

McLOONE'S BOATHOUSE

Lunch buffet

Fresh Baked Rolls + Butter

salad | *choice of two*

TRADITIONAL CAESAR with Parmesan + Buttered Croutons

GARDEN SALAD with English Cucumber, Red Onion, Grape Tomatoes + Balsamic Vinaigrette

BETTY'S GARDEN with Artisanal Greens, Honey Crisp Apples,
Sun-Dried Cranberries, Candied Walnuts, Crumbled Feta + Apple Cider Vinaigrette

MINI CAPRESE SALAD with Grape Tomatoes, Fresh Mozzarella, Basil + Balsamic Reduction

FUSILLI PASTA with Roasted Red Peppers, Arugula, Pesto + Parmesan

STRAWBERRY SALAD with Baby Spinach, Red Onion, Feta, Walnuts + Honey-Balsamic Vinaigrette

protein | *choice of two*

CHICKEN FRANCAISE topped with Lemon Butter Cream

CHICKEN MARSALA topped with Wild Mushrooms + Marsala Reduction

CHICKEN FLORENTINE stuffed with Baby Spinach + Mozzarella, topped with Garlic-Alfredo Sauce

SEARED SALMON with Pineapple Glaze

BLACKENED MAHI MAHI topped with Tomato Marmalade

SHRIMP SCAMPI over Rice Pilaf

pasta | *choice of one pasta + one sauce*

PASTA | **PENNE** | **RIGATONI MEZZI** | **TORTELLINI** | **CAVATAPPI**
SAUCE | Roasted Tomato Cream | Pesto Cream | Marinara | Pomodoro | Carbonara | Alfredo | Primavera

sides | Truffle Whipped Potatoes & Chef's Selection of Seasonal Vegetable

dessert | *choice of one*

CHEF'S SELECTION OF Fresh Fruit *or* Assorted Pastries

\$40 per person | plus sales tax + 20% service charge

Menus to change without notice due to product seasonality