARSALA -\$35.95

LIGHTLY BREADED CHICKEN, MARSALA WINE SAUCE W/ MUSHROOM

CHICKEN PICANTE -\$35.95

LIGHTLY BREADED CHICKEN BREAST SAUTEED
WITH ARTICHOKE HEARTS, MUSRHOOMS, NATURAL LEMON SAUCE

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VEGETARIAN OPTION

PORTABELLA MUSHROOM RAVIOLI - \$32.95
TENDER RAVIOLIS W/ PORTABELLA MUSHROOMS & MARINARA SAUCE

SWEET POTATO PANCAKES - \$32.95
SERVED WITH SAUTÉED SEASON VEGETABLES MIXED WITH ROASTED CORN

SPINACH AND CHEESE RAVIOLI - \$32.95
TENDER RAVIOLIS W/ SPINACH AND RICOTTA CHEESE FILLING
MARINARA SAUCE

SWEET POTATO SHEPARDS PIE - \$34.95

PORTABELLA MUSHROOM WELLINGTON - \$33.95
MUSHROOM DUXCELLE WRAPPED IN FILO DOUGH
PORTABELLA MUSHROOM DEMI GLAZE

VEGETABLE STIR FRY - \$34.95
FRESH VEGETABLES SAUTEED WITH TERIYAKI SAUCE
SERVED OVER RICE

PASTA PRIMAVERA - \$32.95
PENNE PASTA TOSSED WITH BROCCOLI, CARROTS, AND CAULIFLOWER
TOPPED WITH ALFREDO SAUCE

CHEESE TORTELLINI - \$32.95
FRESH PASTA STUFFED WITH RICOTTA CHEESE AND PALOMINO SAUCE

VEGAN/GULTEN FREE OPTION

CORNMEAL CRUSTED EGGPLANT - \$32.95
CORNMEAL CRUSTED EGGPLANT, SLICED MARINATED RED AND GREEN PEPPERS, MARINATED
SLICED RED ONION, ASPARAGUS SPEARS, JULIENNED CARROTS, ZESTY RAGUT

KALE QUINOA STUFFED DELICATA SQUASH - \$33.95
QUINOA, STEAMED KALE, ONION
GARLIC & OLIVE OIL

DUET OPTIONS

DUO OPTION 1 - \$48.95
COGNAC GLAZED FILET OF BEEF TENDERLOIN WITH
A PORTABELLA MUSHROOM SAUCE & SHRIMP SCAMPI SKEWERED
ON A BED OF JULIENNED VEGETABLES CONFIT

DUO OPTION 2 - \$47.95
SLICED BEEF TENDERLOIN, ROASTED SHALLOT & MUSHROOM, RICH MARSALA WINE SAUCE
PINWHEELS OF CHICKEN FLORENTINE

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DUO OPTION 3 - \$48.95

CHAR GRILLED SLICED BEEF TENDERLOIN IN PORTABELLO MUSHROOM SAUCE
MARYLAND CRAB CAKES W/ CUCUMBER DILL SAUCE

CHILDRENS MEAL

PENNE PASTA WITH MARINARA - \$13.95

CHICKEN TENDERS - \$13.95

SMILEY FRIES
RANCH DRESSING

POTATO & RICE SELECTIONS

(INDIVIDUAL DINNER)

CHOICE OF ONE (1)

MINI TWICE BAKED POTATO

MARSCAPONE WHIPPED POTATOES

WHOLE ROASTED FINGERLING POTATO

ROASTED RED SKIN POTATOES
SAUTEED ONION & BREAD CRUMBS

WILD RICE AND VERMICELLI SAUTÉ
WITH CELERY, HERBS, DICED RED PEPPERS AND SCALLIONS

VEGETABLE SELECTIONS

(INDIVIDUAL DINNER)

Choice of one (1)

ASPARAGUS SPEARS & TURN CUT CARROTS

GLAZED TURN CUT CARROTS
BROWN SUGAR GLAZE

WHOLE FRESH GREEN BEANS
WITH ROASTED RED AND YELLOW PEPPERS

GRILLED VEGETABLE MÉLANGE
MIXED ZUCHINI, SQUASH & CARROTS

SALAD SELECTIONS

(INDIVIDUAL DINNER)

CHOICE OF ONE (1)

CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, FRESH PARMESAN CHEESE AND HOUSE
MADE CROUTONS TOSSED WITH TRADITIONAL CAESAR DRESSING

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MICHIGAN SALAD

MIXED GOURMET GREENS, DRIED CHERRIES, CANDIED PECANS, SWEET RED ONIONS, MANDARIN ORANGES, CRUMBLLED BLEU CHEESE, RASPBERRY CHAMPAGNE VINAIGRETTE OR SCALLION VINAIGRETTE

CHEF'S TOSSED SALAD

ROMAINE & ICEBERG LETTUCE, CHERRY TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS & RED CABBAGE, CROUTONS, HOUSE CREAMY ITALIAN & BALSAMIC VINAIGRETTE

ARTICHOKE GARDEN SALAD

FIELD GREENS, ARTICHOKE HEARTS, TOMATO, BLACK OLIVES, CUCUMBER, CARROT SPIRALS, SHREDDED RADICCHIO MUSTARD DIJON VINAIGRETTE

TRADITIONAL SPINACH SALAD

BABY SPINACH LEAVES, SHREDDED RADICCHIO LEAVES, CHEVRE CHEESE, MARCONA ALMONDS & FLORIDA ORANGE SEGMENTS SHERRY SHALLOT VINAIGRETTE

INDIVIDUAL DINNER DESSERT

(INCLUDED WHEN CLIENTS OWN CAKE IS NOT CUT AND SERVED)

CHOICE OF ONE (1)

STRAWBERRY SHORTCAKE ALA MODE

VANILLA ICE CREAM WITH YELLOW CHIFFON SPONGE CAKE TOPPED WITH A FRESH STRAWBERRY GLAZE

TIRAMISU

LAYERS OF ESPRESSO AND RUM SOAKED LADY FINGERS AND ZABAGLIONE, DUSTED WITH COCOA POWDER

NEW YORK STYLE CHEESECAKE

BLACK CURRANT CHEERY SAUCE

BANANA FOSTERS

FRESH SLICED BANANAS SAUTEED IN DARK RUM, BANANA LIQUER & BROWN SUGAR VANILLA ICE CREAM

CHERRIES JUBILEE

SWEET CHERRIES & KIRSCH VANILLA ICE CREAM

FRUIT COBBLER ALA MODE

YOUR CHOICE: APPLE, PEACH, CHERRY OR BLUEBERRY COBBLER

(18% Service Charge)
(6% Sales Tax)