



Winter Lunch Menu's

We take a highly personalized approach to event planning and will tailor a menu to your precise needs, tastes and budget. Our sample menus are a starting point... a way to introduce an array of menu possibilities to assist you in the planning process. While we hope you like these ideas, they are only a beginning. We look forward to visiting with you to get a feel for your event and create the perfect menu!

Herb Marinated Flank Steak - \$14.95 per person

Entrees: Herb Marinated Flank Steak
Side: Butternut Squash Ravioli with a Sage Cream Sauce
Classic Caesar Salad
Dessert: Chocolate Caramel Brownies

Rosemary Chicken - \$13.95 per person

Entrees: Lemon Rosemary Grilled Chicken
Sides: Wild Rice
Green Salad with House Dressing & Croutons
Dessert: Lemon Bars

Grilled Beef Medallions - \$15.95 per person

Entrees: Grilled Beef Medallions with a cabernet reduction
Sides: Garlic Mashed Potatoes
Green Beans served with lemon zest and shallots
Dessert: Petite Vanilla & Chocolate Cupcakes

BBQ Slider Station - \$14.50 per person

Entrees: BBQ Beef Sliders
Mini Nathans Hot Dogs
Mini Earth Burgers
Sides: Housemade Mac & Three Cheese
Classic Caesar Salad
Dessert: Cranberry Shortbread Cookies with Orange Glaze

Assorted Wraps - \$10.95 per person

Entrees: Classic Caprice Wraps with Fresh Basil, Tomatoes & Mozzarella
Smoked Turkey, Provolone & Cranberry Cream Cheese
Curry Chicken Salad Wrap with Golden Raisins
Side: Vegetarian Pasta Salad
Dessert: Decadent Chocolate Brownie

Salad Trio - \$13.95 per person

Entrees: Choose 3 of the Salads described below
Side: Freshly baked rolls with whipped butter
Dessert: Lemon Bars

- **Greek Salad:** Romaine lettuce, cucumber, tomatoes, red onion, feta cheese, calamata olives, with lemon/oregano vinaigrette.
- **Cobb Salad:** Romaine lettuce, tomatoes, avocado, egg, bacon & gorgonzola cheese.
- **Quinoa Salad:** Sweet onion, orange peppers, feta cheese with lemony herb vinaigrette.
- **Southwest Salad:** Romaine lettuce, black beans, roasted corn, green onion, tomato, shredded cheese, olives with southwest ranch dressing.
- **Soba Noodle Salad:** Soba noodles, carrots, red bell peppers, scallions & broccoli with a sweet chili vinaigrette.
- **Steak & Blue Cheese Salad:** Crisp greens, tender beef steak gorgonzola cheese & crispy fried onions served with a red wine vinaigrette.
- **Potato Salad:** Traditional potato salad with a bacon & blue cheese twist.
- **Almond Chicken Salad**
- **Broccoli Cheddar & Bacon Salad**

Taco Bar - \$13.95 per person

Entrees: Taco Bar – create your own taco or taco salad with seasoned ground beef, soft tortilla, shredded lettuce, shredded cheese, diced tomatoes, diced onions & sour cream.

Side: Mexican rice with corn, red bell peppers & black beans.
Dessert: Cinnamon Tortilla Chips

Chicken Lasagne - \$12.95 per person

Entrees: Chicken, Mushroom & Bechamel Lasagna
Sides: Classic Caesar Salad
Garlic Bread
Dessert: Fresh Berries

Salmon - \$17.95 per person

Entrees: Grilled Salmon with a Dill Cream Sauce
Sides: Wild Rice
Roasted Vegetables Display
Freshly baked rolls with Whipped Butter
Dessert: Assorted Petite Cheesecakes

Service charge, tax and labor/delivery charges will apply.

Please note any menu can be customized to meet your precise needs, tastes & budget.