

# *East Troy Railroad*

## *Dinner Train Charter Service*

### *Dinner Menu Options*

*Select one of the seven menus for your charter. Your guests may choose one of the two entrees. Your menu choices should be made at least two weeks before your trip.*

*Our Dinner Train caterer, Toothpicks, uses seasonal local vegetables. Vegetables are therefore subject to seasonal availability.*

Menu #1 \$95

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Hors d'oeuvres

A taste of Toothpicks!

Salad Course

Artisan Salad

artisan lettuce, hooks cheddar cheese, sliced radishes, ribbon carrots, parmesan croutons, Eastshore mustard vinaigrette

Entrée Choice

Bacon Wrapped Filet

8oz grilled certified angus beef with blue cheese compound butter

~OR~

Seared Scallops

served in a corn husk, citrus reduction

*accompanied by:*

Twice Baked Potato

bacon, scallions, cheese, heavy cream, salt & cracked pepper

Sautéed Seasonal Vegetables

tossed in brown butter

French Roll

sliced butter, thyme garnish

Dessert Course

Turtle Cheesecake

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

Menu #2 \$95

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Hors d'oeuvres

A taste of Toothpicks!

Salad Course

Wedge Salad

crisp iceberg lettuce, mixed greens, grape tomatoes, fresh blue cheese crumbles, bacon crumbles, shredded cheddar cheese, french dressing

Entrée Choice

Surf 'N Turf

8oz filet topped with jumbo shrimp stuffed with lump crab & spritzed with lemon

~OR~

Summer Grilled Chicken Breast

braised chicken breast, sliced heirloom tomatoes, parmesan asiago crust

*accompanied by:*

Baked Baby Red Potatoes

drizzled with garlic butter, sea salt

Farm Fresh Vegetables

local farm fresh assorted sautéed vegetables, fresh herbs

French Baguettes

sliced butter, thyme garnish

Dessert Course

Triple Berry Tart

puff pastry topped with vanilla mousse, mint garnish

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

Menu #3 \$85

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Hors d'oeuvres

A taste of Toothpicks!

Salad Course

Caprese Salad

mixed greens, baby arugula, grape tomatoes, fresh mozzarella, cracked pepper,  
basil leaves, balsamic vinaigrette

Entrée Choice

Skewers of Beef Tenderloin & Lobster

bell peppers and vidalia onion

~OR~

Grilled Basil Chicken Skewers

bell peppers and vidalia onion

*accompanied by:*

Roasted Red Potatoes

fresh garlic, baby bella mushrooms

Sautéed Summer Farm Fresh Vegetables

herb butter

French Rolls

sliced butter, thyme garnish

Dessert Course

Flourless Chocolate Cake

raspberry white chocolate mousse

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

Hors d'oeuvres

A taste of Toothpicks!

Salad Course

Chopped Kale Salad

kale mixed with baby greens, red cabbage, kohlrabi, pumpkin seeds,  
poppy seed dressing

Entrée Choice

Deconstructed Braised Beef Wellington

braised beef short ribs, burgundy demi-glace, mushroom duxelles,  
accompanied by puff pastry

~OR~

Orange Rustic Roughy

pan seared in fresh garden herbs, topped with a toasted walnut raisin chutney

*accompanied by:*

Double Stuffed Baked Potato

stuffed garlic and sea salt potato skin

Roasted Fall Farm Fresh Vegetables

shallot butter

French Baguette Rolls

sliced butter, thyme garnish

Dessert Course

Apple Dumplings

caramel drizzle

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

Menu #5 \$80

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Hors d'oeuvres

A taste of Toothpicks!

Salad Course

*Raspberry Walnut*

artisan lettuce, diced cucumbers, topped with fresh raspberries,  
chopped candied walnuts, raspberry vinaigrette

Entrée Choice

Beef Tenderloin

roasted and sliced beef tenderloin, cooked to medium, porcini mushroom sauce

~OR~

Blackened Salmon

seared with cajun seasonings, lemon wedge

*accompanied by:*

Red Skin Mashers

cured bacon, onions

Roasted Seasonal Vegetables

brown butter glaze

Soft Rolls

whipped butter

Dessert Course

Brandy Bread Pudding

crème fraîche & chocolate covered strawberries

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

Menu #6 \$80

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Hors d'oeuvres

A taste of Toothpicks!

Salad Course

Harvest Chopped Salad

chopped romaine and red leaf lettuce, julienne apples, pears, carrots, candied walnuts; served with housemade maple vinaigrette

Entrée Choice

Baby Back Pork Ribs

char-grilled, dressed with bourbon bbq sauce

~OR~

Fig & Balsamic Pear Glazed Chicken Breast

grilled, topped with fresh pear garnish

*accompanied by:*

Crisp Roasted Red Potatoes

herb olive oil

Green Beans

sautéed with brown butter and pecans

Fresh Baked Rolls

sliced butter, thyme garnish

Dessert Course

Apple Crisp

ginger mousse

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar

Hors d'oeuvres

A taste of Toothpicks!

Salad Course

Spinach Pear Salad

fresh spinach, dried pears, gala apples, cayenne pecans,  
sweet cranberry vinaigrette

Entrée Choice

Bacon Wrapped Stuffed Pork Tenderloin

brushed with a honey glaze

~OR~

Blackened Salmon

seared with cajun seasonings, lemon wedge

*accompanied by:*

Yukon Gold Smashed Potatoes

sautéed onions and bella mushrooms

Asparagus Mélange

sautéed in herb olive oil

Sourdough Rolls

sliced butter, fresh thyme garnish

Dessert Course

Pumpkin Cake

cream cheese frosting, drizzled with a salted caramel sauce

Dark Roast Regular and Decaf Coffee & Hot Tea

served with cream and sugar