

# Lite Lunches

Based on a minimum of 10 persons and served at room temperature.

## DELI BUFFET

An array of Deli Meat: (Turkey, Ham, Roast Beef) Cheese and Breads. Platter of sliced Tomato, Onion and Pickle Spears. Tossed Green Salad with two Dressings. Choice of two side items: Potato Salad, Pasta Salad, Coleslaw or Potato Chips. Assorted Mini Desserts and Iced Tea..... **\$18.<sup>95</sup>** per person

## CHEF SALAD

Fresh Garden Greens topped with julienne slices of Turkey, Ham, American and Swiss Cheese, Tomatoes, Cucumbers, Croutons and Boiled Egg, and your choice of Dressing. Crackers or Rolls and Iced Tea. .... **\$14.<sup>95</sup>** per person

## CHICKEN PASTA

Entrée portion of Penne Pasta with Diced Grilled Chicken topped with Green and Red Peppers and Italian Dressing. Choice of Strawberry or Chocolate Mousse and Iced Tea..... **\$14.<sup>95</sup>** per person

## THE HOAGIE

Hoagie Roll filled with choice of Roast Beef, Ham or Turkey. Served with Lettuce, Tomato, Onion & Pickle Spear. Choice of one side item: Potato Salad, Pasta Salad, Coleslaw or Potato Chips. Fresh Baked Cookie and Iced Tea..... **\$15.<sup>95</sup>** per person

## TRIO OF SALADS

Homemade Chicken Salad, Tuna Salad and Shrimp Salad served on a bed of Lettuce. Garnished with Tomato Wedges, Sliced Eggs and Fresh Fruit. Crackers and Iced Tea..... **\$16.<sup>95</sup>** per person

## EXECUTIVE STEAK SANDWICH

6 oz. Rib-eye Steak on a Hoagie Roll served with Lettuce, Tomato, Red Onion, and Pickle Spear. Choice of one side item: Potato Salad, Pasta Salad, Coleslaw or Potato Chips. Iced Tea... **\$17.<sup>95</sup>** per person

All prices subject to 18% service charge and applicable sales tax, currently 9%.  
Menus valid through October 2008



# Buffet Lunch

Served for minimum of 50 persons, based on one-hour service.

## SALADS (choose 3)

Tossed Garden Greens      Potato Salad      English Pea Salad  
Fresh Fruit Salad      Cole Slaw      Carrot & Raisin  
Cucumber, Tomato & Onion      Pasta Salad

## ENTRÉE SELECTIONS (choose 2 or 3)

Roast Beef Au Jus  
Roasted Pork Tenderloin  
Fried or Broiled Chicken  
Shrimp Scampi With Pasta or Rice  
Oven Baked Ham Hawaiian  
Pork Chops - Broiled or Fried  
Roast Turkey with Giblet Gravy  
Tender Beef Tips with Mushrooms  
Farm Raised Catfish (Fried, Broiled or Blackened)  
Gulf Coast Flounder (Lemon Baked, or Blackened)

## VEGETABLES (choose 3)

Green Beans With Bacon & Onions	Southern Style Lima Beans
Corn O'Brien	Corn Pudding
Tiny English Peas	Black-eyed Peas
Stewed Tomato, Okra and Onion	Fried Okra
Buttered or Glazed Carrots	Squash Casserole
Sweet Potato Casserole	Candied Yams
Oven Roasted Potatoes	Parslied New Potatoes
Mashed Potatoes	Turnip or Mustard Greens
Broccoli w/Lemon Butter Sauce	Steamed Cabbage
Corn Bread Dressing	Wild Rice
Broccoli, Cheese & Rice Casserole	Rice Pilaf

Includes Rolls, Assorted Desserts (Chef's Choice), Iced Tea and Coffee

**Buffet with 2 Entrees \$ 22<sup>25</sup>**

**Buffet with 3 Entrees \$ 24<sup>25</sup>**

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# Plated Lunches

<b><u>PRIME RIB</u></b> .....	\$ 22 <sup>95</sup> per person
<i>10 oz. Beef slow roasted prime cut au jus</i>	
<b><u>FILET MIGNON</u></b> .....	\$ 24 <sup>95</sup> per person
<i>6 oz. Beef tenderloin wrapped in bacon</i>	
<b><u>ROAST SIRLOIN OF BEEF AU JUS</u></b> .....	\$ 20 <sup>95</sup> per person
<i>6 oz. Slowed roasted and tender</i>	
<b><u>PORK TENDERLOIN</u></b> .....	\$ 16 <sup>95</sup> per person
<i>6 oz. Braised medallions topped with onion demi-glaze</i>	
<b><u>FARM RAISED CATFISH</u></b> .....	\$ 16 <sup>95</sup> per person
<i>6 oz. Filet baked with lemon pepper or parmesan cheese encrusted, blackened or fried.</i>	
<b><u>CHICKEN CORDON BLEU</u></b> .....	\$ 16 <sup>95</sup> per person
<i>5 oz. Breast of chicken stuffed with ham and Swiss cheese</i>	
<b><u>½ CORNISH HEN</u></b> .....	\$ 16 <sup>95</sup> per person
<i>Served with orange merlot sauce.</i>	
<b><u>CHICKEN DIJONAISE</u></b> .....	\$ 16 <sup>95</sup> per person
<i>5 oz. Baked chicken breast baked served with delicate Dijon mustard sauce</i>	
<b><u>MESQUITE GRILLED CHICKEN BREAST</u></b> .....	\$ 16 <sup>95</sup> per person
<i>5 oz. Boneless breast of chicken grilled to perfection</i>	
<b><u>THREE PEPPER CHICKEN</u></b> .....	\$ 16 <sup>95</sup> per person
<i>5 oz. Grilled chicken breast topped with colorful red, green &amp; yellow bell peppers marinated in a balsamic vinegar sauce.</i>	

Vegetarian entrée may be substituted with advance notice. (Stuffed Bell Pepper, Stuffed Tomato, or Pasta)

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# *Selections with Plated Entrees*

## **SALADS** *(choose 1)*

Fresh Fruit Cup  
Spinach Salad  
Waldorf Salad  
Tossed Green Salad  
Carrot And Raisin Salad  
Chilled Broccoli Medley

## **VEGETABLES** *(choose 2)*

Green Beans With Mushrooms	Lima Beans
Green Beans With Bacon & Onions	Corn O'Brien
Buttered Or Glazed Carrots	Tiny Green Peas
Squash Casserole W/Topping	Candied Yams
Black-eyed Peas	Oven Roasted Potatoes
Sweet Potato Casserole	Twice Baked Potatoes
Parslied New Potatoes	Wild Rice
Broccoli W/Lemon Butter Sauce	Seasoned Rice Pilaf
Broccoli, Rice & Cheese Casserole	

## **DESSERTS** *(choose 1)*

Iced Carrot Cake  
Lemon Ice Box Pie  
Double Chocolate Cake  
Pecan, Apple Or Sweet Potato Pie  
Cheesecake: Plain Or W/Fruit Sauce  
Chocolate Or Strawberry Mousse

## ***Add Ons***

### **APPETIZERS & SOUPS**

Shrimp Cocktail ..... add \$6.<sup>95</sup>  
Seafood Gumbo ..... add \$5.<sup>95</sup>  
French Onion Soup .... add \$4.<sup>25</sup>  
Cream Of Mushroom ..add \$4.<sup>00</sup>  
Cream Of Broccoli ..... add \$4.<sup>00</sup>

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# Ala Carte Selections

COFFEE ( <i>Regular and Decaf</i> ) .....	\$ 24.00	per gallon
HOT TEA ( <i>Assorted Flavors</i> ) .....	\$ 1.50	each
FRUIT JUICES ( <i>Orange, Apple, Cranberry or Tomato</i> ) .....	\$ 18.00	per half gallon
ICED TEA ( <i>Sweet or Un-sweet</i> ) .....	\$ 24.00	per gallon
LEMONADE .....	\$ 24.00	per gallon
FRUIT PUNCH .....	\$ 24.00	per gallon
SPARKLING PUNCH ( <i>Mock Champagne</i> ).....	\$ 25.00	per gallon
WHOLE OR LOWFAT MILK .....	\$ 18.00	per half gallon
SOFT DRINKS ( <i>Regular and Diet</i> ) .....	\$ 2.25	each
BOTTLED WATER ( <i>still or sparkling</i> ) .....	\$ 2.25	each

ASSORTED DANISH .....	\$ 20.00	per dozen
OVERSIZED MUFFINS .....	\$ 24.95	per dozen
BAGELS WITH CREAM CHEESE .....	\$ 20.00	per dozen
PETITE CROISSANTS .....	\$ 20.00	per dozen
ICED CINNAMON ROLLS .....	\$ 24.95	per dozen
STUFFED BISCUITS ( <i>Ham or Sausage</i> ) .....	\$ 24.95	per dozen
CEREALS & MILK .....	\$ 24.00	per dozen
FLAVORED YOGURT .....	\$ 20.00	per dozen
SLICED FRUIT .....	\$ 4.95	per person
WHOLE FRUIT .....	\$ 20.00	per dozen
FRESH BAKED COOKIES .....	\$ 22.00	per dozen
<i>(Chocolate, Peanut Butter, Chocolate Chip, Oatmeal Raisin, Sugar)</i>		
FUDGE NUT BROWNIES .....	\$ 24.00	per dozen
LEMON SQUARES or CHOCOLATE SQUARES .....	\$ 24.00	per dozen
GRANOLA BARS .....	\$ 24.00	per dozen
ASSORTED CANDY BARS .....	\$ 24.00	per dozen
GIANT SOFT PRETZELS with mustard .....	\$ 20.00	per dozen
FRESH POPPED POPCORN .....	\$ 3.99	per person

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