



Lunch – Plated

All Plated Luncheons served with your choice of One Appetizer, One Entree and One Dessert. Also includes fresh vegetable medley, fresh rolls and butter, freshly brewed coffee, decaffeinated coffee, assorted hot teas, iced tea, and iced water.

Appetizers

*Fresh fruit cup
Petite Caesar salad
Tossed garden salad with house dressing*

Poultry

Southern Style Buttermilk fried chicken with served with baked macaroni and cheese

Baked chicken breast stuffed and served with supreme sauce

Pan Seared chicken breast in a wild mushroom and Marsala wine sauce

Breaded chicken breast topped with Marinara sauce, provolone cheese, and fresh grated Parmesan cheese served with penne pasta

Roast Turkey with traditional dressing

Beef

Pan seared beef tips with mushrooms in a wine sauce over egg noodles

10 oz Rosemary and oil marinated rib eye steak with roasted potatoes and a roasted garlic demi glaze and mashed potatoes

London broil sliced and served with peppercorn reduction sauce

All prepared medium well.

Seafood

Oven baked halibut with a citrus reduction sauce and creamy polenta

English pub style beer battered cod with pub fries

Shrimp Stuffed with crab meat

Twin petite lump crab cakes drizzled with seafood sauce

Please add 6% sales tax and 20% service charge. Pricing is per person, unless otherwise noted



Lunch –Plated Salad's & Desserts

Mediterranean chicken Salad

Seared sun dried tomato marinated chicken breast, mixed greens, crumbled feta cheese, roasted pine nuts and julienne sun dried tomatoes with Greek vinaigrette and luncheon rolls

Caesar Salad

Your choice of grilled chicken or steak on a bed of crisp romaine lettuce, tossed with Caesar dressing, Parmesan cheese and croutons

Grilled steak salad

Grilled chipotle marinated steak over a mixture of red leaf, romaine lettuce and baby spinach, fire grilled peppers, Monterey jack and cheddar cheeses, eggs and pepper strips

Entrees

Breaded chicken breast Parmesan topped with marinara sauce

Southern style buttermilk fried chicken with whole grain mustard sauce

Pan Seared chicken breast in a wild mushroom and Marsala wine sauce

Stir fry chicken over rice

Roast turkey with traditional stuffing

Roast top sirloin of beef Au jus or mushroom sauce

Pan seared beef tips with mushrooms in a wine sauce over egg noodles

Rosemary, sage and garlic roasted pork loin with a caramelized red onion demi glace

Oven baked Salmon with a citrus Teriyaki reduction sauce

Stuffed Chicken Breast with our Famous Seafood Sauce

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