

## Plated Luncheon Options

All lunch selections include salad, entrée selection, Chef's suggestion of fresh seasonal vegetable, appropriate starch, warm rolls with butter, dessert, iced tea, coffee and hot tea

- Roasted Pork Loin** **\$24.00**  
Roasted with Hoisin Glaze, Potato Cake, Seasonal Vegetable
- Medallions of Beef** **\$26.00**  
Pink Peppercorn and Béarnaise Sauce, Whipped Chive Potatoes, Seasonal Vegetable
- Roasted Vegetables & Fettuccine** **\$22.00**  
Roasted Peppers, Zucchini, Squash, Mushroom, Red Onion, Vodka Tomato Sauce
- Citrus Chicken Breast** **\$24.00**  
Lemon Grilled with Lemon Beurr Blanc, Parmesan Roasted Potatoes, Seasonal Vegetable
- Sautéed Tilapia with Shrimp** **\$25.00**  
Sautéed Tilapia with Shrimp, Diced Tomatoes, White Wine Sauce, Rice and Seasonal Vegetable Medley
- Parmesan Crusted Chicken Breast** **\$24.00**  
Parmesan Chicken Breast, Angel Hair Pasta with Roasted Basil Tomato Sauce
- Sliced London Broil** **\$25.00**  
Marinated London Broil, Cheddar Yukon Gold Mashed Potatoes with Bordelaise Sauce
- Seared Salmon Filet** **\$24.00**  
Tropical Fruit Salsa, Risotto, Grilled Asparagus
- Crepes Florentine** **\$24.00**  
Tender Moist Chicken with Mushrooms Wrapped in a Crepe, Veloute Sauce

Lunch Selections

