

Menu Vorschläge 2011

3 Gänge Steaks and BBQ Menus

Menu 1

ab 15 bis 160 Personen

Country Salad

Beef Mignon Steak (Sth. America) with Tennessee Whiskey Sauce

Rindshuft-Mittelstück Steak an einer Whiskey Sauce

Fresh Seasonal Vegetables

Baked Potato with Sour Cream

Blood Orange Sorbet with Mandarin Vodka

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Menu mit 6oz 170gr Steak CHF 56.00

Menu mit 8oz 225gr Steak CHF 59.50

Menu mit 10oz 283gr Steak CHF 65.50

Menu 2

ab 15 bis 160 Personen

Country Salad

Prime cut Sirloin Steak (Sth. America) with Cabernet Sauvignon Sauce

Entrecôte an einer Cabernet Sauvignon Sauce

Mixed fresh Garden Vegetables

Baked Potato with Sour Cream

Donut with Vanilla Ice and whipped cream

Menu mit 6oz 170gr Steak CHF 59.00

Menu mit 8oz 225gr Steak CHF 63.00

Menu mit 10oz 283gr Steak CHF 69.00

Menu 3

ab 15 bis 160 Personen

Country Salad

Rib-Eye Steak (US) with Herb Mousse and roasted Onions
Marmoriertes Rindhohrücken-Steak mit Kräuter Mousse
und gebackenen Zwiebeln
Mixed fresh Garden Vegetables
Baked Potato with Sour Cream

Ice Caramel Kentucky Style

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Menu mit 8oz 225gr Steak CHF 64.00

Menu mit 10oz 283gr Steak CHF 71.00

Menu mit 12oz 340gr Steak CHF 78.00

Menu 4

ab 15 bis 160 Personen

Country Salad

Tenderloin Steak (Sth. America) with Cranberry-Pepper Sauce
Rinds Filet an einer Cranberry-Pfeffer Sauce
Seasonal garden Vegetables
Baked Potato with Sour Cream

Chicago Style Cheese Cake with marinated hot Berries

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Menu mit 6oz 170gr Steak CHF 63.00

Menu mit 8oz 225gr Steak CHF 68.00

Menu mit 10oz 283gr Steak CHF 75.50

Menu 5

ab 20 bis 160 Personen

Country Salad

Oven roasted Prime Rib (Sth. America)

Am Stück gebratenes Entrecôte mit Sauce nach Wahl

Mixed fresh Garden Vegetables

Baked Potato with Sour Cream

Fresh Fruit Salad with Pineapple Sorbet

Menu mit 6oz 170gr Steak CHF 59.00

Menu mit 8oz 225gr Steak CHF 63.00

Menu mit 10oz 283gr Steak CHF 69.00

Menu 6 CHF 49.00

ab 16 bis 160 Personen

Country Salad

Oven Roasted Corn Chicken Brest „Texas Style“ (F)

Gebratene Maispouardenbrust auf einer rassigen Tomatensauce

Sautéed Green Beans

Baked Potato with Sour Cream

Ice Caramel with whipped cream

Menu 7 CHF 59.00

ab 12 bis 60 Personen

Country Salad

Lamb Filets with Rosemarie-Pepper Sauce (NZ)

Lammfilets mit Rosmarin-Pfeffersauce

Grill Tomato with herbs and sautéed Green Beans

Pan-Roasted Potatoes with Sour Cream

Homemade Brownies with Strawberry Ice

Menu 8 CHF 49.00 ab 20 bis 120 Personen

Country Salad

BBQ Spare Ribs 400gr (CH)

Rezent marinierte Schweinerippchen

Green Beans and Sweet Corn

Golden French fries

Grand Mom's Apple Pie with Vanilla Ice

Menu mit 600gr Ribs CHF 54.00 (max. 80 Pers.)

Sehr geehrter Gast,

Sollten Sie, in unserer Aufstellung wiedererwarten nichts nach Ihrem Gusto oder Budget finden, scheuen Sie sich nicht und rufen uns einfach an. +41 821 21 21 oder Mail an info@kentuckysaloon.ch senden.

Wir sind gerne jederzeit bereit einen Anlass, Menu, Apéro oder auch nur ein Tellergericht individuell nach Ihren Wünschen und Anregungen zusammen zu stellen.

3 Gänge Combo Menus

Menu 9 CHF 49.50

ab 20 bis 160 Personen

Country Salad

The tree Chicken Combo with Cajun-Dip

Puletbrust Nuggets, Buffalo Style Flügel und Louisiana Pouletschenkel Steak

Fresh Garden Vegetables

French fries

Homemade Chocolate Cake with Strawberry Ice

Menu 10 CHF 54.50

ab 12 bis 160 Personen

Country Salad

Louisiana Chicken & Texas Steak Combo

Mariniertes Poulet-Brust (Brasil) Cajun Style &

Rindshuft Steak (Sth. America) mit BBQ Sauce

Seasonal Garden Vegetables

Baked Potato with Sour Cream

Lime Sorbet with Wodka

Menu 11 CHF 51.00

ab 20 bis 70 Personen

Country Salad

Deputy's Mixed Grill 7oz (CH / Sth. America)

Grillspiess mit, Rindshuft, Schweinshuft, Pouletbrust,

Mex-Würstchen, Grillspeck, Meetball

Butter Sautéed Green Beans

Golden Country Cuts

Blood Orange Sorbet with Sparkling Wine

Menu 12 CHF 56.00
ab 12 bis 30 Personen

Salad Bowl

All American Combo (CH / Sth. America)
Platte mit, Grill Spiess- Rindfleisch und Pouletbrust Würfel,
Speck, Meatballs, Crevetten, BBQ Spare Ribs, Chicken-Nuggets,
Buffalo Wings, Zwiebelringe, Jalapeños, Honig Mais, Gemüse,
Country Cuts und drei verschiedenen Dip Saucen

Fresh Fruit Salad with Tropical Sorbets

Menu 13 CHF 56.00
ab 20 bis 120 Personen

Country Salad

BAR-B-Q Trio
Rump-Steak 115gr (Sth. America)
BBQ Spare Ribs 120gr (CH)
Südstaten Pouletschenkel Steak 100gr (Brasil)
Sweet Corn with Honey Butter
Golden Country Cuts

Grand Mom's Apple Pie with Vanilla Ice

Menu 14 CHF 66.50
ab 12 bis 70 Personen

Country Salad

Rancher's BBQ Skewer 9oz (Sth. America / CH / Brasil)
Rindsfilet, Pouletbrustfilet, Lammfilet, Lachsfilet, Crevette
Seasonal Garden Vegetables
Baked Potato with Sour Cream

Tennessee Ice Coffe Dream

Menu 15 CHF 69.00
ab 12 bis 60 Personen

Country Salad

Surf and Turf

4oz Rinds Filet Steak 140gr (Sth. America) und
Bärenkrebsschwänze 170gr (Thai) an Béarnaise Sauce
Butter sautéed Baby Vegetables
Baked Potato with Sour Cream

Sorbet Plate with Fresh Fruits

Vegetarische Menus

Auf Anfrage. Gerne beraten wir Sie mit Tagesaktualitäten...

Gala Menus

Menu 16 CHF 74.00
ab 20 bis 120 Personen

Grilled Filet of red Snapper with Lemon Butter

Fresh Garden Salad

**Two Roasted prime Ribs „Kentucky Style“
Am Stück gebratenes Rinds und Schweins-Rib Eye
an einer Kentucky Whiskey Sauce
Mixed Baby Vegetables
Mashed Potatoes with roasted Onions**

Cherry Pie with Creamy Vanilla Ice

Menu 17 CHF 97.00
ab 12 bis 160 Personen

Green Asparagus and Cherry Tomato Salad

Season Soup, z.B. Kürbis, Paprika, Zucchini...

Grilled Filet of Salmon with Dill Butter

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Orange-Chili Sorbet

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**Sirloin Steak (Sth. America) „Hickory Style“ with mixed Forest Mushrooms
Entrecôte mit gebratenen Waldpilzen und Kräutern
Baby sweet Corn and grilled Zucchini
Baked Potato with Sour Cream**

Blueberry Muffin with Vanilla Ice Cream

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Menu 18 CHF 89.00

ab 12 bis 80 Personen

Roasted Duck Breast on a Salad Bouquet with Walnut Dressing

Creamy Sweet Corn Soup

Lime-Mint Sorbet

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Cabernet Filet Mignon 6oz (Sth. America)

Tomato with Herbs and Broccoli with Almond

Golden Wedges Potatoes

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Kentucky Jack's Bourbon Prunes Coupe

Buffet Kompositionen

Sunday Brunch Buffet CHF 35.00

Nur für geschlossene Gesellschaften ab 70 Personen bis 160

Different Bread, Zopf and Rolls, Toast, Butter, Fruit jam, Peanut Butter, Yoghurt, Corn Flakes, Müsli-Flakes, Coffee, Tea, Milk, Ovo, different Fruit Jus, Homemade Pan Cakes and French Toast with Maple Syrup, Fresh Fruits, Cold Cuts, Ham, Salami, Ham of Chicken breast, Roastbeef, a choice of Cheese, Scrambled Eggs, roasted Bacon, Fried Eggs, Hash-Browns, Veal and Pork Sausages, Meat Loaf, BBQ Spare Ribs, different Sauces, Cowboy Beans, Cucumber-Cole-Slaw-, Tomatoes- different Garden Salads,

Fresh Fruit Salad, Vanilla-Caramel Cream, Chocolate Mousse, Jack Daniels Cream, Brownies, Cheese Cake, Apple Pie, Marshmallows.

Supplement; Smoked Salmon, Shrimp Cocktail, Dried Meet, Baby Danish Plunder etc. etc.

Country Buffet Variante I ab CHF 69.00

Nur für geschlossene Gesellschaften ab 100 bis 300 Personen

American Salad Buffet

Eisberg, Lollo, Frisee, Chiccorino, Latue, Endive and seasonal green Salads, Carrot, Cocombres, Red Kidney Beans, Tomatoes with Onions, different Dressings, different Bred, Fresh Herbs, Onions, Croutons, Chili, Cereals,

Kentucky BBQ Buffet

Grill Spiess- Rindfleisch und Pouletbrust Würfel, Bacon and Mexican Sausage, BBQ Spare Ribs, Chili Meatballs, Shrimps, Chicken-Nuggets, Buffalo Chicken-Wings, Onion Rings, Jalapeños, Chili con carne, Honey Corn and the Cob, Cowboy Beans, Mixed Vegetables, Baked Potato with sour cream, French Fries, and Honey Mustard- Cajun- Garlic- Tartare- Horseradish- Dip Sauces

Fresh Fruit Salad with Tropical Sorbets

The Big Easy Country Buffet II ab CHF 78.00

Nur für geschlossene Gesellschaften ab 100 bis 300 Personen

American Salad Buffet

Eisberg, Lollo, Frisee, Chiccorino, Cocombres, Endive and different green Salads, Cole Slaw, Tex-sweet corn Salad, Waldorf Salad, Red Kidney Beans, Tomatoes with Onions, different Dressings, different Bread, Fresh Herbs, Onions, Eggs, Croutons, Chili, Cereals,

BBQ Grill and Main Courses

Mixed Grill Skewer, Beef Steaks, Boneless Chicken legs, Mex-Sausages and Bacon, Cili Meatballs, BBQ Spare Ribs, Baby Beef Burgers, sauted garlic Shrimps, Buffalo Wings, Hickory Style roasted Pork Neck, Virginia Ham, Chicken-Nuggets, Jalapeños, Honey Sweet Corn, New Orleans Jambalaya, Chili con carne, Barbecue- Mexican- Mixed Pepper- Sauce and Honey Mustard- Cajun- Garlic- Tartare- Horseradish- Dip

Sides

Baked Potato with sour cream, French Fries, Tortillas, Cowboy Beans, Grill Tomatoes, Sweet Corn, Mixed Grill Vegetables

All over sweet Dreams Buffet

Apple Pie, Chocolate Brownies, Cheese Cake, Cherry Pie, Pancakes, Chocolate Mousse, Florida Lime Mousse, Strawberry Mousse, Green Jelly, Whiskey Cream, Vanilla Caramel Cream, fresh Fruit Salad and different Ice Creams