



PHEASANT RUN

RESORT

LUNCHEON BUFFET SELECTIONS

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 and Cheddar Cheeses
Served with Tomatoes, Bermuda Onions, Shredded Lettuce and Kosher Dill Spears
A Variety of Freshly Baked Sandwich Breads and Rolls with Appropriate Condiments
Chef's Selection of Dessert from our House Pastry
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea
\$26.95 per person

THE BISTRO

Soup Du Jour, Made Daily from Fresh Seasonal Ingredients
Mixed Field Greens with Maytag Bleu Cheese, Roma Tomatoes, Candied Pecans and Artichoke Hearts
Served with Chef's Selected Dressings
Grape Tomato and 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, Pepper Crème Reduction
Spinach Stuffed Gnocchi, Tomato Basil Broth
Roasted Red Bliss Potatoes with Herbs and Garlic
Fresh Vegetable Bouquetierre
Variety of Rolls and Butter
Chef's Selection of Dessert from our House Pastry
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea
\$32.95 per person

TAYLOR STREET ITALIAN

Antipasto Display: Fresh Mozzarella and Other Cheeses, Prosciutto di Parma, Assorted Olives,
Cheese Stuffed Tomatoes, Grilled Vegetables and Sausage Assortment
Fresh Italian Style Garden Salad with Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes,
Sliced Cucumber Moons and Garlic Croutons with Chef Selected Dressings
Assorted Chicago Style Pizzas to Include: Pepperoni, Sausage and Vegetable
Italian Beef with Hot Jardiniere
Grilled Chicken Stromboli Marinated Chicken Topped with Asiago Cheese
Served Open Faced on Ciabatta Crust Layered with Sun-dried Tomato Spread, Olives and Artichokes
Stuffed Shells with Classic Ricotta Cheese Filling Sauced with Tomato Basil Crème
Chef's Selection of Dessert from our House Pastry
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea
\$29.95 per person

There is a \$150.00 Surcharge for Any Event Less Than 25 Guests

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10.00 Per Person Surcharge
The quotation herein is subject to proportionate price increase to meet increased cost of food, beverages, labor cost, etc.
Quotation can not be guaranteed until 90 days prior to the time that the particular function takes place.
Pricing does not include service charge or tax.