



A Food Experience with an Imaginative Menu that is Simply Delicious

Our goal is to provide an exceptional experience for your private party at Whispering Pines B&B. We welcome the opportunity to host you in our unique atmosphere and intimate setting.

PLATED DINNER

(DESIGNED FOR 4-10 PEOPLE)

STARTERS	ADD ONS
<p><i>Starters will serve 2 – 4 persons.</i></p> <p>Cheesy Stuffed Mushrooms \$9 Cheese Board w/homemade flatbread crackers \$14 Pear, Apple Butter and Goat Cheese Bruschetta \$12 Baked Brie topped with Walnuts & Cranberries served with toasted baguette \$11</p>	<p>Add a salad or soup to any entrée or pasta for \$4. Salad: Garden House Salad, Spinach or Caesar Seasonal Soup: Inquire for seasonal soup options</p>

HOMEMADE PASTA

Pasta is fresh and made from scratch. Dishes are served with a side of bread.

Butternut Squash and Italian Sausage Lasagna \$18

Pappardelle pasta with artichokes, mushrooms and sage cream sauce \$17

*Add Chicken (\$19) or Shrimp (\$20) *

OUR SEASONAL FAVORITES

Quinoa Bean Bowl

Lentil beans, quinoa, winter greens and vegetables, spices, nuts and cheese, topped with a fried egg. This vegetarian dish is filled with flavor! \$14

Roasted Pork Tenderloin

with seasonal fruit chutney, rosemary roasted sweet potatoes and seasonal vegetables \$18

Pork Modenese

Thick Iowa Pork Chops are sautéed in garlic, white wine and herbs with fresh mushrooms and onions, served with mashed potatoes and seasonal vegetables \$18

Apricot, Pistachio and Goat Cheese Stuffed Chicken Breast

Encrusted chicken stuffed and baked served with rice and seasonal vegetables \$18

Baked Parmesan Chicken

Chicken breast baked and topped with homemade marinara sauce, mozzarella cheese served over homemade pasta \$18

Meatballs over Garlic Mashed Potatoes

Our favorite meatballs in a hearty gravy settled atop creamy garlic mashed potatoes \$18

French Onion Flat Iron Steak

Flat Iron topped with caramelized onion sauce & Swiss cheese, hasselback potatoes and vegetables \$20

Steak Roulade

Roasted red peppers, spinach/walnut pesto, prosciutto, & provolone cheese, roasted potatoes and seasonal vegetables \$24

DESSERTS

Desserts are all homemade from scratch to order so they must be the same dessert for everyone unless noted

Individual Servings Available (Limit 2 Choices):

Seasonal Fruit Filled Crepes | Molten Lava Cake \$4.5
Baked Apple Crisp | Salted Caramel Apple Cheesecake Parfait \$4

For Parties of 6 or more:

Apple or Pear Upside-Down Cake | Grape Wine Cake \$4/serving
Seasonal Cheesecake | Dark Chocolate Cake (GF) \$5/serving
Homemade Ice Cream available by request for an additional \$3/serving

PAYMENT AND RESERVATIONS

Prices include your drink choice of coffee, tea or lemonade. You may bring your own libations.

Bartender and drink service available for hire and additional fee. Appetizers for cocktail hour available for additional fee.

Advanced reservations required. Menu choices and guarantee count due 10 days prior.

Menu choices must be pre-selected and the same for everyone except as outlined below

(2nd option available for groups of 6 or more if at least 3 meals are the same with up charge of \$2/meal)

Pricing is plus tax and service charge. Prices and offerings subject to change

May be a deposit or facility rental fee

We accept all four major credit cards, checks and cash. For groups larger than 4, please provide one payment

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