

# DINNER

## SERVED DINNER ENTRÉES

*All Selections Include an Appetizer, Choice of Salad, Chef's Complementing Potato and Vegetable, Dessert Selection, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.*

### APPETIZERS

*Choice of One:*

**Tomato Bisque**

**Chicken Corn Chowder**

**Medley of Fresh Seasonal Fruit**

### SALADS

*Choice of One:*

**Tossed Garden Salad**

**Strawberry Arugula Salad**

**Classic Caesar Salad**

## ENTRÉE SELECTIONS

**Filet Mignon with Red Wine Reduction**

*Grilled 8 oz. Filet Mignon, Prepared Medium,  
Served with a Red Wine Reduction*

**Marinated London Broil**

*Tender London Broil, Served with Chef's  
Peppercorn Glaze*

**Braised Short Ribs**

*Slow Braised Short Ribs, Topped with Demi-Glace*

**Chicken Marsala**

*Sauteed Chicken Breast, Served with Mushrooms, and  
a Marsala Wine Reduction*

**Stuffed Breast of Chicken**

*Baked Chicken Breast, filled with Housemade Bread  
Stuffing*

**Baked Atlantic Salmon**

*Baked 8 oz. Fillet of Salmon, Served with a Honey  
Glaze*

**Baked Center-Cut Pork Loin**

*Center-Cut Pork Loin, Served with a Rosemary  
Demi-Glace*

**Honey Glazed Country Ham**

*Sliced Honey Glazed Ham, Topped with Cranberries  
and Pineapple*

## VEGETARIAN OPTIONS

*Vegan Options Available Upon Request*

**Vegetable Napoleon En Croute**

*Portabella Mushrooms, Carrots, Green Peppers, Zucchini, Squash, and Pesto, Topped with Fresh Mozzarella,  
Wrapped in Puff Pastry, Served with Chef's Complementing Potato and Vegetable*

**Tortellini Primavera**

*Cheese Tortellini, Zucchini, Squash, Peppers, Diced Tomatoes, Mushrooms, and Red Onion, Tossed with Marinara  
or Pesto*

**Vegetable Stir-Fry with White Rice**

*Basmati Rice, Zucchini, Squash, Carrots, Green Peas, Peppers, and Mushrooms, Topped with our Housemade Orange  
Soy Sauce*

**Artichoke and Mushroom Lasagna**

*Layered Lasagna Noodles, Artichoke Hearts, and Baby Portabella Mushrooms with Chef's Housemade White Wine  
Alfredo, Baked to Perfection*

## DESSERTS

*Choice of One:*

**Chocolate Peanut Butter Cake**

**Old-Fashioned Apple Pie**

**Triple Chocolate Cake**

**New York Cheesecake**

**Carrot Cake**

*Additional Selections on Reverse Side.*



# DINNER

## DINNER BUFFET

Minimum 25 People; Fewer Than 50 People Will Incur a \$75 Surcharge.

The Dinner Buffet includes Salad Greens with Assorted Toppings and Dressings, Fresh Fruit Salad, Chef's Complementing Potato and Vegetable, Premier Dessert Bar, Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.

### Choice of Three Entrées:

Chicken Marsala	Sausage and Pepper Penne
Stuffed Chicken Breast	Pasta Primavera with Grilled Chicken
Five-Layer Meat Lasagna	Baked Salmon
Baked Haddock	Beef Tenderloin Tips
Sauteed Chicken Mediterranean	Apple Brandy Pork Loin
Five-Layer Vegetable Lasagna	Simply Grilled Chicken

Carved Prime Rib of Beef Au Jus.....\$6 Per Person

## THEME BUFFETS

All Theme Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.

### Americana

Salad Greens with Assorted Toppings and Dressings, Chicken Corn Chowder, Pot Roast of Beef, Stuffed Chicken Breast, Honey Glazed Ham, New England Baked Cod, Roasted Red Bliss Potatoes, Seasonal Fresh Vegetables, Assorted Cakes and Pies, Fresh Baked Rolls and Butter

### The Tailgate

Salad Greens with Assorted Toppings and Dressings, White Chicken Chili, Pulled Pork Barbeque, Hamburgers and Hot Dogs, Roasted Red Bliss Potatoes, Baked Beans, Relish Tray, Pickles, Condiments, Assorted Hamburger and Hot Dog Rolls, Assorted Cakes and Pies

### Lancaster County

Salad Greens with Assorted Toppings and Dressings, Chicken Corn Noodle Soup, Roast Turkey and Stuffing, Baked Ham with Pineapple and Cranberry, Pot Roast of Beef, Garlic Mashed Potatoes, Buttered Corn, Turkey Gravy, Fresh Baked Rolls and Butter, Assorted Cakes and Pies

### The Smokehouse

Salad Greens with Assorted Toppings and Dressings, Premier Chili, Smoked London Broil, Smoked Chicken Thighs, Cornmeal Crusted Catfish, Mesquite Roasted Potatoes, Baked Beans, Cowboy Caviar, Jalapeno Cornbread, Assorted Cakes and Pies

### Tour of Italy

Salad Greens with Assorted Toppings and Dressings, Fresh Minestrone Soup, Chicken Parmigiana, Five-Layer Cheese Lasagna, Pasta Primavera, Sausage and Peppers, Green Beans Almondine, Fresh Garlic Bread, Assorted Italian Butter Cookies, Cannoli, Tiramisu

75 Minutes of Service.

Best Western Premier  
The Central Hotel & Conference Center

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