

LUNCHEON BANQUET MENU

3 HOURS

APPETIZER

(choose one)

Fresh Fruit Cup
Penne Ala Vodka

Green Salad, Vinaigrette Dressing
Soup of Your Choice

Rolls & Butter

ENTREES

(choose three)

Broiled Half Spring Chicken	25.00
Stuffed Breast of Chicken, Natural Gravy	25.00
Breast of Chicken Marsala	27.00
Breast of Chicken Francaise	27.00
Breast of Chicken Parmigiana	29.00
Breast of Chicken Cordon Bleu	29.50
Veal Marsala	28.50
Veal Francaise	28.50
Veal Parmigiana	29.00
Broiled Filet of Sole	27.00
Filet of Sole Francaise	27.00
Baked Filet of Salmon, Herb Crust	31.00
Sliced Roast Beef, Mushroom Gravy	30.00
Sliced Roast Loin of Pork, Natural Gravy	30.00
Broiled Sirloin Steak, Maitre d'hotel	36.00
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.