

Luncheon Selections

The following selections are available as a plated luncheon or as a buffet.

Sandwiches

All sandwiches served with pasta or potato salad and gourmet chips

Make any sandwich a box lunch with a cookie 3.00

Box lunch will include: sandwich, chips, apple, cookie, cutlery, napkin and condiments.

Chicken Caesar Wrap 11.25

Grilled herb roasted chicken, parmesan cheese, romaine lettuce and Caesar dressing.

Chicken Fajita Wrap 11.50

Fajita chicken with sautéed peppers and onions, cheddar cheese, lettuce, and chimichurri served with tortilla chips and salsa.

Ham Wrap 11.25

Ham, cheese, and lettuce

Peppered Steak Wrap 13.50

Peppered steak, bleu cheese, tomatoes, lettuce, and rosemary garlic aioli.

Turkey Club Wrap 12.50

Slow roasted turkey, crisp bacon, cheddar cheese, tomatoes, and lettuce.

Vegan Wrap 12.50

Roasted vegetables, roma tomatoes, lettuce and hummus.

Vegetarian Oriental Wrap V, VE 11.75

Spring mix, chow mein noodles, and marinated roasted oriental vegetables.

Wrap Sandwich Buffet minimum 10 guests 12.50

Assortment of wraps with pasta or potato salad and gourmet chips

French Chicken Sandwich 13.50

Herb de Provence grilled chicken, ham, brie, lettuce with mayonnaise and mustard on a croissant bun.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

Pesto Chicken Salad on a Croissant Bun 12.25

Seasoned chicken with celery, onions and apples mixed in a blend of pesto, mayo and Dijon mustard on a croissant bun.

Caprese Stack NF, V 11.75

Fresh mozzarella cheese, pesto aioli, tomatoes, lettuce on a croissant bun.

Roasted Turkey Sandwich 11.25

Thin slices of roasted turkey breast, Swiss cheese, lettuce, and tomato on eight grain bread

Vegetarian Gluten Free Sandwich 14.00

Chef's choice garden vegetables on GF baguette with hummus.

Soup Selections 65.00 per gallon

One gallon serves 10-12 guests; minimum one gallon.

Salads

Fajita Salad GF 11.50

Romaine lettuce, sautéed onions, avocado, black bean corn salsa and cheddar cheese. Served with tortilla chips and salsa.

Cobb Salad GF 13.00

Romaine lettuce, crumbled gorgonzola cheese, diced egg, crispy bacon, vine ripe tomatoes, red onion and avocado, served with European bread and butter.

Caesar Salad 10.00

Crisp romaine lettuce topped with parmesan cheese, hearty seasoned croutons and Caesar dressing, served with European breads and butter.

Mediterranean Salad GF 11.50

Crisp romaine lettuce, grape tomatoes, red onions, Kalamata and green olives, artichoke hearts and feta cheese, served with European breads and butter.

Pesto Chicken Salad Plate 10.50

Seasoned chicken with celery, onions, and apples mixed in a blend of pesto, mayo and Dijon mustard served on a bed of baby greens with European bread and butter.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

Garden Salad GF 8.50

Fresh baby greens topped with assorted garden vegetables and a parmesan crisp, served with fresh baked European breads and butter.

Michigan Splendor Salad GF 12.50

Dried cherries, gorgonzola cheese, candied pecans, red onion, served with assorted baby greens and European breads and butter.

Specialty Buffet Luncheons

Burger minimum 20 guests 13.75

A summertime favorite! Burger with your choice of pasta or potato salad served with kettle chips, buns, cheese, lettuce, tomato, onions, and condiments.

Stir Fry minimum 20 guests 14.75

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

Fajita Bar minimum 20 guests 14.75

Flank steak or chicken (both GF) combined with roasted peppers and onions served with Spanish rice, flour tortillas, cheese, chimichurri and sour cream, served with tortilla chips and salsa.

Italian Festival minimum 20 guests 15.00

Pasta with marinara sauce and roasted meatballs, pasta with pesto sauce and roasted vegetables, and pasta with alfredo sauce and grilled chicken strips, served with Caesar salad and European bread and butter.

Adult Macaroni and Cheese minimum 20 guests 14.25

Macaroni and four cheese sauce with tomato, asparagus, bacon, and onion, served with a garden salad.

Taco Bar minimum 20 guests 14.50

Ground beef or diced chicken (both GF) served with Spanish rice, refried beans, soft and hard shell tortillas, lettuce, tomatoes, cheese, sour cream, served with tortilla chips and salsa.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

Hot Luncheon Entrees

Add side salad and European bread 4.00

Flank Steak GF 20.00

Flank steak with demi glace served with choice of starch and vegetable.

Pot Roast with Demi Glace GF 17.50

Our chef carved beef roast is slowly roasted to combine the flavors of our house seasonings and specially prepared demi glace, served with choice of starch and vegetable.

Bistro Steak GF 17.50

Select beef topped with a red wine demi glace, served with choice of starch and vegetable.

Chicken Piccata GF 14.75

Pan fried chicken breast served with a tangy lemon caper sauce and choice of starch and vegetable.

Monterey Chicken 14.75

Grilled chicken breast topped with a four cheese Monterey sauce, served with choice of starch and vegetable.

Pesto Chicken GF 14.75

Chicken breast grilled and smothered in basil pesto, marinated tomato medley, and served with a garlic cream sauce, served with choice of starch and vegetable.

Lemon Herb Chicken GF 14.50

Marinated and herbed grilled chicken breast served with choice of starch and vegetable.

Adult Macaroni and Cheese 13.75

Macaroni and four cheese sauce with tomato, asparagus, bacon, and onion.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

Cajun Chicken Pasta 12.50

Marinated chicken with sautéed colored peppers and onions, roasted garlic in a house made Cajun cream sauce tossed in penne pasta.

Blackened Salmon with Danish Bleu Cream Sauce 16.00

Fresh salmon blackened, seared and crowned with Danish bleu cream sauce, served with choice of starch and vegetable.

Pasta Primavera VG 14.50

Cavatappi pasta served with roasted vegetables, topped with choice of alfredo sauce, marinara sauce, or pesto cream sauce.

Vegetable Risotto VG, GF 14.50

Arborio risotto with blistered tomatoes, gourmet mushrooms, onions, and asparagus.

Lunch Buffet minimum 25 guests

1 entrée/ 2 accompaniments/ garden or Caesar salad 18.50

2 entrée/ 2 accompaniments/ garden or Caesar salad 25.00

Entrée Selections

Lemon Herb Grilled Chicken GF

Monterey Chicken

Pesto Chicken GF

Piccata Chicken GF

Braised Flank Steak GF

Cuban Pork GF

Adult Mac and Cheese

Accompaniments

Green Beans Almandine GF

Oven Roasted Brussel Sprouts, Bacon and Onion GF

Roasted Carrot and Onion GF

Roasted Root Vegetable GF

Four Cheese Mashed Potato Bake GF

Garlic Mashed Potatoes GF

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

Rosemary Garlic Roasted Redskin Potatoes GF

White Cheddar Potatoes Gratin GF

Four Cheese Cavatappi 1.75

Vegetable Risotto 1.25 GF

Signature Rice GF

Rice Pilaf

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free