

Luncheon Menu

Plated Luncheon Selections

Caprese Salad - \$9.00

Fresh mozzarella, heirloom tomato, basil and mixed greens with garlic croutons and balsamic vinaigrette

Grilled Chicken and Romaine Caesar Salad - \$10.00

Herb-marinated chicken breast sliced atop crispy romaine lettuce, tossed with house caesar dressing, shaved parmesan, cherry tomatoes, cucumbers, and garlic croutons

Asian Chicken Salad - \$10.00

Ginger-soy marinated chicken breast with crisp greens, roasted almonds, red bell peppers, avocado, and wonton crisps with cilantro-lime vinaigrette

Steak and Spinach Salad - \$11.00

Seared sirloin tenderloin tips, gorgonzola, pistachios, red onion, and chopped tomatoes with arugula, baby spinach and red wine-dijon vinaigrette

Classic Cobb Salad - \$10.00

Grilled marinated chicken breast with crisp romaine, tomato, avocado, smoked bacon, chopped egg, scallion and gorgonzola crumbles with lemon vinaigrette

Harvest Salad - \$10.00

Baby spinach, arugula, goat cheese, candied walnuts, michigan cherries, local apples, and red onion with champagne-maple vinaigrette

Sandwiches - served with choice of pasta salad, redskin potato salad or house made potato chips

Caprese Chicken and Focaccia Club - \$10.00

Herb grilled chicken, fresh mozzarella, prosciutto, tomato and basil with roasted garlic-balsamic aioli on herbed focaccia

Pesto Chicken Salad Croissant - \$9.50

Slow roasted chicken breast tossed with arugula-basil pesto on a flaky croissant with spinach and tomato

Cuban Sandwich - \$10.00

Braised pork, sliced ham, house pickles, swiss cheese on cuban bread with honey mustard

Muffaletta Sandwich - \$9.50

Salami, smoked ham, provolone cheese, layered with olive spread and red wine vinaigrette on italian bread

Veggie Club - \$9.00

Grilled marinated seasonal vegetables with herbed goat cheese spread and tomato on sourdough

Turkey, Bacon and Avocado Club Wrap - \$10.00

Crispy bacon, sliced roast turkey and avocado with roasted red pepper aioli in a tomato tortilla

Boxed Lunch - \$10.50

Choice of turkey club, ham and provolone, or veggie wrap with chips, whole fruit, and a fresh baked cookie

***Luncheon plates are priced per person and include iced tea or lemonade, coffee and tea service**

Assorted cookie platter for the table - \$1.50 per person supplement, Fresh seasonal fruit cup - \$1.50 per person supplement
Garden salad- \$1.25 per person supplement

Luncheon Buffets (Minimum 25 people)

Build-Your-Own Deli Sandwich Buffet - \$10.50

Platters of honey ham, oven roasted turkey breast and roast beef, with swiss, cheddar and provolone cheeses with tomatoes, lettuce, onions, pickles, appropriate accompaniments, assorted breads – whole grain, sourdough, rye, wheat and house made potato chips

Sandwich Sliders - \$7.50

An assortment of ham and swiss, turkey and cheddar, grilled veggie and fresh mozzarella on mini brioche with appropriate accompaniments

Panini Buffet - \$10.50

Freshly grilled Panini sandwiches (choose two)

Caprese – fresh mozzarella, prosciutto ham, vine ripe tomatoes, and red onion with basil pesto

Italian Café – cappicola, smoked ham, provolone, arugula and roasted red peppers with black olive tapenade

Smokin' Southwest – roasted turkey, smoked bacon, sharp cheddar, and tomato with chipotle aioli

Veggie – grilled portabellas, zucchini, vine ripe tomatoes and herbed goat cheese with spinach pesto

Italian Bistro Buffet - \$12.50

Choose two of the grilled panini sandwiches listed above and add traditional minestrone or creamy tomato basil soup with caesar or house salad and two dressings

Backyard BBQ Buffet - \$13.50

Pulled bbq pork, grilled brats, beef franks, angus beef burgers or bbq chicken (choose two)

Served with redskin potato salad, braised beans, fresh kaiser rolls, fresh seasonal vegetables and house salad with two dressings

Pasta Bar - \$12.50

Includes fresh baked foccacia bread, parmesan and red pepper flakes

Choice of Two Pastas – Penne, tricolor rotini, linguine, fettuccine, tricolor tortellini

Choice of Two Main Events – Grilled chicken, Italian sausage, grilled vegetable medley, shrimp – (*\$4.00 supplement*)

Choice of Three Sauces – marinara, rustic italian meat sauce, roasted garlic alfredo, spinach-basil pesto

or roasted red pepper cream

Southwest Buffet - \$15.50

Build your own fajita bar with four tortillas, blue corn chips, pica-de gallo, guacamole, lettuce,

black beans and rice, jack cheese, tomatoes, scallions, olives, cumin sour cream, cilantro-lime grilled chicken, Chipotle-Lime Braised Beef and ground seasoned sirloin

Asian Buffet - \$15.50

Build your own “stir fry” featuring mixed asian style vegetables, spicy pork eggrolls, peanuts, rice noodles, white or brown rice, ginger-teriyaki chicken, cilantro-soy grilled sirloin with sweet and sour sauce, mango-teriyaki glaze, general tsaos sauce and fortune cookies

Add any of the following to the above luncheons buffets:

- ❖ Fresh seasonal fruit - \$1.50 per person
- ❖ Soup (chicken noodle, white chicken chili, minestrone, clam chowder) - \$2.50 per person
- ❖ House salad with choice of dressing - \$1.25 per person
- ❖ Cookies- chefs assorted - \$1.50 per person
- ❖ Brownies with candied walnuts and cranberries - \$1.50 per person

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