

## **Luncheon Entrees**

(All entrees accompanied by rolls, butter, salad, fresh vegetables, starch, dessert, freshly brewed coffee and specialty teas)

### **Luncheon Salads** (please select one)

- \* Wild Field Greens with Yellow and Red Peppers, Cherry Tomatoes and Citrus segments, dotted with Gorgonzola Cheese and Candied Walnuts
- \* La Valenciana Salad with Mandarin Oranges, Toasted Almonds and Scallions
- \* Fresh Market Salad tossed with Mushrooms, Cucumbers, Tomatoes and Croutons

Pasta Rotello \$15.95

Pasta stuffed with Fresh Spinach, Ricotta, Mozzarella and Goat Cheese served with Salsa Rosa Sauce

Tilapia Piccata \$16.95

Seasoned Tilapia topped with Capers and Tomatoes

Chicken Parmesan \$17.25

Breaded Chicken Breast topped with Marinara Sauce and Mozzarella Cheese served with a side of Pasta Marinara

Chicken Vinaigrette \$17.95

Grilled Breast of Chicken marinated in Balsamic Vinaigrette, topped with Fresh Tomato Relish

Chicken Marsala \$17.95

Sautéed Chicken Breast with Fresh Mushrooms and Marsala Wine Sauce

Bacon wrapped Pork Loin \$18.25

Topped with a Bourbon Sauce

Herb-Crusted Atlantic Salmon \$19.25

Roasted Salmon Filet accompanied by Cucumber Dill Sauce

Herb Crusted Prime Rib of Beef \$20.75

Petite cut of slow Roasted Prime Rib of Beef with Rosemary Au Jus

## **STARCH**

**Smashed Redskin Potatoes with White Cheddar Cheese**

Wild Rice with Dried Cranberries

New Potatoes with Lemon and Dill

## **VEGETABLES**

**California Medley**

Green Beans with Red Pepper and Dill

Zucchini and Yellow Squash

## **DESSERT**

Carrot Cake

Chocolate Layer Cake

Cheesecake with Raspberry Sauce

Apple Dumpling with Caramel Sauce

Wild Berry -OR- Lemon Sorbet with Fresh Seasonal Berries

## **Lite Luncheon**

(All salads and sandwiches accompanied by homemade soup, dessert, freshly brewed coffee and specialty teas)

### **SOUP** (please select one)

Spring Vegetable Soup

Tomato Bisque

Homemade Chicken Noodle

### **CHICKEN -OR- TUNA SALAD WRAP** \$14.25

Homemade Chicken Salad wrapped in a Sundried Tomato Wrap with Lettuce, Tomato, served with homemade Pasta Salad

### **CRAB CAKES** \$14.25

Dual Crab Cakes served on a bed of Lettuce with Chipotle Aioli

### **WINDOWS WALNUT SALAD** \$14.95

Sliced Breast of Chicken on a bed of Field Greens with Walnuts, Crumbled Bleu Cheese, Carrots and Mushrooms with a Walnut Vinaigrette Dressing

### **CLASSIC CAESAR SALAD** \$14.95

Marinated strips of Chicken tossed with chopped Romaine Hearts, Marinated Artichoke Hearts, Roasted Peppers, Roma Tomatoes, Black Olives, homemade Garlic Croutons and freshly grated Parmesan Cheese

### **ASIAN CHICKEN SALAD** \$14.95

Chopped Romaine and Napa cabbage tossed with Grilled Chicken Breast, Honey Walnuts and crispy Wontons in Hoisin Vinaigrette

### **LEMON CHICKEN SALAD** \$15.25

Baby Field Greens topped with Marinated and Grilled sliced Chicken Breast, Caramelized Walnuts, Apples and Gorgonzola Cheese with Champagne Vinaigrette

### **MEDITERRANEAN GRILLED CHICKEN SALAD** \$15.50

Grilled Chicken Breast Marinated in Lemon and Oregano with Bowtie Pasta, Baby Spinach, Field Greens, Artichoke Hearts, Tomato, Kalamata Olives, Capers, Feta Cheese and Peppers, and served with homemade Pasta Salad

**BISTRO SIRLOIN SALAD** \$15.95

Sliced Sirloin on a bed of Mixed Greens, Sweet Roasted Walnuts and Gorgonzola Cheese with Raspberry Vinaigrette

**DESSERT** (please select one)

Carrot Cake

Chocolate Layer Cake

Apple Dumpling with Caramel Sauce

Cheesecake with Raspberry Sauce

Wild Berry -OR- Lemon Sorbet with Fresh Seasonal Berries

**Soup, Salad & Sandwich Buffet**

Soup (please select one)

Spring Vegetable Soup

Creamy Tomato Bisque

Homemade Chicken Noodle

Pita Pockets with Tuna Salad and Chicken Salad

Miniature Cocktail Buns filled with Roast Beef and Roasted Turkey Breast

- OR -

Make your own sandwiches with a display of sliced Roast Beef, Roasted Turkey Breast, Baked Ham,

Tuna and Chicken Salad

Sliced Cheese, Tomato, Lettuce, Assorted Rolls, Sliced Bread and Condiments

Pretzels and Potato Chips

Salad Buffet Includes:

Assorted Fresh Greens

Marinated Olives, Sliced Mushrooms and homemade Pasta Salad

Cherry Tomatoes, Sliced Cucumbers and Croutons

Cheddar Cheese and Crumbled Bleu Cheese

Dressings: Vinaigrette, Ranch, Poppyseed and Honey Mustard

Seasonal Fresh Fruit and Berries

Jumbo Cookies and Brownies

Freshly Brewed Coffee and Specialty Teas

\$18.25

## **Luncheon Buffet**

(Accompanied by rolls and butter, freshly brewed coffee and specialty teas)

Salad (please select one)

Fresh Market Salad tossed with Mushrooms, Cucumbers, Tomatoes and Croutons

La Valenciana Salad with Mandarin Oranges, Toasted Almonds and Scallions

Wild Field Greens with Yellow and Red Peppers, Cherry Tomatoes and Citrus segments, dotted with Gorgonzola Cheese and Candied Walnuts

Entrees (please select two)

Sautéed Chicken Marsala

Grilled Chicken Vinaigrette

Tilapia Piccata

Eggplant Parmigiana

Homemade Meat Lasagna

Chef-carved Roasted Turkey Breast – or - Chef-carved Top Sirloin of Beef

Chef-carved Prime Rib of Beef - \$3.50 per guest (additional)

**Starch** (please select two)

Pasta Marinara or Pasta Primavera

New Potatoes with Lemon and Dill

Wild Rice with Dried Cranberries

Saffron Rice Pilaf

**Vegetable** (please select one)

California Medley

Green Beans with Red Pepper and Dill

Snow Peas and Carrots

## **Dessert Table**

Chef's Selection of Assorted Finger Pastries and Seasonal Fruit and Berries

\$21.25 per Guest