

LUNCHES

All lunches include one of the following Beverages: Iced Tea, Lemonade or Raspberry Lemonade; Homebaked Bread and Butter, and Fresh Ground Coffee, Decaf Coffee and Tea

CHILLED/PLATED

Black Forest Ham, Turkey Breast and Provolone Cheese on a fresh Homebaked Mini Baguette with Tomatoes, Red Onions, Leaf Lettuce and Pickle Spear, served with Bowtie Pasta Salad \$9.75

Hearts of Romaine Leaves, tossed with Traditional Caesar Dressing, topped with homemade Croutons, shaved Parmesan Cheese and grilled Chicken Breast \$9.75

Chef's Salad with sliced Turkey, Ham, Swiss and Cheddar Cheeses, Cucumbers, Tomatoes, Red Onions, and sliced Eggs with Romaine and Green Leaf Lettuce, served with Ranch Dressing \$10.50

HOT/PLATED

Strips of Prime Rib, tossed in homemade Barbecue Sauce, topped with melted Cheddar Cheese, served with Wedges of Herb Roasted Potatoes \$9.75

Sandwich of Slow Cooked Pulled Pork in a Southern Barbecue Sauce, served with Cole Slaw and Baked Beans \$10.75

Vol au Vent – Tender Chunks of Chicken in a light Cream Sauce with Shiitake Mushrooms and Vegetables in a Puff Pastry, served with Garden Greens \$12.25

Traditional Homemade Black Angus Beef Meatloaf with Mushroom Gravy, Mashed Potatoes, and fresh seasonal Vegetables \$11.75

Linguine sautéed in Olive Oil with fresh Tomatoes, Garlic, Basil and grilled Portabello Mushrooms, sprinkled with Parmesan Cheese \$11.25

With Grilled Chicken Breast add \$2.75

With Citrus Grilled Shrimp add \$4.25

Tender Turkey Breast over a slice of homemade toasted Beer Bread topped with traditional Gravy, served with Mashed Potatoes and fresh Vegetables \$11.75

Morsels of Oriental Chicken Breast and a Medley of fresh Julienned Vegetables, Sautéed with Soy and Ginger, served on a Bed of Steamed Rice \$11.50

Thin Slices of Roast Beef, served with Mashed Potatoes, Mushroom Demi Glace and Fresh seasonal Vegetables \$12.75

Boneless Chicken Breast with a Cilantro Lime Marinade, grilled and served with Lemon Rice and fresh sautéed seasonal Vegetables \$12.75

Filet of fresh grilled Northwestern Salmon, served with a fresh seasonal Salsa with Lemon Rice and sautéed Vegetables \$14.25

Slow roasted Pork Loin, served with tangy Granny Smith Apple Sauce, Fresh sautéed Vegetables and Rice Medley \$14.25

LUNCH BUFFETS

All Lunch Buffets include a choice of one: Iced Tea, Lemonade or Raspberry Lemonade;
Fresh Ground Coffee, Decaffeinated Coffee or Tea
(\$25.00 surcharge for coffee for groups under 30 guests)

Potato Bar \$10.50
Giant Idaho Bakers served with sautéed Mushrooms, steamed Broccoli and Cauliflower, Butter, Sour Cream, grated Cheddar Cheese, fresh Tomato Salsa with Cilantro, Bacon Bits, and two prepared Salads
With homemade Soup add \$1.50

Stew and Salad Buffet \$12.25
Rich Beef Stew served in a fresh baked Sourdough Bread Bowl, Tossed Green Salad with assorted Dressings, and two fresh prepared Salads

Chicken Sandwich Buffet \$14.75
Charbroiled Chicken Breast served on a Kaiser Roll with assorted sliced Cheeses, sautéed Mushrooms, Lettuce, Tomatoes, sliced Red Onions, Chipotle Aioli, Sundried Tomato Pesto, Honey Barbecue, tossed Green Salad with choice of Dressings, and two prepared Salads
With homemade Soup add \$1.50

Sandwich Market \$14.75
Sliced Roast Beef, Smoked Ham, Tender Turkey Breast, assorted sliced Cheeses, fresh Sandwich Breads and homebaked Mini Baguettes, homemade Soup, tossed Green Salad with choice of Dressings, two fresh prepared Salads, Potato Chips, and appropriate Condiments

Mexican Buffet \$14.75
Chicken Fajitas, Southwestern Spiced Ground Beef, Flour Tortillas, Taco Shells, Red, Blue, and White Tortilla Chips, shredded Lettuce, Spanish Rice, homemade Salsa with fresh Cilantro, Guacamole, Sour Cream, Jack and Cheddar Cheeses, Corn and Black Bean Salad with Roasted Red Peppers

Asian Buffet \$16.25
Morsels of Chicken Breast with Teriyaki and Sesame Seeds, Strips of Beef sautéed with Soy and Broccoli, Sweet and Sour Pork, Stir fried Vegetables with fresh Ginger, and Sticky Rice

Italian Buffet \$16.75
Antipasto Platter of Roasted Red and Yellow Peppers, grilled Bermuda Onions, Roasted Fennel, grilled Eggplant, Sundried Tomatoes, Provolone Cheese and Salami, homemade Meat Lasagna, Pasta Shells Stuffed with Ricotta and Cream Cheese, topped with Marinara Sauce, tossed Green Salad with choice of Dressings, Crudité Salad with fresh Herb Vinaigrette, Garlic Bread with Parmesan Cheese

Smokehouse Buffet \$16.50
Barbecued quartered Chicken, Slow Cooked Pulled Pork, Beef Brisket with Honey Barbecue Sauce, Cole Slaw, Barbecue Beans, Corn Bread with Honey Butter

French Country Luncheon

\$16.25

Mimosa Salad: Field Greens with chopped Eggs and Bacon, Quarter of Roasted Chicken, lightly basted with Dijon Mustard and Herbes de Provence, fresh seasonal Vegetables sautéed in Olive Oil, Roasted Potato Wedges

Box Lunches

\$9.50

Choice of (one meat and one cheese): Hickory Smoked Ham, Turkey Breast, or Roast Beef and Swiss, Cheddar, or Provolone Cheese, served on Eight Grain Bread with Pasta Primavera Salad, Potato Chips, Apple, fresh Baked Cookie
For canned soda, add \$1.75

Selection of Homemade Luncheon Desserts

Fresh Baked Cookies

Homemade Fudge Brownies

Carrot Cake with Chocolate Swirl Icing

Chocolate Mousse

New York Style Cheese Cake

Choice of one of the above add \$2.00 per person

Fresh Seasonal Fruit Salad

Lemon Cake

Cream Filled Chocolate Éclair

Bread Pudding with Vanilla Sauce

Puff Pastry with Crème Patissiere
and Fresh Berries

Choice of one of the above add \$3.00 per person