

Luncheons

Stuffed Breast of Chicken.....\$15.99

*Choice of Waldorf, Herb and Rice,
Cordon Bleu, or Homestyle Bread Stuffing
Finished with a supreme sauce*

Chicken Piccata.....\$15.99

Served with a white wine & lemon caper sauce

Chicken Marsala.....\$15.99

*Pan seared boneless chicken in a wild mushroom
marsala sauce*

Chicken Primavera.....\$15.99

*Chicken, pasta and fresh vegetables, served
in an Alfredo or White Wine Butter Sauce*

Roast Beef.....\$17.99

Thinly sliced and topped with a rich brown gravy

Baked Haddock.....\$16.99

*Baked with seasoned ritz bread
crumbs in a white wine butter sauce*

Roast Pork Loin.....\$16.99

*Delicately seasoned with cinnamon
spices and served with a cinnamon apple
ring and apple sauce*

Sirloin Tips.....\$17.99

*Lightly marinated and cooked
to a medium temperature*

Baked VirginiaHam....\$16.99

*Sugar cured, and served with a
pineapple or raisin sauce*

Broiled Swordfish.....\$18.99

Served with a lemon dill butter sauce

Potatoes (Choice of one)

*Baked Potatoes
Au Gratin Potatoes
Delmonico Potatoes
Roasted Red Bliss Potatoes
Red Bliss Mashed Potatoes
Baked Stuffed Potatoes*

Vegetables (Choice of one)

*Green Beans Almondine
Garden Vegetable Medley
Peas with mushrooms or onions
Julienne Squash, Zucchini, & Carrots
Glazed Baby Carrots
Green Beans Italiano
Asparagus Bundles w/ Hollandaise-Add \$2*

Choose a selection from our Sweet Finish Menu for an additional price.

**Entrees are Served with Choice of Family Style Garden Salad
(Vinaigrette & Italian Dressings)
or Caesar Salad, and Warm Assorted Rolls
Freshly Brewed Coffee and Tea**

**Luncheons are Served Daily Between 11:00am – 3:00pm
Luncheon Menus Can Not Be Used for Weddings**