

Banquet Sit Down Dinners

Combination Dinners

Filet Mignon & Shrimp

Grilled filet mignon and
four hand breaded shrimp

\$25.50

Filet Mignon & Chicken Breast

Grilled Filet Mignon and
Sautéed Chicken Breast

\$23.95

Filet Mignon & Grilled Salmon

Grilled Filet Mignon and
Norwegian Salmon, with a Herbed
Cream Sauce with Dill Butter

\$25.50

Beef – Veal – Lamb

Prime Rib of Beef

Twelve Ounce Boneless Cut

Served with Au Jus

\$23.00

Porterhouse Steak

Eighteen Ounces,

Served with Sautéed Mushrooms

\$26.00

New York Strip Steak

Twelve Ounces

Served with a wine-mushroom Sauce

\$24.00

King Filet Mignon

Eight Ounce Steer Filet

Served with Sautéed Mushrooms

\$29.00

Queen Filet Mignon

Six Ounce Steer Filet

Served with Sautéed Mushrooms

\$24.00

Sliced Beef Tenderloin

Slow Roasted Whole Tenderloins

Served with wine-mushrooms Sauce

\$22.00

Sicilian Steak

Eight Ounce Steer Filet

Lightly breaded with Italian

seasoned breadcrumbs

\$26.00

Queen Sicilian Steak

Six Ounce Steer Filet

Lightly breaded with Italian

seasoned breadcrumbs

\$24.00

Rack Of Lamb

Roasted with garlic and rosemary

Served with natural au jus

\$26.00

Veal Casper

Prime Veal Medallions,

lightly breaded and sautéed,
garnished with hollandaise sauce

\$26.00

Beef Stroganoff

Served over buttered noodles

\$17.00

Beef Tenderloin Tips

Served over buttered noodles

\$17.00

Top Choice Sirloin of Beef

Served with natural au jus

\$21.00

Panos' Banquet Hall

20290 W. Bluemound Road, Brookfield, WI 53045

(262)782-8670 www.panosbarandgrill.com

Poultry

Half Rotisserie Chicken

Served with traditional dressing
and a yellow gravy
\$19.00

Half Rotisserie Oreganato Chicken

\$20.00

Chicken Marsala
Breast of chicken in a marsala
wine-mushroom sauce
\$19.00

Chicken Rachel

Breast of chicken filled with
asparagus spears, provolone cheese and
caramelized onions, topped with a
mushroom cream sauce
\$20.00

Chicken Cordon Bleu

Breast of chicken lightly breaded,
filled with Swiss cheese and Canadian
bacon, topped with a mushroom sauce
\$20.00

Chicken Oscar

Sautéed chicken breast filled with
crabmeat and asparagus, topped with a
Hollandaise sauce
\$20.00

Chicken Piccata

Sautéed chicken breast topped with
button mushrooms and a delicious creamy
chicken sauce
\$20.00

Chicken Parmesan

Breaded chicken breast with
mozzarella cheese topped with
a creamy tomato sauce
\$20.00

Chicken Duxelle

Breast of chicken filled with a mushroom
and brandy duxelle. Served with a sun-
dried tomato and cognac cream sauce
\$20.00

Cornish Hen

Filled with rice and mushroom
dressing, topped with a rich gravy
\$19.00

Roast Duckling

Wild rice dressing, orange,
cranberry, brandy chutney
\$21.00

Roasted Tom Turkey

Served with traditional dressing,
cranberry sauce, and yellow gravy
\$20.00

Stuffed Chicken Breast

Breast of chicken
stuffed with wild rice
\$19.00

Pork

Bone-In Ham

With Hawaiian sauce
and pineapple rings
\$19.00

Stuffed Pork Chop

Double thick, fourteen ounces
With sage dressing
\$20.00

Pork Prime Rib

Bone-in, incomparable
flavor, pan gravies
\$18.00

Rotisserie Pork Loin

Slow roasted and rosemary
laced with pan gravies
\$18.00

Seafood

Tilapia Almandine

Served with a lemon butter sauce
\$20.00

Canadian Walleye

Served with a chardonnay butter sauce
\$20.00

Sautéed Shrimp & Scallop Florentine

Served in an alfredo sauce
\$19.00

Shrimp & Scallop En Brochette

Skewered with smoky bacon
Served over rice pilaf, accompanied with
toasted tomato and green peppers.
\$21.00

Sicilian Orange Roughy

Topped with parsley, garlic, Romano
cheese and bread crumb mixture, in a
caper and white wine sauce
\$21.00

Pan Roasted Salmon

With braised leeks, artichoke hearts,
mushrooms, and a garlic wine sauce
\$21.00

French Fried Shrimp

Six hand breaded jumbo shrimp
Served with cocktail sauce
\$22.00

Shrimp Reganato

Lightly breaded jumbo shrimp
Topped with red wine,
parmesan cheese and garlic
\$22.00

Our dinners include freshly baked rolls; choice of salad; choice of potato or rice; choice of vegetable, and dessert. (In choosing your salad, vegetable, potato and dessert, please pick same for all guests)

Select One Salad:

Tossed Mixed Greens

Accompanied with your choice of two dressings.

Fresh Spinach Salad

With gorgonzola cheese, pine nuts, and red onion, topped with a raspberry vinaigrette

Roma Tomato

With fresh mozzarella, red onion, drizzled with extra virgin olive oil

Caesar Salad

Fresh Romaine lettuce, with parmesan cheese and croutons

Select One Vegetable:

- ◆ Green Bean Almandine
- ◆ Glazed Baby Carrots
- ◆ California Blend Vegetables
- ◆ Buttered Corn Nibbles

Select One Potato or Rice:

- ◆ Garlic Mashed Potatoes
- ◆ Creamy Whipped Potatoes
- ◆ Oven Brownd Potatoes
- ◆ Rice Pilaf
- ◆ Baked Potato with Sour Cream
- ◆ Twice Baked Potato (\$1.50 extra ea.)

Select One Dessert:

- ◆ Vanilla Ice Cream w/ Chocolate Topping
- ◆ Vanilla Ice Cream w/ Strawberry Topping
- ◆ Plain Vanilla Ice Cream
- ◆ Apple Pie
- ◆ Sherbet
- ◆ Spumoni Ice Cream

****All above prices do not include 18% service charge or 5.1% sales tax.****