

# 2026 Grand York Rite of Iowa - Meals

## Wednesday, June 3<sup>rd</sup>

### **WELCOME DINNER – Current GRAND OFFICERS and PGHP, PMIGM and REPGC and spouse ONLY**

Fresh Fruit Display or Caesar Salad; Twice Baked Potatoes or Wild Rice Blend; Green Bean Casserole

Entrée:

CHICKEN PICATTA - Sautéed chicken breast with white wine finished in a delicate caper sauce

GRILLED SALMON - Fresh grilled salmon seasoned with herbs and topped with Beurre Blanc sauce.

## Thursday, June 4<sup>th</sup>

### **BAKED POTATO/SALAD BAR BUFFET –**

Includes grilled chicken, soup du jour, large Idaho potatoes with the following toppings:

Cheddar cheese sauce, sour cream, butter, green onions, bacon bits, steamed broccoli, and chili.

Choice of 2 Salads:

Coleslaw

Cottage Cheese

All buffets are served with iced tea and water.

### **COMPANY PICNIC BUFFET DINNER –**

Includes fresh Kaiser and hoagie rolls, baked beans, corn on the cob, assorted cheeses, potato chips, and condiments.

Choice of 2 meats: Hamburgers • Beer Brats

Choice of 2 salads: Potato Salad • Fresh Garden Salad with

Assorted Dressings

All buffets are served with iced tea and water.

## Friday, June 5<sup>th</sup> –

### **LADIES'S- “The Deli Luncheon”-**

Includes sliced turkey, ham, Cheddar & Swiss cheeses, tomatoes, dill pickle spears, red onions, assorted bread, and croissants.

Served with soup du jour and potato chips.

Choice of 2 Salads:

Tossed Garden Salad with Assorted Dressings

Fresh Fruit Tray

Brownie Dessert

### **MEN'S- “Mexican Fiesta”-**

Includes south-of-the-border chop salad, soft or hard tortilla shells, traditional toppings, refried beans, poblano rice, and chips with salsa.

Choice of 2 entrées: Steak Fajitas • Chicken Tacos

Brownie Dessert

All buffets are served with iced tea and water.

## **GRAND BANQUET DINNER-**

### **Duet Medley – Option 1**

A designer duet featuring your choice of two entrees from the list below:

10 oz Queen Cut Prime Rib

3-4 Stuffed Shrimp

Roasted Red Potatoes

Honey Glazed Carrots

### **Stuffed Chicken Cordon Bleu (Plated Dinner) – Option 2**

All Plated Entrées are served with a house salad, a vegetable, choice of starch, dinner rolls with butter, dessert, regular & decaffeinated coffee, and iced tea.

Tender chicken breast stuffed with Gorgonzola cheese and ham, then baked and topped with Hollandaise sauce.

~Roasted Red Potatoes

~Honey Glazed Carrots

### **Pecan Crusted Pork Loin (Plated Dinner) – Option 3**

All Plated Entrées are served with a house salad, a vegetable, choice of starch, dinner rolls with butter, dessert, regular & decaffeinated coffee, and iced tea.

Pork Tenderloin baked with a crust of pecans, finished with a mild sweet brown sauce.

~Roasted Red Potatoes

~Honey Glazed Carrots

Chef's Choice Dessert

## **Saturday, June 6<sup>th</sup> -**

### **SUNRISE MORNING BREAKFAST BUFFET –**

Fresh seasonal fruit display and breakfast potatoes.

freshly scrambled eggs, bacon and flaky country biscuits & gravy

Orange Juice

All breakfast buffets include regular and decaffeinated coffee and hot tea.