

PLATED LUNCHEONS

Choice of Two Entrées

Plated Luncheons Include Tossed Garden Salad with Italian and Ranch Dressing,
Vegetable of the Day, Selection of Starch, Warm Rolls and Butter, Dessert, Coffee and Tea

Beel Straganoff - \$2250

Tenderloin Tips with Sweet Onions, Button Mushrooms Simmered in a Sour Cream-Infused Demi Glace Over Egg Noodles

Beel Tips – \$22.50

Prime Beef Tips Sautéed with Mushrooms in a Marsala Wine Sauce Served Over Rice (this will be the starch for the other entrée choice)

Sliced London Broil - \$22.75

Marinated London Broil Thinly Sliced and Topped with either a

Mushroom Sauce or Béarnaise Sauce (Choose One)

Margarita Sliced London Broil - \$22.75

Marinated London Broil Thinly Sliced and Topped with a Roasted Tomato Salsa

Meatlaal - \$20.75
Seasoned Ground Beef with Breadcrumbs and Topped with a Demi Glace

Pat Roast - \$2150
Slow-Roasted Top Round Beef with Root Vegetables and Topped with a Demi Glace

Baked Stuffed Chicken - \$20.95
Boneless Breast of Chicken Stuffed with Traditional Stuffing and Topped with a Chicken Gravy

Swiss Chicken - \$20.95

Boneless Breast of Lightly Breaded Chicken Topped with Sliced Tomato,
Swiss Cheese and Finished with Demi Glace

Chicken Piccata - \$20.95
Sautéed Boneless Breast of Chicken Accented with a Lemon Wine Caper Sauce



PLATED LUNCHEONS - CONTINUED

Chicken Marsala - \$20.95

Sautéed Boneless Breast of Chicken with Mushrooms and Marsala Wine Sauce

Chicken Parmesan - \$20.95

Lightly Breaded Chicken Breast Topped with House-Made Marinara Sauce and Parmesan Cheese

Chicken Maryland - \$21.95

Lightly Breaded Chicken Breast Fried and Topped with Sliced Tomatoes, Bacon and a Cheddar Cheese Sauce

Phicken Pordon Bleu - \$21.95

Boneless Breast of Chicken Stuffed with Swiss Cheese and Ham and Topped with an Alfredo Sauce

Boursin Stuffed Chicken Breast - \$21.95

Chicken Breast Stuffed with Boursin Cheese, Spinach and Cream Cheese and Topped with Chicken Jus

Chicken Rollatine – \$21.95

Chicken Breast Stuffed with Cream Cheese, Spinach and Capicola Ham and Topped with a Madeira Mushroom Sauce

Bourbon Pecan Chicken - \$21.95

Chopped Pecans, Bread Crumbs, Tender Chicken Breast, Bourbon Sauce

Dijon Tarragon Chicken - \$20.95
Pan-Seared Chicken Breast, Creamy Dijon Mustard-Tarragon Sauce

Pesto Chicken - \$20.95

Char-Grilled Chicken, Cashew and Cilantro Pesto, Port Wine Reduction



PLATED LUNCHEONS - CONTINUED

Braccoli & Cheese Stuffed Chicken - \$21.95

Breaded Tender Chicken Stuffed with Broccoli and Cheddar Cheese and Topped with a Light Herbed Jus Sauce

Caprese Stuffed Chicken - \$21.95
Chicken Breast Stuffed with Tomatoes, Mozzarella Cheese, Baby Spinach and Topped with a Balsamic Glaze

Baked Stuffed Flounder - \$22.95

Filet of Flounder Stuffed with Seafood Stuffing and Topped with a Lemon Butter Sauce

Baked Tilapia Clmondine - \$22.95

Filet of Tilapia Coated with Toasted Almonds and Baked with Fresh Lemons

Baked Haddack - \$22.95

Haddock Filet Topped with Buttered Cracker Crumbs

Sliced Roast Pork - \$21.95

Roast Pork Loin Topped with an Apple Cinnamon Glaze

Roast Pork Loin Dijonnaise - \$21.95
Sliced Roast Pork Topped with a Dijon Mustard and White Wine Cream Sauce

Kahlua Pork - \$21.95
Sliced Roast Pork Topped with a Kahlua Cream Sauce

Baked Ham - \$21.95
Sliced Baked Ham Topped with a Pineapple Raisin Sauce



PLATED LUNCHEONS - CONTINUED

Stuffed Shells - \$20
Pasta Shells Stuffed with Ricotta Cheese and Topped with House-Made Marinara Sauce and Parmesan Cheese

Sausage and Peppers - \$20

Mild Italian Sausage Topped with Sautéed Bell Peppers, Spanish Onions, House-Made Marinara

Starch Selection

Select One

Parslev Steamed Red Bliss Potatoes, Oven Roasted Potatoes, Potatoes Au Gratin, Mashed Potatoes, Garlic Mashed Potatoes, Wild Rice Blend or Rice Pilaf

Dessert Selections

Select One

Cheesecake, German Chocolate Cake, Chocolate Cake, Strawberry Cloud Cake, Carrot Cake, Bread Pudding with a Bourbon Glaze, Key Lime Pie, Chocolate Mousse, Cherry Crisp, Blueberry Crisp, Apple Crisp, Berry Trifle, Pineapple Upside Down Cake, Vanilla Ice Cream with Melba Sauce Add \$1 for Brownie Sundae or Chocolate Overload Cake