

# ONE ENTRÉE \$20/PERSON | TWO ENTRÉES \$23/PERSON

Four hour event between 11am-3pm, which includes: appetizer, soup or salad, dinner rolls, entrée, potato, vegetable, and non-alcoholic beverages. Lunch to be served no later than 1pm. Served individually plated. Additional \$2 per person for family-style.

## Entrees (Choose Two)

### SAUTÉED CHICKEN BREAST

Served with your choice of sauce: sweet marsala, basil cream, lemon cream, or chicken Parmesan

### CHICKEN FLORENTINE \$2

Chicken breast served on a bed of fresh spinach and mushroom, topped with a Parmesan cream sauce

### CHICKEN BRUSCHETTA \$2.50

Chicken breast topped with mozzarella, tomatoes, basil, and balsamic glaze

### CLASSIC BAKED CHICKEN

Assorted bone-in chicken or leg quarters, marinated in lemon and garlic

### ITALIAN SAUSAGE

Sautéed with sweet green and red peppers, onions, garlic, and fresh oregano

### SLICED PORK TENDERLOIN W/ SHERRY CREAM SAUCE \$1

Slow roasted, then sliced and served with an apple scented demi-glaze

### SLICED PRIME OVEN ROASTED BEEF \$3.50

Slow roasted, then served with Bordelaise sauce

### THINLY SLICED ROASTED TOP ROUND \$1.50

Served with mushroom gravy

## Accompaniments (choose one of each)

### APPETIZERS

cabbage salad • relish tray • vegetable crudité • pepper platter: stuffed, grilled, roasted \$1 • domestic cheese and fruit \$2 • shopska salad \$2 • arancini \$2 • smoked meat and cheese \$2 • burek: cheese or meat \$2 • roasted pig \$2 • roasted lamb \$3 • hummus \$1 • cevapi \$2

### SOUP OR SALAD

cream of broccoli • cream of chicken • tomato basil • Italian wedding • chicken noodle  
\$ mixed green • Caesar \$1 • Michigan harvest \$2 • Greek \$2

### VEGETABLE

California medley • Chef's seasonal blend • green bean almondine • garlic green beans • honey butter carrots • buttered corn

### STARCH

oven-roasted potatoes • au gratin potatoes • herb-roasted redskins • mashed potatoes • Parmesan red skins • crispy potato wedges • Chef's famous rice pilaf

### PASTA AND SAUCE

Pasta: penne • cavatappi • tri-colored cheese tortellini \$2  
Sauce: Alfredo \$2 • marinara • vodka \$1 • palomino \$1 • garlic, olive oil • Parmesan • ground beef bolognese \$1

### DESSERT (\$1/PERSON)

Sander's hot fudge sundae • cannolis • strudel

## Upgrades

bronze bar \$6/person • silver bar \$9/person • gold bar \$13/person • beer & wine \$3 • bartender \$75 • family-style \$3/person • additional hour \$3/person

Subject to 6% Michigan sales tax, 12% service charge, \$75 bartender fee)

LUNCHEON  
GRADUATION, BIRTHDAY, RETIREMENT, ANNIVERSARY  
\*Pricing and menu options are subject to change without notice. Pricing may change on holidays or holiday weekends. \* Consuming raw or uncooked meats, poultry, seafood, or eggs may increase risk of food borne illness. \* Special dietary options can be requested\*