

Entrees served with Freshly Baked Rolls, a Tossed Garden Salad with choice of two dressings, Fresh Brewed Coffee, Hot Tea and Iced Tea. Please select one or offer a maximum choice of three entrees. Guests will be required to supply place cards when two or three entrees are selected. Prices are per person.

***Meat Entrées*** served with your choice of starch and vegetable

Broiled Filet Mignon 8 oz.	\$39.00
Roasted Beef Tenderloin with demi-glace	\$29.00
Broiled Delmonico with demi-glace, 12 oz choice cut	\$37.00
Prime Rib of Beef au jus, with horseradish cream	\$28.00
House Prime Filet of Sirloin with demi-glace	\$25.00
Pork Tenderloin with apple cider reduction	\$22.00

***Chicken Entrées*** served with your choice of starch and vegetable

Almond Chicken with apricot glaze	\$23.00
Chicken Marsala lightly dusted boneless chicken breast with a Marsala wine and mushroom sauce	\$20.00
Chicken Piccata lightly dusted boneless chicken breast with a white wine lemon butter sauce and capers	\$20.00
Galaxy Chicken Bleu Our house-made version of Chicken Cordon Bleu. Boneless chicken, Prosciutto ham and provolone cheese topped with white wine cream sauce	\$23.00

***Combination Entrées*** served with your choice of starch and vegetable unless noted.

Duet Dinner of Petite Filet and Scampi broiled petite filet with sautéed jumbo scampi	\$36.00
Duet Dinner of Roasted Beef Tenderloin and Chicken Choice of Chicken Piccata or Chicken Marsala, coupled with sliced roasted beef tenderloin	\$30.00
Duet Dinner of Oriental Orange Chicken and Shrimp Grilled boneless chicken basted in our sesame orange sauce served with grilled shrimp; served with fried rice and Asian vegetables	\$30.00

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***Seafood Entrées*** served with your choice of starch and vegetable

**Pan Roasted Sea Bass** with capers, tomato and basil beurre blanc **\$35.00**

**Parmesan Crusted Walleye** pan-seared parmesan crusted fresh Lake Erie walleye fillet, finished with a roasted heirloom tomato coulis **\$26.00**

**Pan Seared Salmon** with beurre blanc sauce or lightly blackened **\$24.00**

**Baked Scrod** with lemon butter sauce **\$19.00**

***Vegetarian Entrées***

**Tuscan Vegetarian Pasta** imported cavatappi pasta tossed with roasted tomatoes, artichoke hearts, spinach, black olives, and feta cheese in garlic herb butter, drizzled with EVOO. **\$16.00**

**Asian Stir Fry Vegetables** fresh Asian vegetables stir fried in an oyster-orange and ginger sauce, served over steamed Jasmine rice **\$16.00**

Our Chef will customize your Vegetarian selection just for you!

**Chef Recommended Accompaniments** (Additional salads, starches or vegetables @ \$2.50 per person)

**Salads**

**\*Served Salads**

Iceberg Wedge w/house  
Parmesan Peppercorn dressing  
and Balsamic dressing  
Tossed Garden Salad  
with choice of two dressings  
Chef's BLT Salad

**Starches**

Loaded Galaxy Cheese Potatoes  
*(add \$1.50 per person)*  
Scalloped Potatoes  
Mashed Potatoes  
Smashed Redskin Potatoes  
Buttered Noodles  
Roasted Rosemary Redskin  
Potatoes  
Steamed Redskins in Herb Butter  
Herbed Vegetable Rice Pilaf  
Cavatappi or Penne Rigate with  
Marinara or Alfredo Sauce

**Vegetables**

Steamed Green Beans  
Green Beans Amandine  
Steamed Broccoli  
Glazed Baby Carrots  
California Medley  
Roasted Fresh Vegetables  
Buttered Corn O'Brien  
Haricot Vert with Red peppers  
*(add \$1.00 per person)*  
Fresh Asparagus  
*(add \$1.75 per person)*

Tri-colored Cheese Tortellini (add \$1.50 per person)