

All selections \$19.95 unless otherwise noted.  
All luncheon selections include appetizer, entree,  
appropriate starch & vegetable, beverage and dessert.

**Appetizers:**

Medley of Fresh Fruit, Soup Du Jour or Tossed Garden Salad

**Entrees:**

**Tarragon Chicken** – Classic French dish consisting of aromatically fresh herbal tarragon, vermouth and cream sauce over pasta and rice.

**Parmesan Cheese Encrusted Chicken** – Parmesan cheese breaded chicken breast, sautéed and served with an Italian herb beurre blanc sauce.

**Southern Fried Chicken in a Basket** – Seasoned bone in chicken, fried crisp and served in a basket with kinkle cut French fries, creamy cole slaw and pasta salad.

**Walnut and Pesto Crusted Chicken Cutlet** – Breast of chicken coated in walnuts, breadcrumbs and pesto sauce, baked until golden brown and served with buttered egg noodles.

**Chicken Broccoli Couscous** – Simmered in a chicken broth with raisins, parsley and finished with toasted almonds.

**Chicken and Waffles** – Roasted breast of chicken served with a savory golden brown waffle and a hot Dijon mustard cream sauce.

**Bacon Wrapped Meatloaf** – Ultimate comfort food topped with crispy, hickory smoked bacon and served with what else, but flavored mashed potatoes.

**London Broil \$20.95** – Marinated London broil grilled to perfection, thinly sliced and topped with a mushroom brandy sauce served with garlic mashed potatoes.

**Yankee Pot Roast \$20.95** – Braised beef served with carrots, onions and potatoes.

**Beef Tips \$ 21.95-** Beef tenderloin tips sautéed with sweet peppers and onions de-glazed with burgundy wine & homemade bordelaise sauce served on a bed of basmati rice.

**Shrimp and Chicken Jambalaya \$21.95** – Creole style, combining rice and vegetables along with chicken and Gulf Shrimp.

**Zests of Citrus Encrusted Fillet of Sole \$21.95** – Encrusted with zests of lime, lemon, orange and grapefruit combined with herbal breadcrumbs.

6% tax & 20% service charge or waitress fees will apply to process.  
Chef fee \$75.00 plus 6% tax (for stations only)  
Each chef serves approximately 50 people. Prices subject to change.

***Cold Sandwiches – \$13.95***

Served on freshly baked bread or wrap with lettuce and tomato.  
(Not recommended for groups larger than 25)

Includes: cold pasta salad, pickle, dessert & beverage

***Roast Turkey & Cheese ~ Classic Chicken Salad ~ Tuna Salad ~ Grilled Chicken Breast***

Soup Du Jour and Half of a Sandwich - \$13.95

Or

Soup Du Jour and Whole Sandwich – \$16.95

***Salads - \$14.95***

Includes: rolls, flatbreads, butter, dessert & beverage

***Chicken Caesar Salad*** – Crisp romaine tossed with our famous Caesar dressing topped with sliced marinated chicken and croutons.

***Grilled Balsamic Chicken*** – Marinated boneless breast of chicken served atop mixed greens and seasonal fresh vegetables.

***Chinese Chicken Salad*** – Grilled chicken breast, napa cabbage, bean sprouts, romaine, carrots, orange slices, almonds and chow mein noodles served with citrus-sesame and hoisin dressing.

***Mediterranean Greek Salad*** – Mixed greens, fresh vegetables, black olives, smoked chicken, hummus, and feta cheese served with a grilled pita wedge.

***Cobb Salad*** – Sliced chicken, bacon, hard boiled eggs, tomatoes, avocado, cheddar cheese and mixed greens served with a vinaigrette dressing and topped with crumbled gorgonzola cheese.

***Luncheon Dessert Selections***

Vanilla “Brownie Bite” Sundae – Cookies & Cream Sundae  
Whoopie Pie – Apple Pie – Spumoni – Carrot Cake – Tiramisu Trifle – Chocolate Éclair  
S’mores Ice Cream Sundae – Grilled Pound Cake with Chocolate Glaze  
Strawberries-n-Biscuit (Spring/Summer) Caramel Apple-n-Biscuit (Fall/Winter)

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