

Lunch Menu

Choice of 2 sandwiches, 1 side item, 1 dessert, and beverage service.
Gluten free bread options available.
Requires minimum of 12 guests.
Lunch is served between the hours of 11:00am-2:00pm.

SANDWICHES {Choose Two Sandwiches, One Side and Dessert}

Boxed Lunches

Sandwich Platters

BLT+A

Herb Mayo and Avocado

Ham and Swiss

Honey Mustard with Lettuce and Tomato

Chicken Salad

with Lettuce and Tomato

Roast Turkey and Brie

with Spinach and Cranberry Mayo

BBQ Chicken Cheddar

Sliced Grilled Chicken, BBQ Glaze, Lettuce, Tomato and Herb Mayo

Please ask about other sandwich options.



SIDES {Choose One Item Per Order}

Sundried Tomato Pasta Salad

Fruit Salad

Garden Salad with 2 Dressings

Red Potato Salad

Kettle Chips

DESSERTS {Additional Cost Per Person}

House-made Assorted Cookie Platter

House-made Salted Caramel Brownies

Lemon Bar with Raspberry Coulis



Lunch Buffet

Includes house salad (2 dressings) and choice of 1 entrée, 2 sides and fresh bread. Also includes freshly brewed coffee, iced tea and an assorted dessert platter. Requires minimum 20 guests. Lunch is served between 11:00am - 2:00pm.

HOUSE SALAD

Salad Dressing Selection {Choose Two}
House Champagne Vinaigrette, Caesar Dressing, Housemade Ranch,
Balsamic Vinaigrette, Honey Mustard, Bleu Cheese

ENTREES

Choose One Entrée and Two Sides

Choose Two Entrée and Two Sides

Does Not Include Tax and Service Charge

Grilled Chicken with Herb Au Jus (GF)

Salmon Cakes with Shallot Corn Cream Sauce

Grilled Marinated Flank Steak

Roasted Pork Lion with Cranberry Apple Chutney (GF)

Rotini Vegetable Primavera with Pesto Cream

House-Made Meatload with Red Onion Marmalade

Chicken Picatta on Bed of Spinach

SIDES {Choose Two}

Starches

Herb Roasted Red Bliss Potatoes (GF)

Wild Rice Pilaf (GF)

Baked 3 Cheese Mac

Mashed Potatoes (GF)

Mashed Sweet Potatoes (GF)

Vegetables (GF)

Roasted Seasonal Vegetables

Honey Glazed Carrots

White Wine and Butter Green Beans

Seasoned Zucchini and Squash

Roasted Broccoli and Cauliflower

(GF) Gluten free



Menu prices subject to change based on guest needs and quantity of guests.
A customary 22% taxable service charge and current sales tax will be added to all prices.