

## LUNCHEON BANQUET MENU

3 hours

### Appetizer

(choose one)

Fresh Fruit Cup	Chilled Melon With Lime
Green Salad, Vinaigrette Dressing	Soup of Your Choice
Rolls & Butter	

### Entrees

(choose up to three)

Broiled Half Spring Chicken	\$13.00
Boneless Stuffed Breast of Chicken, Natural Gravy	\$13.00
Breast of Chicken Marsala	\$14.00
Breast of Chicken Francaise	\$14.00
Breast of Chicken Parmigiana	\$15.00
Breast of Chicken Cordon Bleu	\$15.00
Veal Marsala	\$15.00
Veal Francaise	\$15.00
Veal Parmigiana	\$16.00
Broiled Filet of Sole	\$16.00
Filet of Sole Francaise	\$16.00
Baked Filet of Salmon, Herb Crust	\$18.00
Sliced Roast Beef, Mushroom Gravy	\$15.00
Roast Loin of Pork, Natural Gravy	\$15.00
Sirloin Steak, Maitred Hotel	\$18.00
Filet Mignon, Mushroom Cap	\$22.00
Roast Prime Ribs of Beef, Au Jus	\$20.00

Baked Stuffed Potato & Green Beans

### Dessert

(choose one)

Ice Cream Sundae	Chocolate Mousse, Whipped Cream
Cake of Your Choice (standard fillings)	Fresh Baked Apple Pie
Coffee & Tea	

Prices subject to 18% service charge & current sales tax rate  
Non-refundable, non-transferable deposit required to book banquet room  
Final entree count required one week prior to function