

## **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

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## **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** \$14.50

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

### **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

### **COBB SALAD** \$15.50

Mixed Greens with Sliced Turkey and Ham, Shredded Cheddar Cheese, Chopped Eggs and Cherry Tomatoes

### **DESSERT** (please select one)

Chocolate Mousse

Banana Cake

Apple Dumpling with Caramel Sauce

Assorted Cookies & Brownies

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  
\$18.50

## **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  
Salmon with Honey Bourbon Sauce  
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

**Vegetable** (please select one)  
California Medley  
Green Beans with Red Pepper and Dill

Wild Rice with Dried Cranberries  
Rice Pilaf

Broccoli Florets

**Dessert Table**

Chef's Selection of Assorted Finger Pastries and Seasonal Fruit and Berries  
\$21.95 per Guest