

## 2 Course Lunch - \$22 per person

### Entrée & Dessert Combination

- ❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee
  - ❖ Starter Course can be added for an additional \$6 per person
  - ❖ Guest Counts of 45+ must submit individual Course selections in advance
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## Entrées

*Please select up to 3 choices*

### **Deluxe Cobb Salad with Grilled Bistro Steak**

*Mix of Romaine & Iceberg Lettuce, Grilled Bistro Steak, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette*

### **Greek Salad with Grilled Chicken**

*Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Onions, Kalamata Olives & Red Wine Oregano Vinaigrette topped with Grilled Chicken*

### **Nicoise Salad with Grilled Salmon**

*Mixed Greens, Red Potatoes, Hard Boiled Eggs, Tomatoes, Haricot Verts, Capers, Olives & Herb Vinaigrette topped with Grilled Salmon*

### **Prime Rib Sandwich**

*Thinly sliced Prime Rib on Toasted Sourdough Bread with Cheddar Cheese & Horseradish Mayo*

### **Ahi Tuna Steak Sandwich**

*Grilled Ahi Tuna with Asian Slaw, Avocado & Pickled Ginger Mayo*

### **Herb Roasted Chicken**

*½ Roasted Chicken with Mashed Potatoes & Haricot Verts*

### **Grilled Meatloaf**

*Housemade Meatloaf with Spicy Creole Sauce, Mashed Potatoes & Haricot Verts*

### **Chicken Penne Pasta\***

*Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce*

*\*Can be prepared without chicken upon request*

## Dessert

*Please select up to 2 choices*

### **Brownie a la Mode**

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

### **Crème Brulee**

*Vanilla Custard with a Caramelized Sugar Top*

### **Oreo Cheesecake**

*Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis*

### **Seasonal Mixed Berries**

*Mixed Berries with Crème Fraiche*