

Luncheon Menus

All Entrees Include Rolls with Butter, Iced Tea and Coffee

Cold Selections

Chicken Caesar Salad

Crisp Romaine Lettuce Tossed in a Light Caesar Dressing and Topped with Seasoned Croutons,
Parmesan Cheese and Marinated Chicken Breast

\$10.50 Per Person

Stuffed Selection

Your Choice of Tuna, Chicken or Shrimp Salad in a Pineapple Quarter, Beefsteak Tomato or Avocado
Half

\$10.95 Per Person

Oriental Chicken Salad

Crispy Fried Chicken Tossed in Sesame Honey Sauce Served over Crisp Romaine Lettuce
with Oriental Vegetables

\$10.50 Per Person

Waldorf Chicken Salad

Tender Chicken Tossed with Apples, Walnuts, and Tarragon Mayonnaise on a Bed of Mixed Greens
with Mixed Sliced Fruit

\$9.50 Per Person

Cobb Salad

Crisp Garden Greens Topped with Diced Turkey, Black Oak Ham, Bacon, Bleu Cheese, Ripe Tomato
And Hard Boiled Egg

\$9.50 Per Person

Chef's Salad

Julienne Strips of Ham, Swiss Cheese, Cheddar Cheese, Turkey, Tomato and Egg on a Bed of Fresh
Greens

\$9.50 Per Person

Club Trio

Your Choice of Three ~ Chicken Salad, Tuna Salad, Egg Salad, Ham Salad or Seafood Salad
on a Bed of Mixed Greens Garnished with Seasonal Fruits

\$10.25 Per Person

Hot Selections

Chicken Crepes

Two Crepes Filled with Chicken, Mushrooms, and Peppers Baked in a White Wine Béchamel Sauce
Served with Garden Fresh Vegetables

\$10.50 Per Person

Seafood Crepes

Fresh Shrimp and Scallops Baked with Creamy Alfredo Sauce Served with Rice Pilaf

\$10.95 Per Person

Seafood Thermidor

Fresh Bay Shrimp and Scallops Served over Puff Pastry in a Light Parmesan Cream Cheese with Rice
Pilaf

\$10.95 Per Person

Quiche Lorraine

Baked with Black Oak Ham, Onions and Swiss Cheese

\$9.75 Per Person

Chicken Marsala

Breast of Chicken Stuffed with Prosciutto Ham and Provolone Cheese Topped with Marsala Wine
Sauce Served with Rice Pilaf and Seasonal Vegetables

\$11.50 Per Person

Lasagna

Your Choice of Traditional, Vegetable, White, or Seafood Lasagna Served with Tossed Salad and
Garlic Bread

\$10.75 Per Person

Brandied Beef Tips

Sautéed Tenderloin of Beef with Button Mushrooms Accented with Brandy over Buttered Noodles or
Rice Pilaf

\$12.00 Per Person

Marinated Salmon

Farm Raised Salmon Filet Poached in White Wine with a Delicate Butter Sauce Served over Blended
Wild Rice

\$11.95 Per Person

Southwestern Chicken

Marinated Breast Fire Grilled over Yellow Rice with Tropical Fruit Salsa

\$11.95 Per Person

Filet of Flounder Marcel

Sautéed Flounder Topped with Mushrooms, Artichoke Hearts, Sliced Almonds and a Delicate Lemon
Glaze

\$12.00 Per Person

Roast Turkey

Oven Roasted Turkey over Cornbread Stuffing with Mashed Redskin Potatoes and Giblet Gravy

\$11.95 Per Person

Pot Roast

Braised Round of Beef in its own Natural Juices with Carrots, Onions, Celery and Golden Potatoes

\$12.00 Per Person

Luncheon Buffets

Minimum 50 People

Traditional Soup and Deli Buffet

Tureen of Fresh Soup du Jour

Sliced Roast Beef

Smoked Ham

Turkey Breast

Tuna Salad

Chicken Salad

Potato Salad

Pasta Salad

Cole Slaw

Condiment Tray

Assorted Breads

Fresh Baked Cookies or Brownies

\$13.50 Per Person

Barbeque Buffets

Chicken and Rib Barbeque

Farm Fresh Chicken

St. Louis Ribs

Potato Salad

Cole Slaw

Baked Beans

Fresh Fruit

\$13.95 Per Person

Hamburger and Hot Dog Barbeque

U.S.D.A. Prime Ground Beef Hamburgers

All Beef Hot Dogs

Potato Salad

Cole Slaw

Baked Beans

Lettuce

Tomato

Red Onions

Pickles

\$9.95 Per Person