

Stouch Tavern
Luncheon Buffet Menu
June 2018

- June 1st - Yankee Style Pot Roast with Large Pieces of Beef and Root Vegetables, White Rice, Tossed Salad, Breads and Vanilla Custards with Toasted Cookie Crumb Topping
- June 4th - Roasted Chicken over White Rice and Cream Sauce, Broccoli with Cheddar Cheese, Tossed Salad, Fresh Breads, Sugar Cookies with Fresh Berries
- June 6th - Chopped Beef Steaks Smothered in Sautéed Onions and Mushrooms, Mashed Potatoes, Tossed Salad, Bakery Breads Chocolate Crème Cake
- June 7th- Herd Rubbed Pork Loin with Cherry Sauce, Seasoned Potatoes, Noodle Salad, Fresh Breads, Chocolate Cake with Peanut Butter Frosting
- June 8th - Ham Divan with Broccoli and Cheddar Cheese, Buttered Carrots, Potato Salad, Breads and Strawberry Bavarian
- June 11th - Chicken and Home Made Dumplings, Roasted Carrots and Potatoes, Red Cabbage Slaw, Assorted Breads, Cherry Cheese Squares
- June 13th - Grilled Pork Chops with Caramelized Onions, Mashed Potatoes, Bakery Breads, Tomato, Cucumber, Onion Salad, Apple Brown Betty
- June 14th - Horseradish and Scallion Encrusted Chicken Breast, Escalloped Tomatoes, Breads, Cucumber Salad, Chocolate Chip Cookies
- June 15th - Broiled Salmon Cakes, Scalloped Tomatoes, Tossed Salad, Breads and Strawberry Shortcake
- June 18th - Baked Ham with Macaroni and Cheese, Fresh Breads, Tossed Salad, Peach Cobbler**
- June 20th - Russian Hamburgers (sirloin beef patties smothered in sour cream mushroom sauce), New Potatoes, Bakery Breads, Tossed Salad, Berry Trifle
- June 21st - Chicken Schnitzel (pan-fried chicken with lemon and garlic), German Potato Bake, Assorted Breads, Cabbage Slaw, German Chocolate Cake**
- June 22nd- Italian Style Meatballs over Penne Pasta, Green Bean Tuscany, Garlic Bread, Antipasto Salad, Lemon Crème Cake
- June 25th - Baked Chicken Wraps with a Creamy Cheddar Cheese Sauce, Rice Pilaf, Tossed Salad, Corn Bread and Chocolate Cake with Butter Cream Frosting
- June 27th - Cider Braised Chicken, Herb Roasted Potatoes and Carrots, Breads, Tossed Salad and Marble Cake with Chocolate Frosting
- June 28th - Stuffed Peppers with Ground Beef and Sausage, Macaroni and Cheese, Tomato Salad, Breads and White Chocolate Cheese Pie with Toasted Almonds
- June 29th— Roasted Pork Burgundy, Garlic Mashed Potatoes, Home Made Apple Sauce, Breads, Strawberry Pineapple Cobbler

The Luncheon Buffet is \$10.95, and available from 11:30am – 2:00pm.

Call 610-589-4577 to make a reservation; reservations are not always necessary, but appreciated.

**Reservations are strongly recommended for these dates