



Mukogawa Fort Wright Institute

HORS D'OEUVRES

*(Orders may be split into two different flavors. Orders may be purchased as 1/4, 1/3, 1/2, or 3/4 trays.)
(Our Chef's repertoire is very large. If some other Hors d'oeuvres are desired, please don't hesitate to ask.)
(Some items and food trays may be purchased for take-out.)*

POTATO CHIPS OR TORTILLA CHIPS – APPROX. 25 PEOPLE <i>Comes with Ranch or Salsa dips</i>	\$31.00
CHEESE MOLDS– APPROX. 25 PEOPLE <i>Comes with assorted crackers</i>	\$67.00
SHRIMP OR CRAB CHEESE MOLDS - APPROX. 25 PEOPLE <i>Comes with assorted crackers</i>	\$78.00
CHILLED PRAWNS, 21-25 - PER POUND <i>Comes with cocktail sauce</i>	\$25.00
DEVEILED EGGS – PER 1 DOZEN	\$8.00
CREAM CHEESE AND BROWN BREAD – PER 100 PIECES <i>With fresh fruit garnish</i>	\$95.00
HAM OR TURKEY ASPARAGUS ROLLS – PER 150 PIECES	\$150.00
CHEESE TRAY – TO SERVE 100 PEOPLE <i>Comes with assorted cheeses and may be sliced or cubed</i>	\$155.00
WHITE AND DARK DIPPING CHOCOLATE – TO SERVE 200 PEOPLE <i>Comes with Maraschino Cherries, cakes, strawberries, etc</i>	\$275.00
FRESH FRUIT TRAY – TO SERVE 150 PEOPLE	\$340.00
VEGETABLE TRAY – TO SERVE 200 PEOPLE <i>Comes with Ranch or Dill dip</i>	\$200.00

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INDIVIDUAL HOT QUICHE' -100 PER ORDER	\$150.00
<i>Ham & asparagus with Swiss cheese Chicken Florentine with parmesan Shrimp and scallion with parmesan Vegetarian with assorted vegetables and Swiss cheese</i>	
STUFFED MUSHROOMS – 100 PER ORDER	\$150.00
<i>Cold - Vegetarian with shallots, garlic and cream cheese Cold - Ham, shallots and cream cheese Hot or cold - Shrimp and Swiss cheese Hot or cold - Crab and cheddar cheese Hot - Sausage, shallots and parmesan cheese</i>	
RUMAKIS - BACON WRAPPED WATER CHESTNUTS – PER 150 PIECES	\$140.00
<i>With or without chicken livers</i>	
CHICKEN DRUMETTES – PER 100 PIECES	\$170.00
<i>Hot n' Spicy Barbecued Sweet n' Sour Teriyaki Curried Lightly seasoned</i>	
SMOKED COCKTAIL LINKS – PER 200 PIECES	\$150.00
<i>With or without B-B-Q sauce</i>	
MEAT BALLS – PER 300 PIECES	\$165.00
<i>B-B-Q, Teriyaki, Sweet n' Sour, Swedish, Chili, Mushroom- burgundy</i>	
DEEP FRIED BREADED VEGETABLES – PER 80 PIECES	\$75.00
<i>Mushrooms, Cauliflower, Zucchini, Onion rings</i>	
ASSORTED MEAT AND CHEESE TRAY – TO SERVE 125 PEOPLE	\$400.00
<i>Includes rolls and condiments</i>	
FINGER SANDWICHES – PER 1 DOZEN	\$28.00
<i>Comes with assorted spreads</i>	
MINI CROISSANT SANDWICHES – PER 1 DOZEN	\$38.00
<i>Comes with assorted spreads</i>	

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MINI CORDON BLEU – PER 100 PIECES **\$180.00**
Bite sized white chicken meat filled with ham and Swiss; breaded & browned; served in pesto cream

POPCORN SHRIMP – TO SERVE 100 PEOPLE **\$280.00**
Popcorn sized shrimp breaded, and deep-fried

ASSORTED SALAD – TO SERVE 55-75 PEOPLE **\$80.00**
Choose from our superb salad list

ITALIAN HORS D'OEUVRES SELECTIONS

PASTA STATION - PER PERSON **\$5.50**
Angel Hair, Rotini, and Mostaccioli Pastas

CROSTINI & SPREADS - TO SERVE 100 PEOPLE **\$160.00**
Caponata, Eggplant & Garlic, Tuna, Green Olive, or Mushroom Tapenade

SAVORY CHEESECAKE - PER 20 SLICES **\$30.00**
Garlic & Basil

STEAMED CLAMS - PER POUND **\$15.00**

ZUCCHINI OR EGGPLANT FRITES - PER 80 PIECES **\$20.00**
Served with side sauces (Anchovy, Marinara, Aioli)

ITALIAN SALAMI ROLLS – per 150 pieces **\$120.00**

DEEP FRIED RAVIOLI - PER 100 PIECES **\$65.00**
Served with side sauces (Marinara, Aioli, Pesto, or Alfredo)

VEGETABLE TRAY - TO SERVE 200 **\$200.00**
Served with Aioli dip

CHICKEN DRUMETTES CACCIATORE - PER 120 PIECES **\$170.00**

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BREAKFAST MENU

PER PERSON

CINNAMON ROLLS AND ASSORTED LARGE MUFFINS	\$3.00
<i>All freshly baked in house</i>	
CONTINENTAL	\$5.00
<i>Fresh-baked raisin, brown sugar & pecans filled cinnamon rolls, and assorted large muffins, oven hot; Chilled juice assortment with coffee and teas</i>	
CLASSIC CONTINENTAL	\$6.50
<i>A tray with a variety of fresh fruit, oven fresh cinnamon rolls, juice, and tea selection</i>	
STANDARD BREAKFAST	\$8.00
<i>Lightly scrambled eggs, oven fresh muffins, and choice of ham, bacon, link sausage, or sausage patties; Hash browned potatoes or Potatoes O'Brien, juices, coffee, teas and milk (Select 3 meats for buffet \$1.00)</i>	
LIGHT & FLUFFY OVEN-BAKED OMELET	\$8.00
<i>Fillings to choose are: cheese, bacon, ham, sausage, pepperoni, salami, green peppers, green onions, mushrooms, onions, chives, and spinach; comes with an oven fresh muffin, hash browned potatoes or Potatoes O'Brien, sour cream & salsa or hollandaise sauce; juices, coffee, teas and milk. (Add bacon strips to the buffet \$0.50)</i>	
ANOTHER CHOICE	\$8.00
<i>Choice of buttermilk pancakes, Belgian waffles, or French toast with maple, blueberry, and strawberry syrup heated; Select either ham, bacon, link sausage or sausage patty; Chilled fresh fruit, juice, milk, hot coffee and tea assortment (Add scrambled eggs \$0.50)</i>	
GOOD OLD HOME STYLE COOKING	\$8.00
<i>Oven fresh biscuits, creamy sausage or bacon gravy with hash browned potatoes or Potatoes O'Brien; Scrambled eggs topped with Cheddar cheese, chilled juice assortment, milk, hot coffee and teas</i>	

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SOMETHING DIFFERENT

EGGS MICHELLE

\$9.50

Puff pastry filled with lightly scrambled eggs, fine diced ham and scallions, topped with rich Hollandaise sauce; Includes hash browned potatoes or Potatoes O'Brien, chilled fresh fruit, juice assortment, milk, hot coffee and tea selection

EGGS SARATOGA

\$9.50

Vol-au-vent topped with a mixture of freshly scrambled eggs, diced red ripe tomatoes, scallions and finished with cream cheese; Served with golden browned shredded potatoes, chilled fresh fruits, assortment of juices, milk, coffee, and tea selection

EGGS BENEDICT

\$9.50

Toasted English muffin topped with Canadian bacon, poached eggs, and finished with Hollandaise or cheese sauce; Includes choice of hash browned potatoes or Potatoes O'Brien; Chilled fresh fruit, assorted juices, milk, coffee, and teas

DELUXE BRUNCH BUFFET

\$14.50

Eggs lightly scrambled, ham, bacon, sausage, choice of Belgian waffles, pancakes, French toast, with selection of 3 syrups served warm, or Biscuits and gravy; Potatoes O'Brien, fresh baked cinnamon rolls, and oven-hot large muffins, assorted fresh fruit tray, chilled variety of juices, milk, coffee and tea selection

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LUNCHEON MENU

PER PERSON

SANDWICH BUFFET

\$12.25

Hot soup Du Jour

Meat tray with 3 assorted sliced meats

Cheese tray with sliced Swiss and American

Condiment tray of lettuce, tomato, onion, pickles, olives

Assorted bread tray with condiments of: mayonnaise, mustard, butter, and creamed horseradish

Mixed greens with choice of 2 other salads

Dessert choice of Pastry Chef

Coffee, tea and milk

SERVED SOUP AND SANDWICH (YOUR CHOICE)

\$9.15

HOT LUNCH BUFFET - CHEF CHOICE

\$9.50

One entrée, one starch, one vegetable; mixed-greens salad, three assorted

dressings, croutons, sunflower seeds; Pantry Chef's choice of 2 salads;

Fresh rolls & butter, Pastry Chef's choice of dessert, and beverages

\$0.50 extra if you choose entrée; If served includes 1 salad

ENTRÉE SELECTIONS

Chicken Ala King

Spaghetti

Fresh Frozen Tilapia

Chicken Citron

Vegetable Lasagna

Mini Shrimp

Chicken Dijon

Lasagna

Big Bobs – fish and chips

Chicken in Tiger Sauce

Chicken Marco Polo

Sliced Roasted Turkey

Specialty Entrées \$11.40

Chicken Parmesan

Miso Chicken

Sliced Roasted Ham

Linguine with Clam Sauce

Roasted or B-B-Q Chicken

Sliced Pork Roast

Half of a Game Hen

Southern Fried Chicken

Pork Stir-fry

- Sage Roasted

Stir-fry Chicken

Sliced Roast Beef

- Apricot & Horseradish

Tarragon Chicken

Stroganoff of Beef

Glazed

Teriyaki Chicken Breast

Beef Burgundy

- Orange Marmalade &

Grand Marnier Glazed

Extra entrée \$2.00 per person – extra starch \$0.50 – extra vegetable \$0.50

Lunch not served after 2:00 p.m.

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LUNCHEON ENTRÉE SALADS

VEGETARIAN SALAD	\$9.00
<i>Mixed greens with tomato, egg, red and green pepper, carrot curls, radish rose, broccoli, cauliflower, alfalfa sprouts, avocado, choice of dressing</i>	
CHEF SALAD	\$9.50
<i>Ham, turkey, American cheese, Swiss cheese, egg, tomato, pickles, olives, carrot curl, parsley on bed of mixed greens with choice of dressing</i>	
DELUXE SPINACH SALAD	\$9.50
<i>Fresh spinach, grated egg, ham & turkey julienned, parmesan cheese, almonds, croutons and tossed with bacon dressing</i>	
STUFFED PINEAPPLE	\$9.50
<i>Half of a pineapple stuffed with choice of chicken salad or cottage cheese served on a bed of lettuce and garnished with fresh fruit</i>	
ORIENTAL CHICKEN SALAD	\$9.50
<i>Shredded iceberg & Romaine lettuces, mixed with bell peppers, celery, green onion & chicken tenders, tossed in our very own oriental sesame dressing and garnished with toasted almonds</i>	
STUFFED TOMATO	\$9.50
<i>A red ripe tomato stuffed with choice of chicken salad, tuna salad, cottage cheese or seafood salad, served on a bed of mixed greens; Garnished with egg, pepper slices, olives, pickles, carrot or radish; Choice of dressing</i>	
COBB SALAD	\$9.75
<i>Fresh garden greens with tomato, chicken, bacon, avocado, egg, chives, blue cheese crumbles, and choice of dressings</i>	
TACO SALAD	\$9.75
<i>Tortilla bowls filled with shredded lettuce, taco meat, onions, cheddar cheese, olives, tomato, sour cream, cilantro and served with salsa</i>	
TRIANON SALAD	\$9.75
<i>Choice of 3 items: Chicken salad, fresh fruit, cottage cheese, or seafood salad; Served on a bed of mixed greens garnished with tomato, egg, pickles, olives, choice of dressing</i>	

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DINNER MENU

ENTREE'S BEEF

PRIME RIB	\$25.50
<i>Slow roasted with a spice rub, served with au jus and creamed horseradish sauce; Carved by chef on buffets</i>	
CARVED BARON OF BEEF	\$21.00
<i>Seasoned and slow roasted, served with creamed horseradish; (50 people or more)</i>	
BEEF BURGUNDY	\$16.50
<i>Tender bites of steak meat, braised and simmered slow in our own demi-glace and finished with a full-bodied burgundy</i>	
BEEF ROULADES	\$19.50
<i>Flank steak trimmed into squares, marinated with dijon mustard, black pepper and whole thyme, rolled around a baby dill pickle, braised, then slowly baked for several hours in our own rich espagnole sauce; An old German favorite</i>	
CLASSIC SWISS STEAK	\$16.75
<i>Tender beef flash-browned then simmered in a sauce of mushrooms, sweet onions, tomatoes, and demi-glace</i>	
BARBECUED BEEF RIBS	\$16.50
<i>Ribs so tender the meat falls off, served with our own barbecue sauce</i>	
STROGANOFF OF BEEF	\$16.50
<i>Lean tender strips of beef, braised with onions and sliced mushrooms, deglazed with burgundy then simmered in espagnole; Finished the traditional way with sour cream</i>	

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POULTRY

SLOW ROASTED TURKEY BREAST	\$17.00
<i>Carved breast or sliced, served portions, both with rich gravy and our own fresh stuffing</i>	
CHICKEN PARMESAN	\$16.75
<i>Boneless, skinless chicken breast dipped in butter and rolled in our own mixture of cracker crumbs, seasoning and parmesan; Baked to a golden brown and served with a chicken supreme sauce</i>	
CHICKEN DIJON	\$16.75
<i>Boneless, skinless chicken breast marinated in Dijon mustard overnight; Rolled in Japanese breadcrumbs, browned in butter, and finished in the oven; Served with hollandaise and fresh chopped parsley</i>	
MARCO POLO	\$17.50
<i>Tender steamed broccoli topped with a grilled, egg-battered boneless skinless chicken breast then finished with a medium cheddar cheese sauce and baked to a golden brown</i>	
CHICKEN ALA KING	\$16.50
<i>White meat, red & green peppers, mushrooms, and onions all diced and cooked in a chicken supreme sauce and served over a vol-au-vent</i>	
CHICKEN TENDERS IN TIGER SAUCE	\$16.50
<i>A spicy dish of chicken tenders, red & green peppers, onions, carrots, teriyaki sauce, and tiger sauce - Guaranteed to warm you up!</i>	
BREAST OF CHICKEN IN WILD MUSHROOM SAUCE	\$17.00
<i>Boneless chicken breast baked then served in a sauce of wild mushrooms and sherry</i>	
TERIYAKI OR MISO CHICKEN BREASTS	\$16.75
<i>Flame broiled boneless, skinless chicken breasts that have been marinated in our own Japanese teriyaki sauce with fresh pineapple, green scallions, and sesame seeds to finish; OR Flame broiled boneless, skinless chicken breasts that have been marinated in our own Japanese Miso sauce served with green scallions.</i>	

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BARBECUED CHICKEN	\$16.75
<i>Broiled then baked in our own barbecue sauce.</i>	
SOUTHERN FRIED	\$16.75
<i>Chicken dipped in buttermilk and dredged in our special southern coating, then fried to crisp golden brown</i>	
CHICKEN CORDON BLEU	\$19.00
<i>Boneless, skinless chicken breast stuffed with mild cheddar, smoked ham, breaded, browned then baked to perfection and served with supreme sauce</i>	
CHICKEN WELLINGTON	\$19.00
<i>A poached boneless, skinless chicken breast with havarti cheese & artichoke hearts that is wrapped in puff pastry before being baked to a golden brown then served with béarnaise sauce</i>	
CHICKEN KIEV	\$19.00
<i>Traditional Russian entrée of stuffed chicken breast, with lemon, garlic, chives, and butter, which is accompanied by a rich Bella Aura sauce</i>	
SUNDANCE CHICKEN	\$19.00
<i>A whole chicken breast with a Jack Cheese stuffed green chili hidden inside, breaded, browned and baked to perfection then served with a feisty pepperoncini sauce</i>	
CHICKEN DUXELLES	\$19.00
<i>Boneless chicken breast stuffed with a mushroom pâté then breaded and baked to a golden brown; Accompanied by a delicate Champagne sauce</i>	
CHICKEN CITRON	\$16.75
<i>Boneless, skinless breast of chicken floured, gently browned, and swimming in a delightful sauce of oranges and lemons</i>	

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PORK

CARVED BARON OF PORK	\$18.75
<i>Seasoned and slow roasted then carved to your liking by our Chefs; served with creamed horseradish sauce</i>	
PORK PRIME RIB	\$19.75
<i>The tenderest cut of pork, slow roasted and carved by our Chefs; served with creamed horseradish sauce</i>	
STANDING BONE-IN HAM CARVED BY CHEF	\$18.25
<i>Lean pork leg, scored, set with cloves, and marinated in an apple, mustard, & brown sugar glaze then it is slow roasted. Very moist</i>	
BROILED HAM STEAK	\$16.50
<i>Thick ham steak that is flame-broiled then served with raisin sauce & garnished with pineapple & cherry</i>	
SAUTÉED PORK LOIN	\$18.75
<i>A northern Italian delight of pork medallions sautéed in butter and served in a mushroom, sherry, and tarragon sauce</i>	
APRICOTS AND PORK LOIN	\$17.50
<i>Pork loin that is flame-broiled and cut on a bias then topped with a glaze of apricot halves, apricot preserves, and apricot brandy</i>	
BARBECUED PORK SPARERIBS	\$16.50
<i>Country-style pork spareribs, flame broiled then baked tender in our own barbecue sauce</i>	
PINEAPPLE SMOTHERED PORK LOIN	\$18.75
<i>Tenderloin of pork covered with whole fresh-sliced pineapple & bouquet garni then slow roasted to perfection.</i>	
KAHLUA PIG AND CABBAGE	\$18.25
<i>Hearty cuts of pork salt packed then slow roasted with green bananas and served with traditional sautéed cabbage & onions</i>	

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OTHER DINNER ENTREE SELECTIONS

LASAGNA	\$16.25
<i>Stuffed with several cheeses and tender pasta, with a rich tomato meat sauce; A real filler (Vegetarian also available)</i>	
SPAGHETTI WITH MEATBALLS OR ITALIAN SAUSAGE	\$16.25
<i>Buttered pasta served with our tomato meat sauce and fresh grated parmesan</i>	
FETTUCINI OR RIGATONI	\$16.25
<i>The royalty of Italian pastas served with your choice of marinara, alfredo sauce, pesto, putanesca, or mizuthra cream.</i>	
LINGUINE ALLE VONGOLE (with Clams & Cockles)	\$16.25
<i>Traditional with garlic & white wine then garnished with fresh parsley</i>	
GAME HEN	\$16.75
<i>A whole, expertly-prepared game hen that comes Sage Roasted, Apricot & Horseradish Glazed, or Orange Marmalade & Grand Marnier Glazed</i>	
DEEP FRIED PRAWNS	\$18.75
<i>Fried golden brown</i>	
FRESH BAKED FISH	\$18.75
<i>Salmon, Tuna, & Halibut (Halibut is market price) baked in one of 4 ways: the first with white wine, white pepper, salt, and lemon; the second with white wine, lemon, black pepper, salt, and tarragon; the third glazed with brown sugar, lemon, butter, white wine; & the fourth is smothered in onions</i>	
<i>(Other seafood dishes available upon request at market price)</i>	

Buffets include one entrée, one starch, one vegetable, fresh-baked dinner rolls & butter, mixed-greens salad with 3 assorted dressings, croutons, sunflower seeds, two additional salad selections, dessert, and beverages.

Extra entrée \$2.50 per person – extra starch \$0.50 – extra vegetable \$0.50 – extra salad \$0.60
Caesar salad tossed by our Chef for parties of 50 or fewer \$0.50 – Croissant add \$0.30

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ORIENTAL HORS D'OEUVRES SELECTIONS

RICE BALLS – PER 100 PIECES	\$90.00
<i>Plum, Seaweed, Sesame Seed, Wasabi and pickled Ginger</i>	
BBQ PORK – PER POUND	\$12.00
<i>Served with hot sweet mustard, and sesame seeds</i>	
SWEET MEAT – PER POUND	\$13.00
<i>Thinly sliced beef marinated in soy sauce, brown sugar, Saki, and pickled ginger</i>	
YAKITORI – PER 100 PIECES	\$120.00
<i>Chicken skewered and marinated in miso or teriyaki</i>	
ASSORTED SUSHI – PER 100 PIECES	\$120.00
<i>California Rolls, Washington Rolls, Smoked eel, Marinated Tuna and Salmon, Japanese Omelet, Prawns and 2 kinds of Caviar. Served with Pickled Ginger, Wasabi and Soy Sauce</i>	
ASSORTED JAPANESE PICKLES – PER 8 POUNDS	\$60.00
<i>Cabbages, Daikon (two types) Kimchi</i>	
GYOZA – PER 120 PIECES	\$155.00
<i>Pork or chicken stuffed pasta served with sweet hot mustard</i>	
ABURAGE – PER 100 PIECES	\$160.00
<i>Stuffed deep fried pocket tofu (sweet potato or rice and vegetable)</i>	



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ORIENTAL SALAD SELECTIONS

ORIENTAL CABBAGE WITH CHICKEN, CRAB OR SHRIMP
ORIENTAL CUCUMBER WITH OR WITHOUT CLAMS
FRUIT AND TOFU
GOMA AE (BEAN, OR ASPARAGUS)
ANYTIME UDON WITH OR WITHOUT SHRIMP
CARROT NOODLE
BROCCOLI NUT
SUSHI RICE, CUKE, CARROT, AND SHIITAKE SALAD

STARCH SELECTIONS

FRIED RICE
STICKY RICE
STIR FRY SOBA NOODLES
STIR FRY MUNG BEAN NOODLES
UDON NOODLES
MISO SCALLOP POTATOES

MISO SOUP AND RICE – PER PERSON

\$1.75

With green onions, cabbage, and diced potatoes



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ORIENTAL ENTRÉE SELECTIONS

MUKOGAWA'S TRADITIONAL CURRY BEEF	\$16.75
<i>Tender chunks of beef sirloin, onions, potatoes, and carrots simmered in a spicy brown curry sauce</i>	
CHICKEN DONBURI - AN ALL TIME FAVORITE	\$16.25
<i>Chicken tenderloins, onion, spinach and, egg in a sweetened rice wine sauce</i>	
HAND SELECTED SALMON	\$18.75
<i>Fresh salmon marinated in choice of teriyaki, orange teriyaki, or miso, and then baked to perfection</i>	
BEEF OR PORK VEGETABLE STIR FRY	\$16.75
<i>Beef or Pork sautéed with oriental vegetables, and ginger. Finished with hoisin sauce and Chinese peppers</i>	
CABBAGE, CHICKEN AND TOFU	\$16.00
<i>A classic Japanese simmer dish</i>	
GINGER PORK, OR BEEF	\$16.50
<i>Boneless Beef or Pork sirloin marinated in soy sauce, sherry, and ginger then quickly stir fried</i>	
YAKI SOBA	\$16.50
<i>Chicken breast strips with oriental vegetables and soba noodles</i>	
TONKATSU	\$17.50
<i>Boneless Pork coated with panko bread crumbs, cooked in oil and served on a bed of cabbage with a Japanese fruit sauce</i>	
TERIYAKI, OR MISO CHICKEN	\$16.75
<i>Boneless breast of Chicken marinated in choice of teriyaki, orange teriyaki, or miso sauce</i>	

Each Entrée includes: 1 starch, 1 vegetable, 3 salads, rolls, and dessert



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SUPERB SALAD SELECTIONS

Mixed green OR Caesar

Spinach (add \$0.60 if substituting mixed green)

Cole slaw or bacon-curry cole slaw

Oriental cabbage salad

Cottage cheese and fruit

Medley of fresh fruit

Waldorf

Dill marinated tomato salad

Italian mozzarella tomato and basil

4 Bean

Potato

Red potato - with or without bacon

Cheesy ham and potato salad

Macaroni

Macaroni with ham, cheese, or tuna

Angel hair pasta with or without shrimp

Italian spaghetti

Italian herb Mostaccioli

Vegetable or Pasta marinade

Crab, shrimp or seafood pasta salad

Cucumber salad

dill or vinaigrette

Carrot-raisin

Pea salad

Cashew shrimp and pea salad

Broccoli nut

Jello tray assorted

Pistachio nut pudding salad

Lemon mandarin pudding salad

Cranberry nut Jello



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VEGETABLE SELECTIONS

BROCCOLI

spears or cuts

CAULIFLOWER

MIXED VEGETABLES

CORN

On cob, whole kernel, or O'Brien

WHOLE GREEN BEANS

Almondine, Provencal, or buttered & seasoned

BABY CARROTS

Butter & parsley or honey glazed

GINGER-MINT CARROTS

Sweet baby carrots glazed with ginger-honey butter and complimented with fresh mint

PEAS

PEAS AND BABY CARROTS

BROCCOLI NORMANDY

A mixture of broccoli, carrots, and cauliflower

BAKED SQUASH

Buttered; comes with or without brown sugar

ZUCCHINI

Green & yellow sautéed

ASPARAGUS (SEASONAL)

BRUSSEL SPROUTS

ORIENTAL STIR-FRY

GRILLED EGGPLANT IN SEASON

CHILLED MARINATED ITALIAN VEGETABLES

STEWED TOMATOES

CREAMED PEAS AND PEARL ONIONS

STEAMED CABBAGE

With Sour Cream

PENNSYLVANIA RED CABBAGE

Sautéed with bacon, apples, and caraway seeds

BROCCOLI OR CAULIFLOWER POLONAISE

Fried bread crumbs, chopped eggs

CORN SOUFFLÉ

Add cheese sauce or Hollandaise for an extra \$0.20 per plate



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STARCH SELECTIONS

POTATOES AU GRATIN

Rich with cream and cheese

POTATOES DAUPHINOIS

Traditional scalloped potatoes baked in cream

COMPANY POTATOES

Shredded potatoes baked in supreme sauce, and topped with green onions, and Swiss cheese

POPPY SEED POTATOES

Tender potatoes baked with onions, and tangy sour cream, then topped with cheddar cheese, and poppy seeds

BAKED POTATO

Served with all the traditional condiments

BABY RED POTATOES

Baby potatoes served with butter, and parsley

BAKED SWEET POTATOES

Served with all the traditional condiments

STUFFED POTATOES

Rich with sour cream, bacon, parmesan cheese, and chives

PEAS AND NEW POTATOES

Peas and new potatoes in a rich cream sauce

DELMONICO POTATOES

Diced potatoes baked with onion, peppers, and topped with supreme sauce

POTATOES O'BRIEN

Diced potatoes fried with onion, and peppers

FRENCH FRIES

Steak, regular, or seasoned



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OVEN ROASTED POTATOES

Russet potatoes, peeled, lightly seasoned, then oven roasted

MASHED POTATOES

Light and fluffy, flavored with cream and butter

RICE PILAF

Long grain white rice cooked in chicken stock

FRIED RICE

Fried rice with Oriental vegetables and seasoning

STICKY RICE

Short grain white rice cooked the Japanese way

WILD RICE (add \$0.50 per person)

*Nutty flavored rice simmered in a rich chicken stock
(From Saint Maries Idaho)*

RICE & MUSHROOM STUFFING

A wonderful wild forest-blend of mushrooms, rice, and water chestnuts

RED BEANS AND RICE

Cajun spices, beans, rice, and a hint of bacon (Baked)

CLASSIC SAGE DRESSING

Savory blend of our traditional dressing & the aromatic compliment of mild sage

BEANS

Rich smoked flavor with just the right hint of onion and tomato

PASTA

Any type you want served with butter, fresh parsley, and parmesan

CREAMY PARMESAN POLENTA

A rich & creamy dish with parmesan cheese, garlic, & sweet cream butter



Mukogawa Fort Wright Institute

DESSERTS

Plain Cheese Cake, or With Topping, or Two Layered Cheese Cake

Cheese Cake Flavored, Caramel, Pumpkin, or Chocolate

Fresh Cranberry Cake with Rum Sauce

Pineapple Upside down Cake

German Chocolate Cake

Strawberry Shortcake

Cookies & Cream Cake

Variety Flavored Frosted Cake

Carrot Cake with Cream Cheese Frosting

Double Fudge Ribbon Cake

Lemon, Strawberry, or Chocolate Mousse

Bread Pudding

Fat Man's Misery

Chocolate, Vanilla, or Butterscotch Pudding

Flummery

Brownies

Variety Brownies

Lemon Bars

Oatmeal Apple Crisp

Glazed Ginger Bread

Chocolate Cherry Torte

Old-fashioned Cherry, Blueberry, or Peach Cobbler

Lemon Cream Pie, Vanilla Cream Pie, or Chocolate Cream Pie

Coconut Cream Pie

Cherry, Blueberry, Peach, or Apple Pie

Variety Tarts

Assorted Cookies

Ice cream

Or one of your own favorites!