

Stouch Tavern
Luncheon Buffet Menu
August 2018

- August 1st - Chicken and Asparagus Crepes with Cream Sauce, Roasted Potatoes, Tossed Salad, Breads and Peanut Butter Pie
- August 2nd - Chicken Kiev (breaded stuffed chicken breasts with scallions and butter), Stewed Tomatoes, Tossed Salad, Bakery Breads, Banana Cake with Cream Cheese Icing
- August 3rd - Stouch Tavern Meatloaf, Seasoned Mashed Potatoes, Broccoli Salad, Bakery Breads, Sour Cream Apple Pie
- August 6th - Beef ala Deutsch (chopped sirloin steaks smothered in a rich brown sauce with sautéed onions and green peppers), Kugel (egg noodle casserole with cottage cheese, egg and raisins) Warm German Potato Salad , Assorted Breads and German Chocolate Cake
- August 8th - Chicken Piccata (boneless chicken breasts pan fried in light garlic butter , and topped with a cream sauce), Green Bean Tuscany, Seven Layer Salad, Assorted Breads, Buttermilk Fudge Brownies with Sour Cream Icing
- August 9th - Braised Belgian Beef served over Noodles, Cucumber, Tomato and Onion Salad, Fresh Breads and Vanilla Cake with Butter Cream Icing
- August 10th - Grilled Pork Chops with Onion Marmalade, Baked Sweet Potatoes, Creamy Cole Slaw, Tossed Garden Salad, Strawberry Rhubarb Cobbler
- August 13th - Baked Ham, Macaroni and Cheese, Tossed Salad, Assorted Breads, Pineapple Upside Down Cake
- August 15th - Chicken Dijon (rolled breasts of chicken with ham, Swiss cheese and a light Dijon mustard sauce), Rice Pilaf, Tossed Salad with Green Goddess Dressing, Rolls and Peach Crepes
- August 16th - Texas Style Chili (homemade chili with large chunks of beef), White Rice, Homemade Cornbread, Tossed Salad and Kentucky Bourbon Chocolate Chip Cookies with Pecans
- August 17th - Chopped Sirloin Patties with Mushroom Sauce, Seasoned Mashed Potatoes, Breads, Creamy Cucumber Salad, Peach Shortcake
- August 20th - Chicken in a Champagne Cream Sauce, Rice Pilaf, Tomato Cucumber Salad, Rolls and Peach Cobbler with Pecan Ginger Topping
- August 22nd - Italian Breaded Pork Chops with Tomato Sauce, Parmesan Potatoes, Tomato Salad with Creamy Dill Dressing, Rolls and Amaretto Iced Brownies
- August 23rd - Stuffed Peppers with Ground Beef and Rice, Stuffed Zucchini with Ground Turkey and Oats, Buttered Carrots, Cauliflower and Broccoli Salad, Rolls and Peach Crumb Bars
- August 24th - Roasted Top Round of Beef with Aus Jus, Au Gratin Potatoes, Fresh Breads, Cucumber, Tomato and Onion Salad, Chocolate Cake with Peanut Butter Icing
- August 27th - Stouch Tavern Corn Pie with Chicken, Zucchini with Tomatoes, Pepper Cabbage, Rolls and Shoo Fly Cake
- August 29th - Chicken Schnitzel (thinly sliced chicken breast, breaded and pan fried), German Potato Bake, Red Pepper Cabbage, Scallion Biscuits, Blueberry Streusel Cake
- August 30th - Baked Ham, Scalloped Potatoes, Spinach Salad with Sweet and Sour Dressing, Bakery Breads, Cherry Cobbler
- August 31st - Turkey Pot Pie with Homemade Noodles, Crisp Pepper Cabbage, Bakery Breads and Yellow Cake with Strawberry Raspberry Sauce

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

Reservations are not always necessary but appreciated, to make reservations, please call 610-589-4577

Check us out on the web at www.stouchtavern.com!