

Lunch Entree Suggestions

Served from 11 a.m. - 1 p.m.

All catered lunches include a choice of a garden salad, soup of the day or a fresh fruit cup, vegetable of the day, rolls, butter & coffee or tea.

POULTRY

ROSEMARY CHICKEN \$ 9.25

Browned chicken breast seasoned with lemon pepper and rosemary served with baby red Potatoes

SESAME CHICKEN \$ 9.25

A chicken breast lightly seasoned and rolled in toasted sesame seeds served with white rice

CHICKEN GOUDA \$ 9.25

A sautéed chicken breast filet served on a bed of angel hair pasta, topped with a smoked Gouda cheese cream sauce

PARISIAN CHICKEN \$ 9.25

A lightly breaded chicken breast baked in thyme & and a white wine sauce served with a rice Blend

CHICKEN PESTO \$ 9.25

A sautéed chicken breast topped with basil and sun-dried tomato, pesto and melted provolone cheese served with angel hair pasta

CHICKEN STIR FRY \$ 9.25

Diced chicken, fresh vegetables and mushrooms tossed in a light teriyaki sauce and served on a bed of steamed rice

CURRY CHICKEN \$ 9.25

Sautéed Chicken breast in a light curry sauce served on a bed of steamed rice.

BEEF

TENDERLOIN \$Market

Medallions of oven roasted beef tenderloin served with a piquant Béarnaise sauce and baby red potatoes (Plate service only)

PETITE STEAK \$15.95

A petite filet mignon served with wild mushrooms and honey cognac sauce served with baked Potato

TERIYAKI BEEF STIR-FRY \$ 9.25

Marinated strips of beef, fresh vegetables, and mushrooms tossed in a light Teriyaki sauce and served on a bed of steam rice

FETTUCINI BEEF PRIMAVERA \$ 9.25

Pan-seared sirloin tips and colorful, sautéed vegetables tossed with fettuccini in a caramelized onion sauce

BEEF & MUSHROOMS \$ 9.25

Strips of beef sirloin stir fried with a sweet stir fry sauce served on a bed of steamed rice

SEAFOOD

COD ALMONDINE \$ 8.95

Baked and lightly flavored with a butter crumb coating served with a rice blend

SALMON W /HAZELNUT BUTTER \$ 11.95

Each filet is spread with Hazelnut butter, grilled and served with baby red potatoes

SALMON \$ 11.95

A baked Norwegian salmon filet served with fresh lime, dill butter and a rice blend

SHRIMP STIR FRY \$ 11.95

Stir fried shrimp, fresh vegetables and mushrooms tossed in a light teriyaki sauce and served on a bed of steamed rice

SHRIMP COUSCOUS \$ 10.95

Sautéed shrimp and vegetables served over couscous

OTHER LUNCH ENTREES

HOMEMADE QUICHE \$8.95

Combination of spinach, mushrooms, onions, and bacon with Swiss and Cheddar cheeses

ITALIAN LASAGNA \$8.95

Cheesy sausage and beef casserole served with an Italian marinara sauce

MEATLESS LASAGNA \$8.95

Prepared with a creamy white sauce