



## LUNCH MENU

All Luncheon Meals Include - Coffee, Decaffeinated Coffee, Hot Tea, and Hot Rolls with Butter

Event Room will include: White Table Cloths (colored table cloths at an additional charge) White Napkins (colored napkins at an additional charge), Silver Chiavari Chairs Stage Risers, Led Colored Lighting Included, Coat Check (Seasonal)

Service charge of 18% and 8.25% sales tax will be added to prices.  
Prices subject to change without notice

## ENTREES

### POULTRY

All Chicken Entrees \$22.50

Baked Half Chicken Duetto (Lemon Herb Seasoned)

Double Breast of Chicken served with Light Cream Sauce

Chicken Marsala served with Fresh Mushrooms and Marsala Wine Sauce

Chicken Picatta Topped with Wine, Lemon and Caper Sauce

Champagne Chicken Topped with Champagne Sauce

Chicken Vesuvio Topped with Garlic Wine

Chicken Brochette Served with Rice Pilaf

### FAMILY STYLE

Choose 3 options \$27.50

Beef, Chicken, Polish Sausage, or Pasta

### BEEF

Roast Prime Rib \$37.50

New York Sirloin Strip Steak \$35.50

Broiled Filet Mignon 8oz. \$38.00

London Broil \$28.50

Beef Tenderloin Brochette

with Rice Pilaf \$35.50

Tournedos of Beef Two- 3oz. Filet Mignon

Wrapped with Bacon \$36.00

### SEAFOOD

All Seafood Entrees \$29.50

Broiled Orange Roughy

Broiled Whitefish

Broiled Salmon

### PORK

All Pork Entrees \$24.50

Roasted Loin of Pork

Baked Virginia Style Ham





## LUNCH MENU

### PASTA, SOUP & SALAD

#### PASTA

All Pasta Entrees \$21.50

Mostaccioli

Ravioli

Fettuccini

All with choice of Meat Sauce, Marinara Sauce,  
or Alfredo Sauce

Pasta entrees are not served with vegetables or  
starches

#### SALADS

Chicken Salad served over a wedge of Pineapple and Seasonal Fruit \$19.95

Julienne Salad with Turkey, Ham, Fresh Greens, Eggs, Swiss and Cheddar Cheese \$16.50

Chicken Caesar Salad \$15.50

#### SOUP

French Onion

Chicken Noodle

Minestrone

Cream of Broccoli

Beef Barley

Cream of Chicken

Cream of Mushroom

#### SALAD

Tossed Green Salad with Ranch and Italian Dressing

Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Cottage Cheese with Fruit

Athenian Salad - Mixed Greens, Feta Cheese, Black Olives, Green Peppers, with its  
own dressing (additional \$2.00 per person)





## LUNCH MENU

### STARCH & VEGETABLES

#### VEGETABLES

Buttered Green Beans  
Green Beans Almandine  
Sautee Sweet Peas  
Kernel Corn  
Broccoli Spears  
Mixed Vegetables California Style

#### STARCH

Baked Potato with Sour Cream and Chives  
Mashed Potatoes  
Oven Brown Potatoes  
Parsley Buttered Potatoes  
Rice Pilaf  
Double Baked Potatoes (additional \$2.00 per person)

### DESSERTS & BAR

#### DESSERTS

Parfait with choice of Chocolate or Strawberry Syrup  
Ice Cream (Spumoni, Mint Chocolate Chip, Vanilla or Rainbow Sherbet)  
Chocolate Moose  
Chocolate Éclair  
Cherries Jubilee (additional \$3.00 per person)  
Baked Alaska (additional \$3.00 per person)

#### BEVERAGES

Pitchers of Soda \$10.00 per pitcher  
Non-Alcoholic Punch \$55.00  
Champagne Punch \$65.00  
Bottle Of Champagne \$26.00  
Bottle of Wine \$25.00  
Sangria \$70.00

#### OPEN BAR

One Hour \$12.00 per person  
Two Hours \$14.00 per person  
Three Hours \$18.00 per person  
Four Hours \$20.00 per person

#### APPETIZERS

Assorted Hot Appetizers \$4.00 per person  
Freshly Cut Seasonal Fruit \$2.50 per person  
Vegetable Tray with Dip \$60.00 per tray  
Cheese and Crackers Tray \$70.00 per tray

