

# Maxim Events

By The Fiddlers Three

420 Eastern Ave. (directly behind The Fiddlers Three)

Shelbyville, In 46176

317-392-4371

thefiddlersthree@sbcglobal.net

*Fiddlers Three*



## Maxim Formal Affair

Guests will be served by our staff. Pricing includes table linens, your choice of coffee, tea, or lemonade with dinner, your choice of one of our signature salads w/dressing, European breads, sweet cream butter, and dessert. Gratuity included. Sales tax additional 8%. *Vegetarian entrées available upon request.*

### Signature Salad Options:

*Assorted Spring Mix Lettuces*—w/dried cranberries, mandarin oranges, red onions and our own home-made vinaigrette dressing. May be topped w/bleu cheese crumbles or served on the side.

*Fresh Spinach*—w/chopped egg, fresh mushrooms, red onion, and tomato with warm bacon dressing.

*A Wedge Salad*—iceberg lettuce, fresh tomatoes, crispy chopped bacon, red onion served w/either our homemade bleu cheese or our homemade classic country French.

*Garden Tossed Salad*—w/fresh tomato, green pepper, cucumber and your choice of dressing

### Entrée Options:

**Chicken Béarnaise**—with fresh vegetables and roasted baby new potatoes \$19.95/person

**Chicken Oscar**—topped with crab meat and béarnaise sauce w/twice baked potato and fresh vegetables \$21.95/person

**Chicken Milanese**—served over penne pasta with lemon butter sauce and Broccoli \$20.95/person

**Stuffed Cornish Game Hens**—semi boneless, wild rice stuffed, and apricot Glazed with rice and fresh vegetable mix \$24.95/person

**White Marble Farms Roast Pork Tenderloin**—with hunter sauce, signature Mashed potatoes, and peas and carrots \$19.95/person

**Montreal Seasoned Charbroiled Porterhouse Pork Chop**—with cinnamon Apples, creamy gratin potatoes and fresh vegetables \$20.95/person

**Petite Cabernet Portabella Filet Mignon**—with red skinned mashed potatoes And fresh vegetables \$27.95/person

**6 oz. Black Angus Sirloin**— with Fried Jumbo Shrimp, baked potato and Fresh vegetables \$21.95/person

**Filet Oscar**—with crab meat and béarnaise sauce, twice baked potato and Fresh vegetables \$29.95/person

**Petite Filet**—with garlic herb butter and parmesan crusted white fish, with Chef's baked potato w/bacon and cheese and vegetables \$25.95/person

**Veal Au Poivre**—with penne pasta and fresh asparagus; Fresh veal coated in cracked pepper and sautéed in heavy cream \$24.95/person

Dessert Options: Cheesecake with assorted toppings, Black Forest Brownie or Assorted Cobblers