

# **Lunch Banquet Menu**

## **Salads**

### **Chicken Caesar \$14**

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

### **Fried Chicken Salad \$14**

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

### **Derby Salad \$14**

*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 \$14**

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

## **Lunch Entrees**

### **Sesame Salmon \$16**

*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 \$20**

*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 \$16**

*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 \$16**

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

### **Chicken Marsala \$16**

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

### **Caribbean Pork Loin \$15**

*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 \$21***

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

### ***Buffet 2 \$19***

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

### ***Buffet 3 \$17***

***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**

<b>Chef's Dessert Buffet</b>	<b>\$4</b>
<b>Strawberry Shortcake Buffet</b>	<b>\$5</b>
<b>Ice Cream Sundae Bar</b>	<b>\$4</b>
<b>Chocolate Fondue</b>	<b>\$6</b>