



Banquet Plated Luncheon Menu

Side Salads

Classic Caesar Salad

Served with croutons and grated Parmesan

Garden Salad

Romaine and Iceberg lettuce with cucumbers, tomatoes, and carrots with Italian or Ranch dressing

Walnut Gorgonzola Salad

Field greens, walnuts, raisins, Gorgonzola cheese and sliced red onions

Fresh Sliced Fruit Plate

Sliced cantaloupe, honeydew, pineapple, with fresh berries and a honey dressing

Plated Luncheon Options

Roasted Turkey Breast \$12

Oven roasted turkey breast over garlic-mashed potatoes, with gravy and cranberry sauce

Stuffed Chicken Breast \$16

A roasted skinless chicken breast, stuffed with feta cheese, sun dried tomatoes, spinach and artichoke hearts, with a white wine, feta cream sauce

Quiche Lorraine \$12

Baked in a flaky pie shell with bacon, Gruyere cheese and green onions served with seasonal vegetables and roasted potatoes

Roasted Pork Loin \$16

Sliced pork loin, served with seasonal vegetables, garlic mashed potatoes and an apple pork sauce

Roasted Chicken Marsala \$16

A roasted five-ounce chicken breast served with seasonal vegetables, garlic mashed potatoes and a mushroom marsala sauce

Broiled Walleye \$18

Eight ounces of broiled walleye, served with a citrus beurre blanc sauce

Beef Stroganoff \$14

Pieces of beef sautéed with red wine, beef stock and cream served over egg noodles

*****All prices subject to tax and service charge*****



(Plated Luncheon Options Continued)

Roasted Beef Tenderloin \$20

Sliced beef tenderloin, served with a béarnaise sauce

Chicken Salad with Fresh Fruit \$10

Grilled chicken breast tossed with celery and onions in a mayonnaise dressing with a variety of fresh fruit

Sautéed Shrimp with Fettuccine Alfredo \$15

Western gulf shrimp tossed with fettuccine pasta and a creamy Alfredo sauce

Chicken Parmesan \$12

Breaded chicken breast baked with marinara sauce and provolone cheese over linguine pasta

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