

Plated Luncheons

All luncheons served with choice of soup or salad, warmed dinner rolls & a coffee/tea station

Southwest Salad topped with crab cake & corn relish 18

Chicken or Salmon Caesar salad 15

Quiche Choice w/fruit cup 15

Chicken Puff topped with a creamy cheddar sauce served with fruit garnish 17

Petite Meatloaf served atop smashed potatoes with vegetable side 17

Chicken Cordon Bleu topped with cream sauce & served with potato and vegetable 18

Baked Haddock with lemon beurre blanc & served with rice/potato & vegetable 20

Chicken Piccata served with rice/potato & vegetable 18

Stuffed Chicken Breast served with rice/potato & vegetable 18

Grilled Salmon garnished with fruit salsa & served alongside rice/potato & vegetable 20

Starch & Vegetable Choices

Baked potato

Julienne vegetables

Scalloped potatoes

Glazed baby carrots

Oven roasted red bliss potatoes

Seasoned green beans

Duchess potatoes

Chef's seasonal vegetable choice

Wild rice blend

Rice pilaf

Add soft beverages to you luncheon for \$3 per person