

Catered Tupa Dinners Winter 2022-23

*All entrées are prepared for us by Chick and Hen, a local artisan bakery,
And include garden green salad and dinner roll.*

EGGPLANT PARMESAN

*Thin slices of panko battered eggplant layered with mozzarella, parmesan and homemade marinara.
\$20*

VEGETABLE LASAGNA

*Roasted vegetables layered in a light herb cream sauce with parmesan and romano cheeses and pasta.
\$20*

MEAT LASAGNA

*Homemade meat ragu (sausage and beef) layered with creamy ricotta and mozzarella cheeses, pasta and fresh herbs.
\$20*

CHEESEMONGERS MAC & CHEESE

*Tender pasta smothered in a classic creamy blend of cheddar, jack, and parmesan; topped with seasoned panko breadcrumbs.
\$20*

CHICKEN AND GRAVY

*Roasted Chicken Thighs served in a light herbed gravy, accompanied with whipped mashed potatoes.
Gluten Free
\$20*

POT ROAST

*Thin, Tender Chuck Roast slowly braised with red wine, mushrooms and beef stock served with creamy mashed potatoes.
\$20*

CHICKEN AND BISCUITS

*Chicken and Vegetables in a light sage and herb gravy topped with buttermilk biscuits
\$20*

Additional Salad and Roll - \$8

DESSERT

Chocolate Chip Brownie - \$4.50

Deena's Carrot Cake - \$9.50

Beer, cider and wine available; please ask for selection.

*Dinners may be ordered at the Finnish Line Lodge any day by 3pm.
Should you be traveling off-site or arriving late, simply call us with your dinner order.
Your Catered Dinner will be packed in a basket and delivered to your tupa's refrigerator.
Dinners arrive frozen; Proper re-heating instructions are included.*