

Luncheon Selections

The following selections are available as a plated luncheon or as a luncheon buffet. A gourmet blend salad and fresh baked breads are available for an additional \$2.75 per person.

CCO – signature item

Beef

Pot Roast **13.50**

Red wine braised chuck roasts with demi-glace, four cheese mashed potatoes and braised carrot and onion.

Bistro Steak CCO **Market Price**

A tender beef cut & demi-glace, garlic mashed potatoes, fresh asparagus

Meatloaf GF CCO **10.00**

House made meatloaf, garlic mashed potatoes, braised carrot and onion

Poultry

Chicken Picatta **13.50**

Mild garlic sautéed breast of chicken, tangy lemon caper sauce, goat cheese & leek potatoes, grilled asparagus

Chicken Florentine GF CCO **13.50**

Seasoned and grilled chicken breast, sautéed creamed spinach, dauphinoise potatoes

Chicken Marsala **13.50**

Garlic sautéed chicken, marsala sauce, rosemary and garlic redskins, green beans

Chicken Alfredo CCO **13.50**

Pasta with blackened chicken, stoneground mustard alfredo

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GF indicates Gluten Free

Fish

Tuna Puttanesca CCO **15.00**

Wild caught tuna steak, tomatoes, olive oil, anchovies, olives, capers, garlic, roasted fingerling potatoes, roasted cauliflower.

Cod **12.50**

Citrus peppercorn seasoned cod loin, signature rice blend and asparagus.

Carrot Curry Salmon CCO **14.00**

Baked salmon, curry carrot sauce, couscous salad.

Vegetarian and Vegan

Pasta Primavera **12.00**

Fresh pasta combined with the freshest of roasted garden vegetables and your choice of marinara, alfredo or pesto sauce.

Vegetable Lasagna **13.50**

Our culinary staff specialty! A tangy blend of cheeses and pasta, fresh roasted vegetables and our signature 'blush' sauce

Mediterranean Plate VG **12.00**

Hummus, Tabbouleh, baba ghanoush, cucumber and broccoli with fried pita wedges dusted with kosher salt

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**Themed Selections
(Buffet Lunch service only)**

Fajita Bar (minimum 20 guests) 13.00

Thin slices of seasoned chicken or beef, Spanish rice, flour tortillas, roasted peppers, onions, cheese and sour cream. Served with fresh salsa and tortilla chips.

Stir-fry (minimum 20 guests) 14.00

Stir-fried strips of beef or chicken, sautéed vegetables, rice, sweet and sour sauce and teriyaki sauce.

Italian Festival (minimum 20 guests) 14.00

A selection of pasta with Marinara sauce and Italian sausage, chicken and pasta with alfredo sauce and pasta with roasted vegetables and pesto sauce, Caesar salad and fresh baked European breads.

*GF pasta is available – additional fees may apply

Middle Eastern CCO 14.00

Kofta, chicken souvlaki, baba ghanoush, fatoush (parsly, pita salad), hummus, and pita bread.

Salads

All salads served with European breads and butter

Caesar Salad 10.00

Crisp romaine lettuce, parmesan cheese, and seasoned croutons. Fresh baked European breads and butter.

Leelanau Salad GF 12.00

Gourmet greens, dried cherries, gorgonzola, walnuts and red onions and strawberry vinaigrette dressing.

Fresh baked European breads and butter.

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Mediterranean Salad GF **12.00**

Romaine, grape tomatoes, cucumber, kalamata olives, feta and balsamic vinaigrette dressing.

Cobb Salad GF **13.00**

Romaine lettuce, gorgonzola, egg, bacon, tomatoes and avocado. European breads and butter.

Fajita Salad **11.00**

Romaine lettuce, caramelized onion, peppers, avocado and pepper jack cheese

Add Seared Tuna steak **7.50**

Add Bistro Steak **12.00**

Add Grilled Chicken **4.00**

ask about other protein options

Soup

Soup Selections **60.00**

per gallon

1 gallon serves 10 – 12 guests; minimum 1 gallon

Gourmet soups served with soda crackers.

Ask us for our seasonal selections!

Sandwiches

All sandwiches served with chips and pasta or potato salad unless otherwise noted.

Tandoori Chicken CCO **11.75**

Grilled chicken breast, red onion, lettuce, hummus, feta on brioche buns.

Caprese Sandwich **11.00**

Fresh mozzarella, heirloom tomato, spinach, pesto aioli on a croissant bun.

Roast Beef Sandwich CCO **14.00**

NY Strip, blue cheese, arugula, horseradish aioli on swirl rye.

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Pork Loin Sandwich CCO **11.75**
Roasted pork loin, cranberry brie, arugula, Mrs. Dog's mustard on a brioche bun.

Chicken Salad Croissant **10.00**
House made chicken salad, lettuce on a croissant bun.

French Chicken Sandwich CCO **11.00**
Grilled chicken, ham, lettuce, brie with mango served on a croissant.

Deli Sandwich **10.75**
Fresh sliced turkey, roast beef or ham topped with cheese, fresh greens, tomatoes and choice of condiments.

Turkey Club Wrap **12.00**
Turkey, bacon, cheese, tomatoes and lettuce on flatbread with mayo and mustard.

Mediterranean Chicken Wrap **11.00**
Grilled chicken, lettuce, feta, tomato, red onion, balsamic vinaigrette on flatbread.

Asian Chicken Wrap **11.00**
Chicken, peppers, crunchy chow mein noodles, lettuce and peanut sauce on flatbread.

Chicken Fajita Wrap **11.00**
Chicken, peppers, onion, pepper jack cheese, lettuce and chipotle mayo on flatbread.

Asian Vegetable Wrap **12.00**
Stir fry vegetables, chow mein noodles, peppers, lettuce and peanut sauce.

Mediterranean Vegetable Wrap **12.00**
Fresh roasted vegetables and hummus served on flatbread.

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Substitute any of the following salads for the potato/pasta salad

Whole fruit (a variety of banana, orange, apple, pear)

Honey Lime Watermelon salad (watermelon avail. 7/1 – 9/30)

Black Eye Pea Salad

Fresh Fruit or Berry Explosion *add \$2.25

The Traditional Boxed Lunch

11.75

Your choice of roasted turkey, honey roasted ham, corned beef or lean roasted beef sandwich, chips, pasta or potato salad and a cookie.

Beverages

Lemonade...1.75 per 8oz. serving*

Strawberry Lemonade....2.25 per 8oz. serving

Iced Tea...1.75 per 8oz. serving*

Coca-Cola Products...1.75 per can

Coffee...2.75

Bottled Water...1.75 per bottle

*ask about our lemonade/iced tea bar

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