



## **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 - \$40.95

FIRE ROASTED FILET TOPPED WITH A PORTABELLO DEMI GLAZE

NY STRIP STEAK - \$41.95

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 - \$34.95

ASIAN ORANGE GINGER SAUCE OR HONEY MUSTARD GLAZE

SALMON EN PAPPOUTTE - \$39.95

GRILLED SALMON WRAPPED IN PARCHMENT W/JULIENNED VEGETABLES

#### **CHICKEN OPTION**

ROLLED CHICKEN FLORENTINE - \$33.95

STUFFED CHICKEN BREAST WITH SPINACH AND CHEESE  
TARRAGON MUSHROOM SAUCE

APPLE CRANBERRY CHICKEN - \$33.95

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

PANKO CHICKEN - \$33.95

HERB PANKO CRUSTED CHIKEN BREAST  
POMODORO SAUCE

CHICKEN MARSALA - \$33.95

LIGHTLY BREADED CHICKEN, MARSALA WINE SAUCE W/ MUSHROOM

CHICKEN PICANTE - \$33.95

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



**VEGETARIAN OPTION**

PORTABELLA MUSHROOM RAVIOLI - \$30.95  
TENDER RAVIOLIS W/ PORTABELLA MUSHROOMS & MARINARA SAUCE

SWEET POTATO PANCAKES - \$30.95  
SERVED WITH SAUTÉED SEASON VEGETABLES MIXED WITH ROASTED CORN

SPINACH AND CHEESE RAVIOLI - \$30.95  
TENDER RAVIOLIS W/ SPINACH AND RICOTTA CHEESE FILLING  
MARINARA SAUCE

SWEET POTATO SHEPARD'S PIE - \$32.95

PORTABELLA MUSHROOM WELLINGTON - \$31.95  
MUSHROOM DUXCELLE WRAPPED IN FILO DOUGH  
PORTABELLA MUSHROOM DEMI GLAZE

VEGETABLE STIR FRY - \$32.95  
FRESH VEGETABLES SAUTEED WITH TERIYAKI SAUCE  
SERVED OVER RICE

PASTA PRIMAVERA - \$30.95  
PENNE PASTA TOSSED WITH BROCCOLI, CARROTS, AND CAULIFLOWER  
TOPPED WITH ALFREDO SAUCE

CHEESE TORTELLINI - \$30.95  
FRESH PASTA STUFFED WITH RICOTTA CHEESE AND PALOMINO SAUCE

**VEGAN/GULTEN FREE OPTION**

CORNMEAL CRUSTED EGGPLANT - \$30.95  
CORNMEAL CRUSTED EGGPLANT, SLICED MARINATED RED AND GREEN PEPPERS, MARINATED  
SLICED RED ONION, ASPARAGUS SPEARS, JULIENNED CARROTS, ZESTY RAGUT

KALE QUINOA STUFFED DELICATA SQUASH - \$31.95  
QUINOA, STEAMED KALE, ONION  
GARLIC & OLIVE OIL

**DUET OPTIONS**

DUO OPTION 1 - \$43.95  
COGNAC GLAZED FILET OF BEEF TENDERLOIN WITH  
A PORTABELLA MUSHROOM SAUCE & SHRIMP SCAMPI SKEWERED  
ON A BED OF JULIENNED VEGETABLES CONFIT

DUO OPTION 2 - \$42.95  
SLICED BEEF TENDERLOIN, ROASTED SHALLOT & MUSHROOM, RICH MARSALA WINE SAUCE  
PINWHEELS OF CHICKEN FLORENTINE

# THE MASONIC TEMPLE

## DETROIT

DUO OPTION 3 - \$43.95  
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

# THE MASONIC TEMPLE

DETROIT

## 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)