

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
\$20.00 PER PERSON

- CHICKEN MARSALA

Served with Mushrooms and Marsala Wine Sauce
\$20.00 PER PERSON

- SLOW ROASTED TURKEY BREAST

Served with Cranberry Sauce and Homemade Gravy
\$20.00 PER PERSON

- HERB ROASTED PORK LOIN

Served with Sautéed Apples
\$20.00 PER PERSON

- HONEYBAKED HAM

Glazed with Honey & Brown Sugar
\$20.00 PER PERSON

- BROILED FLOUNDER

Served with Lemon Butter Sauce
\$20.00 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