

Luncheon Suggestions

*All buffets are served with Tossed Salad with Assorted Dressings, Rolls with Butter,
and Coffee or Iced Tea*

One Entrée Plated Lunch \$ 14.95 Per Person
Two Entrée Buffet Lunch \$ 16.95 Per Person

Entrees

Choice of Two

Chicken Parmesan

*Baked Chicken Breast in a Marinara Sauce
with Parmesan and Mozzarella Cheeses Melted
Atop*

Served with Homemade Stuffing

Baked Lasagna

Meat or Vegetable

Chicken Supreme

*Baked Chicken Breast in a Cream and Butter
Sauce*

Baked Ham

Glazed with a Bourbon Mustard Glaze

Southern Fried Chicken

Selection of Light and Dark Meats

Baked Orange Roughy

Served in a Lemon Butter Sauce

Roast Top Round

Slow Roasted and Served with Natural AuJus

Herb Crusted Pork Loin

Sliced Herb Crusted Pork with a Rosemary Glaze

Chicken Marsala

*Breaded Chicken Breast in a Marsala Wine And
Mushroom Sauce*

Roast Turkey

Homemade Meatloaf

Starch

Choice of One

*Whipped Potatoes with Gravy
Twice Baked Potatoes
Steamed or Roasted Redskin Potatoes
Rustic Cheddar Mashed Potatoes
Wild Rice*

Vegetable

Choice of One

*Mixed California Blend
Green Beans Amandine or Country Style
Broccoli Cheddar Gratin
Glazed Carrots
Buttered Corn or Corn O'Brien
Sautéed Zucchini and Summer Squash*

Dessert

Choice of One

*Strawberry Cloud Cake
German Chocolate Cake
Cheesecake with Berry Topping*

*Carrot Cake
Old Fashioned Chocolate Cake
Lemon Chiffon Cake*

All Charges are Subject to a 20% Service Charge and Applicable Sales Tax