

NATHANAEL GREENE LODGE & RECEPTION HALL

Pork, Lamb, and Veal Entrées

Roast Loin of Pork

Rubbed with fresh Herbs and Garlic Roasted and Sliced, Served with Natural Pan Drippings Gravy

Pecan Crusted Pork Steak

Grilled Pork Chop

Boneless Chop Grilled and Served with Sautéed Onions and Natural Gravy

Baby Back Ribs*

Spice Rubbed and Slow Roasted with Coffee Can BBQ Sauce

Cashew Apple Pork

Sautéed Medallions of Pork Served with a Candied Apple Cashew Reduction

Grilled Pork Tenderloin*

Char-grilled and Sliced, Served with Poached Pear Puree and Balsamic Demi

Cherry Walnut Stuffed Pork Roast

Traditional Bread Stuffing Studded with Dried Cherries and Walnuts Fill a Roasted Pork Shoulder, Served Sliced in Natural Gravy

Ham w/ Currant Sauce or Pineapple Glaze or Cherry Glaze

Roast Leg of Lamb

With Rosemary and Mint infused Demi

Veal Champignon*

Sautéed Veal Cutlets finished with Mushrooms and Marsala Demi

Veal Parmesan*

Sautéed Veal Cutlets finished with Marinara and Fresh Mozzarella

Petite Lamb Chops*

Char-grilled and Served with Mint Jelly and Natural Gravy

(* add \$1.00 per asterisk per person for that item)