

Trollhaugen Convention Center Menu 2012

Poultry Choices

Trollhaugen Classic –Baked Chicken breast with Champagne cream sauce, mushrooms (mushrooms optional), recommended sides; rice pilaf and green bean almandine or choose 2 sides. ~\$14.50

Aginares a la Polita – (Artichokes, city style) - Chicken breasts slow roasted in an artichoke sauce with red peppers and mushrooms (mushrooms optional). Recommended sides wild rice pilaf and Brussels sprout-squash medley. Choose 2 sides ~\$17.95

Classic Chicken Parmesan –Hand breaded chicken breast with house made basil marinara over spaghetti, topped with melted mozzarella cheese. Served with garlic bread and side Caesar salad ~\$15.95

Herbs de Provence Roasted Chicken – Assorted slow roasted chicken pieces with caramelized onion and leek demi-glaze (demi -glaze optional). Recommended sides; smashed baby red potatoes and a carrot medley with dill butter sauce or choose 2 sides. ~\$14.50

Swiss Alps Rolled chicken –Thin rolled chicken breasts layered with ham and Swiss cheese in a luxurious mushroom (mushrooms optional) cream sauce. Recommended sides; Rice pilaf and green bean almandine or choose 2 sides. ~\$17.95

Chicken Strudel – Delicate pastry puff filled with tender chicken, vegetables and spices served on top of a velvety cream sauce served with a wild rice pilaf.~ \$16.95

Traditional Slow Roasted Turkey Dinner – Comes with Trollhaugen’s famous turkey stuffing and buttermilk mashed potatoes with turkey gravy and buttered corn, and cranberry salad. ~\$14.50 Add an extra side for only \$1.50 per person

Slow Roasted Turkey Legs –try our fun new entrée and see the smiles on people’s faces! This is perfect for a summer picnic. Serve with our house-made potato salad and BBQ loaded baked beans or you pick 2 sides ~\$13.95

We can also order **Pheasant** and **Cornish game hens** to make your meal even more memorable. Please contact our event coordinator for more information.

Beef Options

Beef Burgundy – Tender cuts of beef slow roasted in a burgundy wine sauce and mushrooms (optional). Serve with tender egg noodles and fresh baked bread. Suggested sides; green bean almandine. Choose one additional side. ~ \$17.95

Elegant Beef Tenderloin – The most tender cut of beef available, marinated in rosemary, olive oil, and garlic, lightly crusted in coarse sea salt. Also, comes with fresh baked bread and two side items. Serve with twice baked potatoes and an elegant mix of baby vegetables or you choose two sides. ~ Please call for current Market Price

Beef Stroganoff – Melt in your mouth tender cuts of beef, braised in a rich mushroom beef sauce finished with silky sour cream on top of fresh buttered egg noodles and a fresh baked roll. Choose one side. We like to serve with buttered baby carrots with fresh dill. ~\$17.95

Slow Roasted Flemish Beef Roast – Tender beef, slowly roasted in beer, herbs, brown sugar, and bacon. This dish will have you begging for the secret recipe! Serve with our whipped Yukon gold potatoes and buttered carrots and fresh baked bread or you pick your favorite sides. ~\$17.95

Gourmet Mini Meatloaves – Made with fresh bread crumbs, herbs and Monterey cheese baked in onions braised in brown sugar and balsamic vinegar. Serve with whipped Yukon Gold potatoes and individual corn soufflés. Yum! A staff favorite! ~\$ 16.95

Our Signature German Beef Rouladen – Slow roasted beef steak rolled and stuffed with carrots and onions. Served in rich beef gravy, with fresh baked bread. Serve with Whipped Yukon Gold potatoes and individual corn soufflés or pick two sides. ~\$18.95

Sven's Scandinavian Meatballs – Tender flavorful traditional meatballs served in rich gravy with buttermilk chive mashed potatoes, cranberry/lingonberry salad, and fresh baked bread. Choose one additional side, like, buttered dill baby carrots. ~\$15.95

Fall off the Bone BBQ Ribs – These ribs are so tender you need to eat them with a fork! Slow roasted ribs with a special dry-rub, then Char-broiled with rich and spicy BBQ sauce. Choose two sides. We love our ribs with our cool house-made potato salad and our very own BBQ baked beans. ~\$19.99

Italian Meatball Dinner/Bufferet - House made parmesan-basil meatballs in a smooth and rich Italian red sauce served over spaghetti noodles. Meal comes with fresh baked garlic bread and a side Caesar salad. ~\$ 15.95

Fiesta Beef Taco Buffet – Seasoned ground beef with all the fixings for a fun Mexican Fiesta. Served with; lettuce, tomatoes, cheese, onions, sour cream, salsa, black olives, refried beans and hard taco shells & soft tortillas. Add guacamole and tortilla chips for an additional 1.50 per person. ~\$11.99 Add Chicken or Pork for ~\$2.00 extra per person

Pork Options

Slow Roasted Pulled Pork Sandwich Buffet – Pork that has been slow roasted then shredded and tossed with our own special sauce. Served with; chips, pickle and one additional side. We recommend our BBQ baked beans. ~\$11.99

Slow Roasted Pork Loin – Slow roasted sliced pork loin with stone ground mustard sauce. We like roasted sweet potatoes and green bean almandine as side options. Served with; fresh baked bread, pick two sides. ~\$14.95

Apple Roasted Pork Tenderloins – Medallions of seared pork tenderloin, accompanied with roasted apples in a sweet mustard demi glaze. We suggest serving with wild rice pilaf and our southern green bean casserole. Please choose two sides. ~\$18.95

Options from the Ocean

Potato Crusted Cod Filet – A crunchy crusted cod filet is a nice alternative to red meat options. We love to serve this light fish with a baked potato and spring vegetables. Comes with; two sides, fresh baked bread and a caper tartar sauce. ~\$16.95

Maple Glazed Salmon Filet – 5oz salmon filet cooked to perfection and topped with a Teriyaki or soy-maple glaze, additional flavors and toppings available. Recommended sides- grilled vegetables and red potatoes. ~\$17.95

Vegetarian Options

Cheese Stuffed Manicotti – Pasta rolls stuffed with 4 cheeses and baked to perfection under a blanket of our tomato basil marinara sauce and topped with more cheese and fresh baked bread. ~\$17.95

Vegetable Strudel – Roasted assorted vegetables wrapped in a flakey pastry puff and topped with a white mushroom sauce. Choose one additional side, comes with fresh baked bread. ~\$16.95

Vegetable Lasagna - Beautifully layered vegetables, between thin layers of pasta baked, with lots of mozzarella cheese, served with fresh baked bread. Pick one side item. ~\$15.95

Choose Your Side Items - Most entrées come with one or two side items. Add an additional side for \$1.95. Please call for seasonal pricing on some items and to hear about our seasonal specials.

Salt Crusted Baked Potato

*Loaded Salt Crusted Baked Potato – Bacon, butter, sour cream, chives, and cheddar cheese

Rice Pilaf Blend

*Wild-Rice Pilaf

Baby Red Potatoes

Yukon Gold Mashed Potatoes

*Cheesy Hash brown Potatoes

Buttermilk-Chive Mashed Potatoes

Traditional Bread Stuffing

Green Bean Almandine

Roasted Sweet Potatoes

Buttery Corn

*Grilled Vegetables

Scalloped Potatoes

Carrot Medley with Dill Butter Sauce

*Southern Green Bean Casserole

Sweet Corn Soufflés

BBQ Baked Beans

Macaroni and cheese

House-made Potato Salad

House-made Cabbage Coleslaw

*Seasonal vegetables available – please call for options

* Denotes extra charge of \$.95 per person

Side Salads

- **Garden salad** – Romaine lettuce and assorted fresh vegetables, croutons with your choice of salad dressing. ~\$1.95 per person
- **Caesar Salad** – Romaine lettuce, fresh grated parmesan cheese, garlic croutons tossed in a house made Caesar dressing. ~\$1.95 per person.

Box Lunch Menu

Bistro Boxed Sandwich Lunches – Choose from smoked turkey, roast beef or, baby pit ham. Each sandwich is made with; lettuce, tomato, cheddar cheese and onions served on fresh baked cibata. Each box lunch comes with; a bag of chips, fresh veggie sticks, and gourmet cookie. ~\$9.95 -Minimum order of 12

Specialty Sandwiches – All specialty sandwiches come with; bag of chips, veggie sticks, and a gourmet cookie. ~\$11.95 -Minimum order of 12

- **French Chicken** -and brie with apricot aioli, on fresh baked bread and sliced apples.
- **Iron Steak** – with our house made roasted red pepper aioli, spring greens and red onions.
- **Muffaletta** –is stacked high with assorted meats, peppers, cucumbers, and our house made spread!

Cold Sandwich Buffet - Comes with assorted meats and cheeses with a bread basket filled with fresh baked assorted breads; including; croissants, ciabatta, and multi- grain sandwich bread. Fresh seasonal fruit, chips and gourmet bars included. ~\$12.95 per person

Hot Soup and Salad Buffet – Choose from our delicious line of homemade soups and specialty salads. Choose two soups and two salads. The buffet comes with a fresh baked bread basket, assorted cookies and gourmet bars. ~\$12.95

Soups to choose from;

- Bacon Corn Chowder
- Wild-Rice
- French Onion –comes with toasted cheese croutons
- Trollhaugen's Famous Chili

- Butternut squash (seasonal)
- Spilt Pea and Ham
- Meatball Soup with Italian Vegetables
- Chicken Noodle
- Beef Vegetable
- Clam Chowder

Salads to choose from; all salads come with dressings on the side.

- Greek salad - with cucumbers, feta cheese , onions, black olives and grape tomatoes in a light vinaigrette
- Pear and candied walnuts - with goat cheese croutons on spring greens and pear vinaigrette dressing
- Traditional Cobb- romaine lettuce, bacon, eggs, tomato, avocado, cucumbers and croutons with ranch dressing. Add chicken for \$1.95 per person
- Garden salad – Romaine lettuce and assorted fresh vegetables, croutons with ranch and French dressings
- Caesar Salad – Romaine lettuce, fresh grated parmesan cheese, garlic croutons tossed in a house made Caesar dressing. Add Chicken for \$1.95 per person

Breakfast Items and Buffets

Lite Business Meeting Breakfast – Assorted fresh baked croissants, muffins or scones. Includes a fresh fruit bowl, butter & assorted jams, coffee and juice. ~\$8.99 per person

All American – A hearty breakfast of; scrambled eggs, our own roasted morning potatoes, fresh fruit, and mini muffins, scones or pancakes. ~\$ 11.95 Add ham, bacon, or sausage for \$1.50 extra per person

Oatmeal Bar – Hot creamy oatmeal with assorted toppings; nuts, fresh and dried fruit, granola, brown sugar, cinnamon/vanilla butter, milk and fresh fruit. Coffee and orange juice complete this hearty breakfast. ~\$11.95 per person

Our Scones and muffins are available by the dozen. ~ \$ 29.95 per dozen or \$42.95 for jumbo size

Monkey Crunch

Lemon Blue Berry

Pumpkin White chocolate

Morning Berry Nut muffins

Honey Oat Meal

Almond Toffee

Chocolate Espresso

Cranberry Granola

Triple Berry White Chocolate

Maple French-toast

Lemon-Poppy seed

Strawberry Banana Split

***For your sweet-tooth, be sure and check out our dessert menu! We have gourmet cakes, cheese cakes, éclairs, pavalovas, berry tarts, strudels, cookies, bars and so much more!*