

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