

# Luncheon Plated Entrées

## SALADS

*Served with Assorted Rolls and Whipped Butter,  
Beverage of Coffee and Iced Tea*

- Chicken Caesar Salad** **\$10.95**  
Herb Marinated Grilled Breast of Chicken Placed on a bed of Romaine Lettuce with Parmesan Cheese and Garlic Croutons Tossed with Caesar Dressing
- Tuscany Salad** **\$10.95**  
Basil Pesto Rubbed Breast of Chicken Fanned over a Mixture of Chopped Romaine & Radicchio accompanied by an Antipasti of Sweet Balsamic Artichokes Drizzled with a Roasted Garlic Aioli
- The Omaha Cobb** **\$10.95**  
A Fresh Mixture of Garden Greens Topped with Diced Tomatoes, Diced Turkey, Chopped Eggs, Bacon Bits, and Bleu Cheese Crumbles served with a Balsamic Vinaigrette Dressing
- Warm Prosciutto Florentine Salad** **\$10.95**  
Baby Spinach, Asparagus Tips, Yellow Squash, Sugar Snap Peas & Green Scallions Tossed in a Warm Bacon Dressing Garnished with Pumpernickel Toast Points & Ribbons of Prosciutto
- Chicken Tostada Salad** **\$10.95**  
Crispy Tostada Shell Topped with Shredded Lettuce, Diced Tomato, Green Onion, Black Olives, Shredded Cheddar Cheese and a Seasoned Chicken Breast served with Salsa, Sour Cream and Ranch Dressing
- Pecan Encrusted Chicken Salad** **\$10.95**  
Romaine and Spinach Tossed with Mandarin Oranges, Dried Cranberries, Diced Celery and Feta Cheese Crumbles Served with a Raspberry Vinaigrette or Balsamic Vinaigrette Dressing
- Tossed Oriental Green Salad** **\$10.95**  
Fresh Asian Greens Tossed with Crispy Oriental Noodles, Finely Diced Green Onion, Toasted Sliced Almonds, and Julienne Grilled Chicken Breast Topped with Lite Oriental Vinaigrette Dressing
- Grilled Shrimp Salad** **\$12.50**  
Tom Spinach Leaves, Roasted Bell Peppers, Diced Red Onion, and Bacon Pieces Topped with Grilled Jumbo Shrimp and Citrus Vinaigrette Dressing

## SANDWICHES

*Served with Fresh Fruit and Your Choice of:  
Cole Slaw, Pasta Salad or Potato Salad.  
Add a Cup of Soup for \$2.00 additional per person*

- Toronto Chicken Wrap** **\$9.25**  
Julienne Chicken Breast, Canadian Bacon, Cheddar Cheese, Diced Tomato, Shredded Lettuce Wrapped in a Sun-Dried Tomato Tortilla served with a Chipotle Mayo Dressing
- The Big "O" Club** **\$9.25**  
Thinly Sliced Chicken, Lettuce, Tomato, Smokey Pepper Bacon, Provolone Cheese and Ranch Seasoned Mayonnaise Layered on Light Rye Bread
- Smoke House Focaccia** **\$9.25**  
Sliced Smoked Turkey, Smoked Cheddar Cheese, Sliced Tomato, Shredded Lettuce and Mesquite Mayo served on Herbed Focaccia Bread
- Alpine Baguette** **\$9.25**  
Deli Sliced Turkey & Ham, Provolone Cheese, Sliced Tomato, Sweet Vidalia Onions, Crisp Green Leaf Lettuce & Dilled Mayonnaise Presented on a Toasted French Baguette
- The Bistro Stacker** **\$9.25**  
Italian Deli Sliced Pastrami, Salami, and Baby Swiss Cheese Complimented with Roasted Peppers and Basil Mayonnaise Lettuce and Tomato served on a Authentic Ciabatta Roll

- Raspberry Chicken Salad Croissant** **\$9.25**  
A Flaky Butter Croissant Complimented with Raspberry Chicken Salad garnished with Fresh Fruit
- Grilled Chicken Sandwich** **\$9.95**  
Char-Broiled Boneless Breast of Chicken Served on an Onion Kaiser Roll Garnished with Lettuce, Tomatoes and a Balsamic Ranch Sauce
- Vegetarian Ciabatta** **\$8.95**  
Roasted Bell Peppers, Sweet Vidalia Onion, Sliced Tomatoes and Cucumber Ribbons Served with Basil Pesto Mayonnaise on Ciabatta
- Box Lunch** **\$8.75**  
Deli Sandwich Served on Deli Bread with Choice of either Ham, Turkey, or Roast Beef with Sliced Cheese, Lettuce, Sliced Tomato, Fresh Fruit Cup or Pasta Salad, a Bag of Chips and a Cookie

## HOT LUNCHEON ENTRÉES

*Entrées Served with Mixed Garden Green Salad, Chef's Choice  
of Accompaniments, Dinner Rolls & Butter,  
Beverage of Coffee & Iced Tea*

- Southwestern Chicken** **\$12.95**  
Southwestern Boneless Breast of Chicken Encrusted with Authentic Fajita Spices Grilled and Topped with a Poblano Manchego Sauce Served with a Black Bean and Corn Salsa
- Grilled Chicken** **\$12.95**  
A Grilled Boneless Breast of Chicken Served with a Choice of Sauce: Piccata, Marsala, Sun-dried Tomato Basil, Teriyaki Glaze, or Chipotle Barbecue
- Fully Loaded Stuffed Chicken Breast** **\$13.95**  
A Lightly Breaded Breast of Chicken Stuffed and Baked with Bacon, Green Scallion, Garlic, Cheddar Cheese & Cream Cheese
- Lasagna** **\$12.50**  
Our Recipe of an Italian Classic Deep Dish Lasagna Prepared Traditional or Vegetarian-Style
- Roast Sirloin of Beef** **\$12.95**  
Slow Roasted & Thinly Sliced Sirloin of Beef Served with a Bordelaise Sauce
- Chicken Pasta Santorini** **\$12.95**  
Sautéed Greek Marinated Chicken Tossed with Bow-Tie Pasta, Olive Oil, Garlic, Kalamata Olives, Feta Cheese, Spinach and Red Bell Peppers
- Swiss Steak Jardinière** **\$12.95**  
Pan Seared Swiss Steak Smothered with Caramelized Onion & Tomato Demi Glaze garnished with Julienne Vegetables
- Broiled Salmon** **\$15.95**  
A Moist Fillet of Salmon Broiled and served with a Lemon Dill Sauce
- Traditional Meatloaf** **\$12.95**  
Traditional Home-Style Meatloaf topped with Bordelaise Sauce
- Chicken & Basil Fettuccine** **\$12.95**  
Sautéed Julienne Chicken Strips tossed with Fresh Garlic Basil and Fettuccine in a Creamy Alfredo Sauce
- London Broil** **\$15.95**  
Thinly Sliced Marinated Flank Steak complimented with a Sherry Mushroom Demi Glaze
- Grilled Turkey Tenderloin** **\$12.95**  
A Bacon Wrapped Turkey Tenderloin Seasoned and Charbroiled served with a Herb Dijon Glaze
- Grilled Flat Iron Steak** **\$15.95**  
Served Medium

*If less than 25 guests a \$20.00 service fee will be applied*

*Please add 20% service charge and current tax - Gratuity is at your discretion*