



## *Lunch - Plated*

House salad  
Choice of entree - two selections  
Chef's choice of starch & vegetable  
Assorted dinner rolls & butter  
Coffee & tea service

### ***Entrees \$27.50***

Baked lasagna  
Beef tips burgundy over noodles  
Breast of chicken with bread filling  
Chicken marsala  
Chicken parmigiana with angel hair pasta  
Grilled bruschetta chicken  
Marinated salmon with dill sauce  
Roast turkey with homemade bread filling

### ***Vegetarian entrees \$27.50***

Garden vegetable lasagna (vegetarian)  
Grilled butternut squash with risotto (vegan/gluten free)

### ***Children's meal \$17.95***

Chicken fingers, french fries & applesauce

### ***Add dessert...***

Vanilla ice cream \$3.00  
Ice cream parfait \$3.50  
Cheesecake (plain, raspberry or turtle) \$7.95  
Cake (chocolate, lemon raspberry or carrot) \$7.95  
Pie (dutch apple, cherry crumb or key lime) \$7.95

### ***Mini Dessert Display \$8.95***

Choose four items:  
mini cheesecakes-cream puffs-mini eclairs-fudge brownies-  
macarons-chocolate cannoli-assorted cookies

*Prices are per person & are subject to 6% sales tax & 20% service charge.  
Current prices are subject to change.  
Minimum \$250.00 room rental fee will apply. Minimum guarantee of at least  
30 guests required.*

February 2024

