

*L*IGHT LUNCHEONS

Light Luncheons include the following: choice of soup, fresh baked rolls & butter, cookies and brownies, fresh brewed coffee, and hot or iced tea

Caesar Salad

Grilled boneless breast of chicken, served over crisp romaine lettuce tossed with Caesar dressing, garlic and herb croutons and grated Parmesan cheese
\$10.50

Chef's Salad

Mixed greens with turkey, ham, Swiss cheese, American cheese, diced tomatoes and hard boiled eggs. Served with choice of dressings.
\$10.50

Turkey Croissant

Sliced turkey with Swiss cheese on a flaky croissant served with lettuce, tomato, kosher pickle and potato salad
\$10.75

Sub Sandwich

Your choice of ham or turkey, Swiss or American cheese, piled high on a freshly baked French roll. Accompanied with lettuce, tomato, kosher pickle and potato salad
\$10.25

*B*OXED LUNCH

Boxed Lunches include a choice of an apple or orange, chips and soda.

Turkey Club

Sliced turkey, ham and bacon with Swiss cheese, lettuce and tomato on a flaky croissant
\$8.95

Sub Sandwich

Choice of sliced turkey, ham or roast beef with Swiss cheese, lettuce and tomato on a French roll
\$8.95

Vegetarian Delight

Fresh cucumbers, sprouts, lettuce and tomato topped with Swiss cheese on a flaky croissant
\$7.95



P PLATED LUNCHEONS

Luncheons include mixed greens with assorted dressings, fresh baked rolls & butter, choice of assorted fruit pies, carrot cake or cheese cake and fresh brewed coffee, hot and iced tea.

Chicken Parmesan

Boneless breast of chicken topped with marinara sauce and parmesan cheese served over linguini with seasonal vegetables.

\$14.75

Chicken Marsala

Boneless breast of chicken topped with a mushroom marsala sauce and served with seasonal vegetables and roasted red potatoes.

\$14.75

Chicken and Pasta Primavera

Seasonal vegetables over linguini tossed in your choice of alfredo, marinara or garlic and herb sauce topped with parmesan cheese

\$14.75

Roast Turkey

Roast turkey served with a creole cornbread stuffing, garlic whipped potatoes and gravy, cranberry sauce and green beans almondine.

\$16.95

Pot Roast

Certified Angus beef sirloin slow roasted with celery, carrots and red potatoes

\$14.95

Crab Stuffed Portabella Caps

Two portabella mushroom caps stuffed with lump crab meat and seasonings topped with a luey sauce. Served with garlic and herb roasted red potatoes and seasonal vegetables.

\$16.95

Beef Teriyaki

Lean beef sirloin and oriental vegetables over a bed of steamed rice

\$14.25

New York Strip

6oz. New York Strip topped with a wild mushroom wine sauce, double baked potato and seasonal vegetables.

\$20.95

Roast Loin of Pork

Herb crusted pork loin topped with an apple brandy glaze, seasonal vegetable and roasted garlic whipped potatoes.

\$17.95

Raging Cajun

Penne pasta with andouille sausage and chicken covered in a spicy marinara sauce with peppers, onions and melted mozzarella cheese.

\$15.95

Pork Medallion

Moist grilled pork medallion served with a rustic tomato fennel and caper sauce, topped with sliced pepper, served with paprika roasted red potatoes.

\$17.95





LUNCH BUFFET

Minimum of 50 people. Served with fresh brewed coffee, hot tea and iced tea.

Italian Buffet

Crisp mixed greens with assorted dressings
Chef's pasta salad
Antipasto tray
Italian sausage and peppers
Chicken cacciatore or vesuvio
Fettucine, Farfalle and Tortellini pastas
Marinara and Alfredo sauces
Italian vegetables
Garlic bread
Tiramisu
\$18.25

Deli Buffet

Choice of soup
Crisp mixed greens with assorted dressings
Pasta salad & Potato salad
Sliced fresh fruit tray
Sliced ham, turkey, beef and salami
Swiss, American, and Cheddar cheese
Lettuce, tomatoes, pickles and condiments
Assorted cookies and brownies
\$16.95

Hawaiian Luau

Watermelon wedges
Tossed salad with dressings
Tropical rice with pineapple chunks and mandarin orange pieces
Maui salad
Grilled boneless chicken breast with a pina colada sauce
Coconut battered shrimp
Mesquite pork
Coconut cream pie
\$22.95

Starved Rock Buffet

Crisp mixed greens with assorted dressings
Potato salad and coleslaw
Honey Stung Fried Chicken
BBQ baby back ribs
Garlic mashed potatoes or mashed sweet potatoes
Bourbon baked beans
Corn O'Brien
Corn muffins
Apple pie
\$17.50

Irish Fest

Corned Beef
Cabbage
Honey maple glazed carrots
Herb roasted red potatoes
Marble rye bread with butter, horseradish & mustard
Parsley potato salad
Cubed cheese tray
\$19.95

Sweet Home Chicago

Italian Beef Au Jus
Polish sausage
Hot dogs
Assortment of fresh baked buns
Diced tomatoes, red onions & cucumbers
Pickles, sauerkraut, and condiments
Homemade chips with French onion dip
\$18.95

