

# Plated Luncheon

*Luncheons include Soup du Jour or Salad, Rolls and Butter, and Beverage.  
Add a dessert for 3 per person. Our Chef will select the appropriate  
vegetables and accompaniments*



## Salads

Mixed Green Salad Topped with your Choice of Dressings  
Strawberry Spinach Salad with Raspberry Poppyseed Dressing & Brie Cheese  
Caesar Salad

## Entrees

### **Chicken Pot Pie**

Soon to be a classic

12.5

### **Blackened Chicken Breast**

With Corn Salsa on a bed of Wilted Spinach

13.5

### **Chicken Monterey**

Grilled Breast of Chicken topped with Roasted Seville Tomatoes,  
Melted Monterey Jack, and Fresh Avocado Fan

15

### **“Slow Roasted” Pork Loin**

Served with Port Wine or Sparkling Cider Sauce and Herb Roasted Potatoes

16

### **Salmon Fillet**

Grilled and topped with a Fresh Fruit Salsa

16

### **Roast Striploin of Beef**

Sliced on a bed of Garlic Mashed Potatoes  
with Roasted Shallot Demi-Glace

16.5

# Plated Luncheon

*Luncheons include your choice of Soup or Salad, Rolls and Butter, and Beverage. Our Chef will select the appropriate vegetables and accompaniments*



## Entrees

### **Grilled Gulf Shrimp**

Six Jumbo Shrimp Served on a bed of Saffron Risotto, Lemon Butter Sauce  
**18**

### **Petite Filet Mignon**

Six Ounce Tenderloin on an Herb Zucchini Crouton with Wild Mushroom Demi-Glace  
**20**

## Luncheon Entrée Salads

### **Chicken Caesar Salad**

Grilled Chicken Breast, Homemade Croutons, Fresh Grated Parmesan  
tossed with Crisp Romaine  
**13.5**

### **Chicken Macadamia Salad**

Fresh Seasonal Fruit and Croissant  
**14**

### **Smoked Turkey Salad**

Sliced Smoked Turkey on Lettuce with Gouda Cheese and Hard Boiled Eggs, Roma  
Tomatoes and Almonds, Creamy Garlic Dressing  
**13.5**

### **Sesame Ginger Salad**

Served with your choice of Chicken or Pork **14**  
Grilled Shrimp **17**

### **Grilled and Chilled Gulf Shrimp**

On a Freshly Tossed Caesar Salad Topped with Croutons and Fresh Parmesan  
**17**