

## **LUNCH ENTRÉE MENU**

**Served From 11:00am – 3:30pm**

**Please Select One Menu for the Entire Group.  
All Menu Selections Include the Following:  
Choice of One Salad and One Entrée;  
Fresh Seasonal Vegetables; Hard Rolls;  
Choice of One Dessert and One House Beverage.  
See Your Coordinator for Special Dietary Needs.**

### **APPETIZERS**

(Optional)

Scallops in Phyllo Crust with Lemon Sauce	\$4.25
Sautéed Mushrooms and Scallops in Brie Sauce	\$4.25
Mushroom Ravioli with Butter Mushroom Broth	\$3.95
Coconut Shrimp with House Marmalade	\$4.75
Mushroom and Crab Au Gratin	\$4.25
Fresh Fruit Compote	\$3.50
Charred Salmon with Orange Mustard Glaze and Thai Salsa	\$4.25
Tandori Sea Scallops and Green Chili Sauce	\$4.25

### **SALADS**

(Select One)

#### **SPINACH SALAD**

Crisp Spinach Leaves with Cherry Tomatoes, Olives and Hard Boiled Eggs  
Topped with Mushrooms Served with a Delicious Raspberry Vinaigrette

#### **HOUSE GREEN SALAD**

Crisp blends of Romaine and Iceberg Lettuce with Cherry Tomatoes, Cucumbers and Olives  
Topped with Shredded Carrots Served with our Creamy Ranch Dressing

#### **FRUIT SALAD**

Fresh Sliced Seasonal Fruits and Berries

#### **SUMMER SALAD**

(additional \$.50 per person)

Tender Young Spinach Leaves with Sweet Fresh Strawberries, Mandarin Oranges,  
Feta Cheese and Candied Walnuts Served with a Refreshing Strawberry Poppy Seed Dressing.

#### **CAESAR SALAD**

(additional \$.50 per person)

Crisp Romaine Lettuce with Hard Boiled Eggs, Crunchy Bacon, Cherry Tomatoes,  
Herbed Croutons and Asiago Cheese with a Zesty Caesar Dressing

## **MEAT ENTREES**

### **CHARBROILED NEW YORK STEAK**

Choice Cut Broiled New York Steak with Sautéed Onions and Wild Mushrooms  
Served with Dauphinoise Potatoes

**\$23.95**

### **BARON OF BEEF**

Sliced Roast Beef with au jus Served with Mashed Potatoes

**\$19.95**

### **PORK TENDERLOIN NORMANDY**

Roasted Sliced Pork Tenderloin with Caramelized Apple Slices  
Served with Scalloped Potatoes

**\$19.95**

## **PASTA ENTREES**

### **CHICKEN MANICOTTI**

Tender Simmered Chicken in Pasta Tubes  
Served with Creamy Alfredo Sauce

**\$17.95**

### **CHICKEN FETTUCCINI**

Fresh Fettuccini with Asiago Cream Sauce Topped with Sautéed Breast of Chicken  
Served with Julienne Vegetables

**\$17.95**

## **POULTRY ENTREES**

### **ROMAN CHICKEN**

Crispy Golden Chicken Filled with Ricotta Cheese, Spinach, and Sun-Dried Tomatoes  
Served with Rice Pilaf or Parslied New Red Potatoes

**\$18.95**

### **PACIFIC RIM CHICKEN**

Teriyaki Marinated Chicken Served with Fresh Hawaiian Pineapple,  
Oriental Vegetables and Rice Pilaf

**\$17.95**

### **HONEY BREAST OF CHICKEN**

Breast of Chicken Glazed with Honey-Lemon Sauce  
Served with Rice Pilaf

**\$17.95**

### **LAFAYETTE CHICKEN**

Breast of Chicken Smothered with Lobster Mix and Melted Provolone Cheese  
Served with Rice Pilaf or Parslied New Red Potatoes

**\$19.95**

### **SMITH CHICKEN**

Breast of Chicken Topped with Ham, Swiss Cheese and Sauce Mornay  
Served with Rice Pilaf  
**\$17.95**

### **CHICKEN PARMESAN**

Breast of Chicken Topped with Homemade Marinara and Mozzarella Cheese  
Served over a Bed of Spaghetti Pasta with Mixed Vegetables  
**\$18.95**

### **HOT TURKEY**

Traditional Hot Turkey Dinner Served with Stuffing,  
Mashed Potatoes, Gravy and Cranberry Sauce  
**\$17.95**

## **SEAFOOD ENTREES**

### **ROASTED SALMON**

Oven Roasted Norwegian Salmon with Confetti Pearl Barley and Parsley Coulis  
**\$19.95**

### **HALIBUT**

Baked Halibut with Sauce Mornay or Spicy Melon Salsa  
Served with Au Gratin Potatoes  
**\$19.95**

### **NORWEGIAN SALMON**

Baked Salmon with Caribbean Chutney  
Served with Parslied New Red Potatoes  
**\$19.95**

## **SOUP ENTREES**

**Soup Entrees Include the Following:  
Choice of Fresh Fruit Salad or Small Chef Salad;  
Hard Rolls; Choice of One Dessert and One House Beverage.**

### **SOUP SELECTIONS**

Potato Leek with Dill, Tomato Bisque, Clam Chowder, Wild Mushroom Onion,  
Chicken Noodle, or Cream of Vegetable  
**\$14.95**

### **SOUP IN A BREAD BOWL**

Sourdough Bread Bowl with One of the Following Selections:  
Potato Leek with Dill, Wild Mushroom Onion, Cream of Vegetable,  
Tomato Bisque or Clam Chowder  
**\$15.95**

## **DESSERTS**

(Select One)

Chocolate Decadence with Raspberry Sauce  
Chocolate or Peanut Butter Brownie with Vanilla Ice Cream and Chocolate Sauce  
Shortcake with Fresh Glazed Strawberries and Whipped Cream (Seasonal May-September)  
French Silk Chocolate Mousse with Slivered Almonds  
New York Cheesecake with Raspberry Sauce  
Carrot-Raisin Cake  
Chocolate Macadamia Nut Mousse cake with an Oreo Cookie Crust  
Florentine Cookie Cup with Vanilla Ice Cream and Raspberry Sauce  
Apple Pie with Vanilla Ice Cream  
Strawberry Crepes with Raspberry Sauce and Vanilla Ice Cream (Seasonal May-September)  
Key Lime Pie  
Rice Pudding with Seasonal Fruit  
Fresh Fruit Tarts  
Chocolate Cake with Chocolate Sauce  
Potted Apple with Whipped Cream (Sugar Free/NutraSweet)

## **SPECIALTY DESSERTS**

(Additional \$2.00 per person)

House Crème Brûlée: Baked Caramel Custard topped with a thin crust of Caramelized Sugar  
Florentine Taco Filled with Marinated Berries topped with Orange Sauce  
Chocolate Peanut Butter Eclair with Chocolate Sauce and Vanilla Ice Cream  
French Brioche with Pastry Cream, Berries, Whipped Cream and Raspberry Sauce  
Pavlova; Crisp Meringue Shell with Soft Center, Whipped Cream, and Seasonal Fresh Fruit (Sauce optional)

## **HOUSE BEVERAGES**

(Select One)

Limeade, Lemonade, Raspberry Lemonade,  
Sparkling Apple Juice, Sparkling Cranberry Juice,  
Sparkling White Grape Juice, Orange/Peach/Passion Fruit,  
Peach Ole, Orange/Guava/Passion Fruit