

Lunch Banquet Menu

Salads

Chicken Caesar

Grilled chicken breast served atop crisp romaine lettuce with croutons and our homemade Caesar dressing

Fried Chicken Salad

Crispy fried chicken nuggets served atop mixed greens with tomatoes, cucumbers and onions

Derby Salad

Mixed greens with rows of diced chicken breast, chopped eggs, chopped bacon, diced tomatoes, shredded cheddar cheese, quartered artichoke hearts and sliced black olives with Thousand Island dressing

South Seas Chicken Salad

Pineapple boat filled with fresh chicken salad and presented with sliced melons, grapes, strawberries and banana bread with cream cheese

Lunch Entrees

Sesame Salmon

Five ounce filet of Atlantic salmon coated with sesame seeds, presented on a bed of wild rice pilaf and topped with a light Dijon mustard sauce. Served with fresh steamed broccoli.

Grouper Amandine

Filet of red grouper coated with an almond breading, pan fried and complemented with a honey-amaretto cream sauce. Served with parsley potatoes and green beans.

Peachy Chicken

Boneless skinless breast of chicken sautéed thin simmered in a peach and orange nectar enhanced with cinnamon, clove and basil. Served with chef's blend rice and steamed broccoli.

Chicken Pecan

Fresh chicken breast breaded with a pecan breading and topped with a maple cream sauce. Served with rice and vegetable.

Chicken Marsala

Sauteed chicken breast finished with a mushroom and Marsala wine sauce. Served with rice and vegetable.

Caribbean Pork Loin

Boneless pork loin marinated in a mixture of orange juice, garlic, lime juice, cumin and oregano, slow roasted and thinly sliced. Served with light orange glaze, roasted potatoes and vegetable.

*Above entrees are served with rolls, butter, coffee or tea
House salad is \$3.00 extra per person*

Desserts

We have a wide selection of desserts available for your sweet tooth. Your banquet coordinator can work with you to meet your tastes and pricing.

Lunch Buffet Selections

Buffet 1

**3 salads
1 vegetable
2 starches
3 entrees**

Buffet 2

**2 salads
1 vegetable
2 starches
2 entrees**

Buffet 3

**1 salad
1 vegetable
1 starch
2 entrees**

Salads

Tossed Salad with Two Dressings
Cucumber and Tomato Salad
Italian Pasta Salad
Grilled Vegetable Salad
Pineapple Cole Slaw
Home-style Potato Salad
Greek Salad with Feta Cheese Dressing
Caesar Salad

Vegetables

Steamed Vegetable Medley
Steamed Broccoli
Green Beans Amandine
Cauliflower and Cheese Casserole
Asparagus and Carrots
Sugar Snap Peas and Red Peppers
Corn on the Cob

Starches

Candied Sweet Potatoes
Rice Pilaf
Roasted Red Bliss Potatoes
Mashed Potatoes
Smashed Red Potatoes
Wild Rice Pilaf
O'Brien Potatoes

Entrees

Sliced Turkey with Gravy
Herb Roasted Chicken
Fried Honey-stung Chicken
Chicken Marsala
Roast Pork Loin
Sliced Barbeque Pork
Seafood Newburg over Rice
Grouper Pensacola
Bronzed Salmon with Tropical Fruit Salsa
Sliced Roast Beef au jus
Beef Stroganoff over egg noodles
Yankee Pot Roast

Desserts – per person

Chef's Dessert Buffet
Strawberry Shortcake Buffet
Ice Cream Sundae Bar
Chocolate Fondue