

## LUNCHEON BANQUET MENU

3 HOURS

### APPETIZER

(choose one)

Fresh Fruit Cup  
Penne Ala Vodka

Green Salad, Vinaigrette Dressing  
Soup of Your Choice

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Rolls & Butter

### ENTREES

(choose three)

Broiled Half Spring Chicken	23.50
Stuffed Breast of Chicken, Natural Gravy	23.50
Breast of Chicken Marsala	25.00
Breast of Chicken Francaise	25.00
Breast of Chicken Parmigiana	26.50
Breast of Chicken Cordon Bleu	27.00
Veal Marsala	26.50
Veal Francaise	26.50
Veal Parmigiana	27.00
Broiled Filet of Sole	24.50
Filet of Sole Francaise	24.50
Baked Filet of Salmon, Herb Crust	29.00
Sliced Roast Beef, Mushroom Gravy	27.00
Sliced Roast Loin of Pork, Natural Gravy	27.00
Broiled Sirloin Steak, Maitre d'hotel	32.00
Broiled Filet Mignon, Mushroom Cap	Market Price
Roast Prime Ribs of Beef, Au Jus	Market Price
Sirloin Steak & Lobster Tail	Market Price

Baked Stuffed Potato, Green Beans

### DESSERT

(choose one)

Lemon Meringue Pie  
Cheesecake, Strawberry Sauce

Chocolate Mousse, Whipped Cream  
Coconut Custard Pie

Coffee & Tea

Unlimited Soda or Iced Tea - 3.00 Per Person

Prices are subject to current sales tax rate.  
Non-refundable, non-transferable deposit required to book banquet room.  
Final entree count required one week prior to function.