



## LUNCH MENUS

### PLATED LUNCHEONS

Include Choice of Soup or Salad (see page 2 for selections)  
Chef's selection of appropriate Fresh Vegetables & Starch  
A selection of Hearth Baked Breads & Rolls with Creamery Butter  
Choice of Dessert  
Coffee, Decaffeinated Coffee, Tea & Iced Tea

Grilled Filet & Roasted Portobello  
Tenderloin of Beef & Portobello Mushroom  
Served with  
Mascarpone Mashed Potatoes  
Sauced with  
Caramelized Onion Reduction  
\$32.95\* per person

Halibut Stack  
Pan Seared & Set Atop  
Wasabi Mashed Potatoes  
Grilled Bok Choy, Sauced with  
Fresh Ginger & Lemon Grass Essence  
\$26.95\* per person

Horseradish Crusted Salmon  
Pan Roasted Atlantic Salmon  
Nestled on a Bed of  
Caramelized Fennel & Leeks  
with Roasted Fingerling  
Potatoes Glazed with Honey  
Balsamic Reduction  
\$25.95\* per person

Shrimp & Pappardelle Pasta  
Marinated in Sauvignon Blanc  
Shallots & Fresh Herbs  
Pan Seared & Garnished with  
Asparagus, Shitake Mushrooms & Sundried  
Tomatoes  
Parmesan Herb Broth  
\$24.95\* per person

French Chicken Breast  
Marinated in Olive Oil,  
Garlic & Fresh Herbs  
Braised in a Port Wine Infused  
Whole Grain Mustard Dem,  
Garnished with Pancetta & Shiitake  
Mushrooms with Potato Pave  
\$26.95\* per person

Nut Crusted Chicken  
Pan Roasted & Brushed with Honey  
Mustard & Lightly Crusted with Pecans,  
Walnuts & Almonds with Soy Maple Glaze  
Pan Seared Plantains  
\$24.95\* per person

Buttermilk Seared Chicken Breast  
Marinated in Fresh Herbed Buttermilk  
Pan Seared & Nestled on  
Tender Baby Spinach  
Bourbon Mashed Sweet Potatoes  
Pork Tasso Sweet Cream Gravy  
\$22.95\* per person

Roast Tuscan Pork Loin  
Balsamic Herb Marinated  
Served with Asiago Polenta Cake  
Roasted Eggplant Puree  
& Tomato Basil Confit  
Accompanied with  
Calvados Reduction  
\$26.95\* per person

\*Please add taxable gratuity/ service charge and applicable sales tax  
NOTE: Luncheon Menus served after 2pm are subject to a \$10.00 per person surcharge



## **LUNCH MENU SOUP & SALAD SELECTIONS**

*Soup Du Jour*

*Made Daily from Fresh Seasonal Ingredients*

*Lager Soup*

*Flavored with Apple Bacon & Wisconsin Smoked Swiss & Aged Cheddar*

*Crème of Tomato Florentine*

*Fresh Tomatoes, Spinach Finished with Heavy Cream*

*Sliced Seasonal Fruit*

*Garnished with Berries & Yogurt Dressing*

*Garden Salad*

*Fresh Greens Garnished with Garden Ripe Vegetables*

*Caesar Salad*

*Hearts of Romaine with Garlic Croutons*

## **LUNCH DESSERT SELECTIONS**

*Carrot Cake*

*With Cream Cheese Icing*

*Deep Dish Apple Pie*

*Freshly Baked with Washington State Apples*

*Double Chocolate Fudge Cake*

*Rich Chocolate Flavor Filled with Chocolate Ganache*

*Cheesecake*

*Creamy Cheesecake with Fresh Strawberries*

*Caramel Apple Pie*

*Topped with Goopy Caramel & Streusel*

*Ice Creams & Sherbets*

*Please choose one selection to serve all your guests*

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## **CAFÉ STYLE LUNCH MENUS**

### **OVEN GRINDERS**

*Served with Soup du Jour Rolls & Butter,  
Accompanied by a Croquet of Chefs Specialty Mac & Cheese!  
Coffee, Decaffeinated Coffee, Tea & Iced Tea  
Ice Cream or Sherbet Dessert*

#### *BBQ Pork Bolo*

*Pulled Pork Simmered in our  
House BBQ Sauce  
Piled High Atop a Grilled Herb Bolo  
Garnished with Grilled Pineapple &  
Pepper Jack Cheese  
with Fried Onion Strings  
\$18.95\* per person*

#### *Pesto Chicken Focaccia Sandwich*

*Grilled Pesto Marinated Chicken Breast  
Topped with Tomato  
Confit, Smoked Pancetta Bacon  
& Provolone Cheese  
\$18.95\* per person*

#### *Bleu Cheese Herbed Steak Sandwich*

*Grilled Tenderloin Brushed with Dijon & Herbs  
Topped with Caramelized Onions, Mushrooms & Bleu Cheese  
Set on a Garlic Hoagie  
\$20.95\* per person*

### **LIGHTER FARE**

*Served with Soup du Jour  
A selection of Hearth Baked Breads & Rolls with Creamery Butter,  
Ice Cream or Sherbet  
Coffee, Decaffeinated Coffee, Tea & Iced Tea*

#### *Classic Chicken Caesar*

*Marinated Grilled Breast of Chicken  
Nestled on Hearts of Baby  
Romaine with Garlic Croutons,  
Shaved Parmesan, Tomato Wedges &  
Creamy Caesar Dressing  
\$18.95\* per person*

#### *Harvest Steak Salad*

*Grilled Tenderloin Set on a Bed of  
Mixed Greens Garnished with Roasted  
Corn Relish, Roma Tomatoes,  
Caramelized Onions & Asiago Cheese  
Served with Pepper Crème Dressing  
\$20.95\* per person*

#### *Grilled Mediterranean Shrimp & Fresh Mozzarella Salad*

*Marinated in Lemon & Oregano  
Nestled on a Bed of Mesclun Greens  
Garnished with Roasted Vegetables & Fresh Mozzarella Napoleon  
\$19.95\* per person*

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## **LUNCHEON BUFFET SELECTIONS**

*Minimum 25 guests*

### *The Corner Deli*

*Chicken Spaetzle Soup*

*Chef's Selection of Two Specialty Salads*

*Shaved Honey Cured Ham, Fresh Roasted Turkey Breast*

*Roast Beef Finished Medium Rare, Genoa Salami, and Deli Style Corn Beef*

*Sliced Swiss, American, Provolone Dill Havarti, & Cheddar Cheeses*

*Served with Sliced Tomatoes, Bermuda Onions, Shredded Lettuce & Kosher Dill Spears*

*A Variety of Freshly Baked Sandwich Breads & Rolls with Appropriate Condiments*

*Chefs Selection of Dessert from our House Pastry*

*Coffee, Decaffeinated Coffee, Tea & Iced Tea*

*\$24.95 per person \**

### *The Bistro*

*Chef's Selection of Soup*

*Mixed Field Greens with Maytag Bleu Cheese, Roma Tomatoes,*

*Candied Pecans & Artichoke Hearts Served with Chef's Selected Dressings*

*Grape Tomato & Fresh Mozzarella Salad Dressed with Roasted Garlic Vinaigrette*

*Pan Roasted Atlantic Salmon with Leeks, Wild Mushrooms,*

*Toasted Pine Nuts Complimented with Citrus Basil Burre Blanc*

*Asiago Crusted Chicken with Sautéed Spinach Sauced with Pepper Crème Reduction*

*Spinach Stuffed Gnocchi with Tomato Basil Broth*

*Roasted Red Bliss Potatoes with Herbs & Garlic, Fresh Vegetable Bouquetiere,*

*A Variety of Rolls & Butter*

*Chefs Selection of Dessert from our House Pastry*

*Coffee, Decaffeinated Coffee, Tea & Iced Tea*

*\$30.95 per person \**

### *Taylor Street Italian*

*Antipasto Display: Fresh Mozzarella and Other Cheeses,*

*Prosciutto di Parma Assorted Olives, Cheese Stuffed Tomatoes*

*Grilled Vegetables & Sausage Assortment*

*Fresh Italian Style Garden Salad with Sliced Mushrooms, Shaved Bermuda Onions,*

*Roma Tomatoes, Sliced Cucumber Moons & Garlic Croutons with Chef Selected Dressings*

*Assorted Chicago Style Pizzas to include: Pepperoni, Sausage & Vegetable*

*Italian Beef with Hot Jardinière*

*Grilled Chicken Stromboli Marinated Chicken Topped with Asiago Cheese Served Open Faced on*

*Ciabatta Crust Layered with Sun-dried Tomato Spread, Olives & Artichokes*

*Stuffed Shells with Classic Ricotta Cheese Filling Sauced with Tomato Basil Crème*

*Biscotti & Lemon Bars*

*Coffee, Decaffeinated Coffee, Tea & Iced Tea*

*\$28.95 per person \**

*There is a \$150.00 surcharge for any event less than 25 guests*

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**LUNCHEON BUFFET CONTINUED –**

*Minimum 25 guests*

Midwest Style Buffet

*Crème of Tomato Florentine Soup*

*Salad Bar to Include Fresh Garden Greens with a Selection of Toppings and Assorted Dressings  
Beef Burgundy En Croute Tenderloin Tips Simmered in Burgundy Wine & Finished*

*with Veal Demi Glace Topped with Puffed Pastry*

*Southern Fried Chicken Marinated in Buttermilk & Herbs*

*Garlic Mashed Potatoes Topped with Cheddar Cheese*

*Green Bean Casserole French Style with Smoked Bacon,*

*Mushrooms, & Cheese Topped with Crispy Onions*

*Macaroni & Cheese Tubetti Pasta Baked in White Cheddar &*

*Fontina Cheese Sauce Topped with Savory Bread Crumbs*

*Chef's Selection of Hearth Baked Breads & Rolls Served with Creamery Butter*

*Selection of Pastries from Our House Bakery*

*Coffee, Decaffeinated Coffee, Tea & Iced Tea*

*\$30.95 per person \**

Southwestern Buffet

*Chicken Tortilla Soup with Crispy Tortilla Strips*

*Fresh Jicama, Papaya & Cucumber Salad marinated in Raspberry Chipotle Vinaigrette*

*Roasted Corn Nopales & Grilled Chayote Salad, Citrus Cilantro Emulsion*

*Build Your Own South of the Border Tacos*

*Pork Carnitas, Grilled Chicken with Bell Peppers & Barbacoa Beef*

*Served with Black Beans, Cilantro Lemon Rice & Southwestern Potatoes & Chorizo*

*Warm Flour Tortillas & Authentic Condiments to Include:*

*Salsa Freca, Salsa Verde, Salsa Rojo,*

*Guacamole, Sour Cream Shredded Iceberg Lettuce & Jack Cheese*

*Sopaipillas & Assorted Fruit Empanadas*

*Coffee, Decaffeinated Coffee, Tea & Iced Tea*

*\$28.95 per person \**

Tailgater

*Roasted Red Skinned Potato Salad with Smoked Bacon*

*Creamy Cole Slaw & Fresh Fruit Salad*

*Homestyle Chili Served with Chopped Onion, Shredded Cheddar Cheese & Sour Cream*

*Buffalo Style Chicken Wings with Bleu Cheese Dip*

*Kosher Hot Dogs, Grilled Hamburgers & Bratwurst with Sauerkraut*

*American, Swiss & Cheddar Cheeses, Ketchup, Mustard, Onions, Tomatoes,*

*Relish, Kosher Pickle Spears Shredded Iceberg Lettuce & Sport Peppers*

*Potato Chips & Pretzels*

*Bakery Fresh Assorted Cookies & Brownies*

*Coffee, Decaffeinated Coffee, Tea & Iced Tea*

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**BOX LUNCH MENU**

*\$18.95\* each*

*Build a Boxed Lunch*

*Choose One Selection from Each Category:*

*Each Box Lunch Includes Pasta Side Salad, Seasonal Fresh Whole Fruit,  
Homemade Chocolate Chip Cookie  
Soft Drink or Bottled Water*

*Breads:*

*Herbed Focaccia*

*Pretzel Roll*

*Kaiser Roll*

*Classic Submarine Roll*

*Buttery Croissant*

*Spinach or Tomato Wrap*

*Sandwich Style:*

*Honey Roasted Ham*

*Roast Beef*

*Roasted Turkey Breast*

*Southwestern Style Chicken Salad*

*Albacore Tuna Salad*

*Grilled Vegetables*

*Herb Crusted Roasted Tenderloin – Add \$5.00\**

*Cheeses:*

*Cheddar, American, Swiss Smoked Gouda, Munster*

*Fresh Mozzarella or Provolone*

*Snacks:*

*Potato Chips, Baked Lays, Pretzels, Vegetable Chips*

*Doritos or Frito's*

*Selection Restrictions Apply*

*Groups May Choose up to 3 Sandwich Styles*

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