

Luncheon Offerings

TO BE SERVED BUFFET STYLE
Offered weekdays between 12:00pm-3:00pm

CHOICE OF ONE ENTRÉE

- SLICED SIRLOIN
Peppercorn Crust with Seasoned Au Jus
\$18.00 PER PERSON
- CHICKEN MARSALA
Served with Mushrooms and Marsala Wine Sauce
\$18.00 PER PERSON
- SLOW ROASTED TURKEY BREAST
Served with Cranberry Sauce and Homemade Gravy
\$18.00 PER PERSON
- HERB ROASTED PORK LOIN
Served with Sautéed Apples
\$18.00 PER PERSON
- HONEYBAKED HAM
Glazed with Honey & Brown Sugar
\$18.00 PER PERSON
- BROILED FLOUNDER
Served with Lemon Butter Sauce
\$18.00 PER PERSON

CHOICE OF TWO SIDES

- OVEN ROASTED RED BLISS POTATOES
- GARLIC MASHED POTATOES
- POTATOES AU GRATIN
- SCALLOPED POTATOES
- WILD RICE PILAF
- GREEN BEAN ALMONDINE
- VEGETABLE MEDLEY
- SNOW PEAS *with* BABY CARROTS
- ASPARAGUS

CHOICE OF ONE DESSERT

- NEW YORK CHEESECAKE
- PECAN PIE
- APPLE PIE
- FLOURLESS CHOCOLATE TORTE

SERVED WITH:

WARM ROLL & BUTTER, TENDER MIXED MESCLUN
GREEN SALAD *with choice of dressing*

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, LEMONADE

