

# Lunch

## Complete Served Luncheons

Your selection also includes: Freshly Baked Cracked Wheat Rolls (our specialty) with Herb Butter Rosettes, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea with lemon wedge and a choice of salad, starch, vegetable, and dessert to accompany your entrée choice (see accompaniments).

### Beef and Veal

- Tenderloin Au Poivre** Petite filet of beef, topped with a peppercorn cream sauce with a touch of brandy. .... \$35
- Beef Tips Burgundy** Sirloin pieces sautéed with shallots and mushrooms, finished with red wine and sour cream, served over buttered egg noodles..... \$15
- Traditional Yankee Pot Roast** In the home-style tradition, choice beef simmered with carrots, onions, celery and topped with a Jardinière Sauce. .... \$15
- Veal Stew Merango** Braised veal with asparagus, carrots and mushrooms in a dry vermouth brown sauce served over egg noodles, topped with garlic toasted bread crumbs..... \$15

### Poultry and Pork

- Chicken Cordon Bleu** Boneless breast of chicken, wrapped around ham and swiss cheese, breaded and then baked to a golden brown, served with Sauce Mornay. .... \$17
- Chicken Saltimbocca** Grilled boneless breast of chicken filled with asparagus, swiss cheese, prosciutto ham, and topped with a merlot wine sauce.. \$18
- Chicken Francaise** Egg battered boneless breast of chicken seasoned with parmesan and parsley and topped with a lemon white wine sauce. .... \$17
- Chicken Picatta** Charbroiled boneless breast of chicken topped with a lemon wine sauce, finished with cream, sliced mushrooms, artichoke hearts, capers and a touch of tarragon. .... \$17
- Oven Roasted Chicken** Bone in chicken with chef blended herbs and spices. .... \$14
- Grilled Chicken Provençal** Charbroiled boneless breast of chicken topped with a lemon butter wine sauce with tomatoes, black olives, green onions, mushrooms and garlic..... \$17
- Sliced Roast Turkey** All natural turkey stuffed with traditional dressing and giblet gravy. .... \$17
- Roast Pork Loin** Slowly roasted boneless loin served with natural gravy. .... \$12

### Seafood

- Seafood Newburg** The Fruits of the Sea: shrimp, scallops, and crab meat, sautéed and then blended with a rich sherry cream sauce and your choice of pastry shell or rice pilaf. .... \$18
- Baked Stuffed Sole** Twin fillets of sole, wrapped around a flavorful seafood stuffing, baked to perfection and served with a white wine cream sauce. .... \$17
- Haddock Francaise** Fresh haddock fillet egg dipped, and seasoned with parmesan cheese, parsley, and topped with a lemon white wine sauce. .... \$17
- Baked Salmon** with a citrus nut butter. .... \$18

### Vegetarian Specialities

- Vegetable Lasagna** Sheets of lasagna pasta layered with spinach, ricotta, mozzarella, parmesan cheese and topped with an alfredo sauce. .... \$15
- Pasta Prima Vera** Bowtie pasta sautéed with fresh garden vegetables in a garlic butter wine sauce topped with parmesan cheese..... \$14
- Penne Julienne** Penne pasta with tomato vodka sauce topped with Julienne squash and grated Asiago cheese. .... \$14

### On The Lighter Side

- Designer Salad Plate** Your choice of tuna, chicken, ham or egg salad, sliced tomatoes, fresh fruit, croissant and served on a bed of lettuce..... \$12

**Cobb Salad** Iceberg lettuce topped with ham, turkey, smoked bacon, sliced hard boiled egg and crumbled bleu cheese. .... \$13

**Trifecta Salad Plate** Tuna, chicken and shrimp salads, served with a croissant on a bed of lettuce, garnished with black olives, cucumbers, tomatoes and hard-boiled eggs. .... \$14

**Mediterranean Chicken Salad** Grilled boneless breast of chicken served on a bed of field greens. Topped with feta cheese, roasted peppers, marinated artichoke hearts and black olives. Served with balsamic vinaigrette. .... \$15

### Boxed Lunches

All boxed lunches include the following: potato chips, fruit salad, granola bar, condiments, cookies, bottled water

- Roast Beef/Cheddar** Sliced roast beef and cheddar cheese on a Kaiser roll with lettuce, tomato and red onion..... \$15
- Grilled Vegetarian Wrap** Marinated seasonal vegetables charbroiled. Served in a flour tortilla with wild field greens. .... \$15
- Turkey/Gruyere** Sliced breast of turkey with a mild Swiss cheese. Topped with lettuce and tomato. Served on a croissant..... \$15

### Cold Luncheon Buffet

**Deli-Board Buffet** Roast beef, baked ham and sliced turkey breast with assorted cheeses, served with roasted red peppers, lettuce, tomato and onion with an assortment of rolls and condiments, potato chips, pickles, cookies, coffee, decaf coffee, hot tea, soda and bottled water. .... \$16

**Wrap Buffet** Assorted flavored tortillas filled with your choice of meats, julienne lettuce, tomatoes, and flavored mayo's. Served with fresh potato chips, cookies, coffee, decaf coffee, hot tea, soda and bottled water. .... \$17

- With One Salad add \$.75/person
- With Two Salads add \$1/person
- With Soup add \$2 per person

### Design Your Luncheon Buffet

(50 person minimum for all buffets)

- Option One** One Salad, One Starch, One Vegetable, One Entrée, Dessert. .... \$16
- Option Two** Two Salads, Two Starches, One Vegetable, Two Entrées, Dessert. .... \$19
- Option Three** Three Salads, Two Starches, One Vegetable, Three Entrées, Dessert. .... \$21

### Buffet Selections

**Salads** Tossed Garden, Fresh Fruit, Pasta, Spinach, Cole Slaw, Red Bliss Potato, Macaroni, Tomato and Red Onion and Cavatelli.

**Starches** Oven Roasted Potatoes, Mashed Potatoes, Scalloped Potatoes, Au Gratin Potatoes, Salt Potatoes, Rice Pilaf, Wild Rice Blend, and Pasta.

**Vegetables** Broccoli Polonaise, Sugar Snap Peas, Green Beans Almandine, Glazed Carrots, Vegetable Medley of Broccoli, Carrots and Cauliflower, Harvest Blend of Carrots and Squashes.

**Entrées** Chicken Chasseur, Chicken Piccata, Chicken Parmesan, Roasted Chicken, Fried Chicken, Roast Pork Loin with gravy, Beef Tips, Yankee Pot Roast, Honey Glazed Ham, Roasted Turkey, Stuffed Shells, Meatless Ziti, Vegetable Lasagna, Seafood Newburg or Vegetable Stir-Fry.

**Desserts** New York Style Cheesecake with optional Sauces, Apple or Cherry Cobbler (served warm), Double Chocolate Cake, German Chocolate Cake, Lemon Sponge Cake, Carrot Cake, Assorted Pies, White Chocolate Mousse with or without raspberries, Amaretto Mousse, Double Chocolate Mousse, Frangelica Mousse.

All prices are subject to applicable service charge and tax.

