



*Banquet Dinner
Menu*

*Echo Hotel
& Conference Center*

Echo Fine Dining

All entrées are served with iced tea or coffee, fresh rolls, your choice of salad, starch, and vegetable.

Steaks

<i>Sirloin Strip</i> 8oz.....	14.95
<i>Ribeye</i> 10oz	16.95
<i>Roast Prime Rib</i> 10 oz.....	19.95
<i>Surf & Turf / Sirloin Strip & 3 Jumbo Shrimp</i>	19.95

Seafood and Poultry.....16.95

Fresh Filet of Salmon Broiled filet of salmon topped with a light dill sauce served with rice pilaf and sweet peas

Shrimp Scampi Eight jumbo shrimp sautéed in garlic butter and wine served on top of a bed buttered angel hair with California blend vegetables

Chicken Wellington Breast of chicken in mushroom sauce with pecans wrapped in puff pastry

Salads

Garden Salad—Crisp iceberg lettuce, tomatoes, carrot shreds served with ranch dressing or vinaigrette

Mixed Greens—* Baby mixed greens, dried fruit and toasted nuts served with raspberry vinaigrette

Caesar Salad—* Romaine lettuce, parmesan cheese and croutons served with classic Caesar dressing

Spinach Salad—* Fresh leaves of spinach, citrus sections and almonds served with a light vinaigrette

Waldorf Salad— Fresh cubed apples tossed with celery and walnuts in a light dressing

Cucumber Salad— Fresh sliced cucumbers tossed with onions and dill in a light vinaigrette

* Plan A Menu only

Potatoes and other starches

Baked Potato

Buttered Egg Noodles

Twice Baked Potato

Penne Pasta

Herb Mashed Potatoes

Rice with Toasted Coconut

Duchess Potatoes

Wild Rice Blend

Potatoes Au Gratin

Rice Pilaf

Echo Sweet Potatoes

Spanish Rice

Roasted Red Potatoes

Steamed Rice

Vegetables

Green Beans Almandine

Glazed Baby Carrots

Steamed Broccoli

Sweet Peas

Broccoli with Cheese Sauce

Indian Corn

Corn on the Cob

Santa Fe Blend

Fried Okra

California Mix of Broccoli, Cauliflower and Carrots

Capri Blend with Green Beans, Zucchini, Carrots and Squash

Plan A \$14.95

All Plan A meals served with fresh rolls, iced tea or coffee and your choice of salad, starch and vegetable.

Beef or Pork

Sirloin Strip 8oz *Sirloin strip cooked to your liking. Served with twice baked potato and California blend vegetables*

Pork Stuffed Loin *Pork loin stuffed with seasoned breading, spinach and garlic served with roasted red potatoes and steamed broccoli*

Poultry

Chicken Cordon Bleu *Breast of chicken stuffed with ham and cheese, rolled in herbed bread crumbs baked to golden brown served with rice pilaf, glazed baby carrots*

Chicken Valley Queen *Breast of chicken stuffed with broccoli and topped with a light cheese sauce, served with a twice baked potato and green beans almandine*

Chicken Florentine *Breast of chicken stuffed with spinach and fresh herbs, served on a bed of garlic buttered pasta with California blend*

Chicken Pheasant Style *Breast of chicken stuffed with wild rice, mushrooms and pecans, wrapped in bacon and oven roasted. Served with potatoes au gratin and sweet peas and pimientos*

Jack Chicken *Grilled breast of chicken topped with sautéed mushrooms, Jack cheese and bacon served with roasted red potatoes and green beans almandine*

Chicken Monterey *Breast of chicken topped with avocado, tomato and melted Monterey Jack cheese served with steamed rice and Santa Fe blend*

Plan A Buffet \$17.95

All Plan A Buffets include your choice of two entrees, two salads, one starch and two vegetables served with fresh rolls, iced tea or coffee.

[Minimum of 40 guests]

Plan B \$13.95

All Plan B meals served with your choice of garden or Caesar salad, fresh rolls and iced tea or coffee.

Poultry

Hawaiian Chicken Breast of chicken topped with a pineapple sauce, served with sweet and sour vegetables and coconut toasted rice

Chicken Hunter Style Breast of chicken topped with sautéed mushrooms and peppers, served with Duchess potatoes and snap peas with pimientos

Chicken Marsala Breast of chicken topped with a dark slightly sweet Marsala wine sauce nestled beside a bed of buttered pasta, served with stir fried spinach

Hollandaise Chicken Breast of chicken topped with creamy Hollandaise sauce, served with roasted red potatoes and green beans almandine

Roast Turkey Roast turkey served with herbed dressing, mashed potatoes, giblet gravy and Indian corn

Meat

Roast Beef Tender roast beef topped with rosemary brown gravy, served with mashed potatoes and green beans almandine

Grilled Pork Loin Thick cut of loin perfectly seasoned, served with baked Idaho potato accompanied with all the fixings and California blend vegetables

Roasted Ham Roasted ham with natural gravy, served with Echo's famous candied yams and steamed broccoli

Chicken Fried Steak Breaded and fried steak served with mashed potatoes, gravy and Indian corn

Plan B Buffet \$15.95

All Plan B Buffets include your choice of two entrees, garden or Caesar salad, two vegetables, and one starch served with fresh rolls and iced tea or coffee.

[Minimum of 40 guests]

Vegetarian Fair

(Please note that some dishes may contain butter or eggs)

All Vegetarian meals with the exception of the Spinach Salad will be served with a dinner salad. All meals include fresh rolls iced tea or coffee.

Stuffed Portobello Mushroom **14.95**

Fresh Portobello mushroom stuffed with roasted yellow bell peppers, onions and garlic; capped with sautéed tomatoes and spinach, [Feta cheese topping optional], served with mixed wild rice.

Grilled Portobello Mushroom and Veggie Fajitas **14.95**

Fresh vegetables and Portobello mushrooms grilled and seasoned to perfection. Served with your choice of corn or flour tortillas.

Pasta Primavera **12.95**

Pasta of choice capped with a generous portion of fresh vegetables sautéed in olive oil or tossed with an Alfredo sauce.

Chef's Spinach Salad **11.95**

Fresh leaves of spinach, yellow squash, Julienne cut zucchini, citrus sections and almonds [Hard boiled eggs optional] Served with a light vinaigrette dressing.