



LUNCH MENUS PLATED LUNCHEONS

Includes Choice of Soup or Salad
Chef's Selection of Appropriate Fresh Vegetables and Starch
A Selection of Hearth Baked Breads and Rolls with Creamery Butter
Choice of Dessert
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

GRILLED FILET and ROASTED PORTOBELLO

Tenderloin of Beef and Portobello Mushroom
Caramelized Onion Reduction
\$34.95 per person

HALIBUT STACK

Pan Seared Halibut Stack Sauced with Fresh
Ginger and Lemon Grass Essence,
Grilled Bok Choy
\$28.95 per person

HORSERADISH CRUSTED SALMON

Pan Roasted Horseradish Crusted Atlantic Salmon,
Glazed with Honey Balsamic Reduction, Nestled on
a Bed of Caramelized Fennel and Leeks
\$27.95 per person

SHRIMP and PAPPARDELLE PASTA

Marinated in Sauvignon Blanc, Shallots and Fresh
Herbs Pan Seared and Garnished with Asparagus,
Shiitake Mushrooms and Sun Dried Tomatoes with
a Parmesan Herb Broth
\$26.95 per person

FRENCH CHICKEN BREAST

Marinated in Olive Oil, Garlic and Fresh Herbs
Braised in a Port Wine Infused
Whole Grain Mustard Demi, Garnished with
Pancetta and Shiitake Mushrooms
\$28.95 per person

NUT CRUSTED CHICKEN

Pan Roasted and Brushed with Honey Mustard
Lightly Crusted with Pecans, Walnuts and Almonds
with Soy Maple Glaze
\$26.95 per person

BUTTERMILK SEARED CHICKEN BREAST

Pan Seared Chicken Breast, Marinated in Fresh
Herbed Buttermilk,
Nestled on Tender Baby Spinach
\$25.95 per person

ROAST TUSCAN PORK LOIN

Balsamic Herb Marinated Roast Tuscan Pork Loin
Accompanied with Calvados Reduction
Roasted Eggplant Puree and
Tomato Basil Confit
\$28.95 per person

NOTE: Luncheon Menus Served After 2:00pm Are Subject to a \$10.00 Per Person Surcharge
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LUNCH MENU
SOUP and SALAD SELECTIONS

SOUP DU JOUR

Made Daily From Fresh Seasonal Ingredients

LAGER SOUP

Flavored with Apple Bacon and Wisconsin Smoked Swiss and Aged Cheddar

CRÈME OF TOMATO FLORENTINE

Fresh Tomatoes, Spinach Finished with Heavy Cream

SLICED SEASONAL FRUIT

Garnished with Berries and 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 and Streusel

ICE CREAMS and SUNDAES

Please Choose One Selection to Serve All Your Guests

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CAFÉ STYLE LUNCH MENUS

OVEN GRINDERS

Served with Soup Du Jour
Accompanied by a Croquet of Chefs Specialty Mac and Cheese
Coffee, Decaffeinated Coffee and Specialty Teas and Iced Tea
Ice Cream or Sherbet Dessert

BBQ PORK BOLO OVEN GRINDER

Pulled Pork Simmered in Our House BBQ Sauce
Piled High Atop a Grilled Herb Bolo
Garnished with Grilled Pineapple and Pepper Jack
Cheese with Fried Onion Strings
\$19.95 per person

PESTO CHICKEN FOCACCIA SANDWICH

Grilled Pesto Marinated Chicken Breast
Topped with Tomato Confit
Smoked Pancetta
Bacon and Provolone Cheese
\$19.95 per person

BLEU CHEESE HERBED STEAK SANDWICH

Grilled Tenderloin Brushed with Dijon and Herbs
Topped with Caramelized Onions, Mushrooms and Bleu Cheese Set on a Garlic Hoagie
\$22.95 per person

LIGHTER FARE

Served with Soup Du Jour
A Selection of Hearth Baked Breads and Rolls with Creamery Butter
Ice Cream or Sherbet
Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

CLASSIC CHICKEN CAESAR

Marinated Grilled Breast of Chicken Nestled on
Hearts of Baby Romaine with Garlic Croutons
Shaved Parmesan, Tomato Wedges and Creamy
Caesar Dressing
\$19.95 per person

HARVEST STEAK SALAD

Grilled Tenderloin Set on a Bed of Mixed Greens
Garnished with Roasted Corn Relish,
Roma Tomatoes
Caramelized Onions and Asiago Cheese Served
with Pepper Crème Dressing
\$22.95 per person

MEDITERRANEAN SHRIMP and MOZZARELLA SALAD

Grilled Shrimp Marinated in Lemon and Oregano, Nestled on a Bed of Mesclun Greens
Garnished with Roasted Vegetables and Fresh Mozzarella Napoleon
\$21.95 per person

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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 Bouquetiere
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

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LUNCHEON BUFFET CONTINUED ...

MIDWEST STYLE BUFFET

Crème of Tomato Florentine Soup, Fresh Tomatoes and Spinach Finished with Heavy Cream
Salad Bar to Include Fresh Garden Greens with a Selection of Toppings and Assorted Dressings

Beef Burgundy En Crouete Tenderloin Tips

Simmered in Burgundy Wine and Finished with Veal Demi Glace Topped with Puffed Pastry

Southern Fried Chicken Marinated in Buttermilk and Herbs

Garlic Mashed Potatoes Topped with Cheddar Cheese

Green Bean Casserole French Style with Smoked Bacon, Mushrooms and Cheese Topped with Crispy Onions

Macaroni and Cheese Tubetti Pasta Baked in White Cheddar and Fontina Cheese Sauce

Topped with Savory Bread Crumbs

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

Chef's Selection of Pastries from Our House Pastry

Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

\$32.95 per person

SOUTHWESTERN BUFFET

Chicken Tortilla Soup with Crispy Tortilla Strips

Fresh Jicama, Papaya and Cucumber Salad Marinated in Raspberry Chipotle Vinaigrette

Roasted Corn Nopales and Grilled Chayote Salad, Citrus Cilantro Emulsion

Build Your Own South of the Border Tacos

Pork Carnitas, Grilled Chicken with Bell Peppers and Barbacoa Beef

Served with Black Beans, Cilantro Lemon Rice and Southwestern Potatoes and Chorizo

Warm Flour Tortillas, Salsa Freca, Salsa Verde, Salsa Rojo, Guacamole, Sour Cream

Shredded Iceberg Lettuce and Jack Cheese

Sopaipillas and Assorted Fruit Empanadas

Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

\$30.95 per person

TAILGATER

Roasted Red Skinned Potato Salad with Smoked Bacon

Creamy Cole Slaw and Fresh Fruit Salad

Home Style Chili Served with Chopped Onion, Shredded Cheddar Cheese and Sour Cream

Buffalo Style Chicken Wings with Bleu Cheese Dip

Kosher Hot Dogs, Grilled Hamburgers and Bratwurst with Sauerkraut

American, Swiss and Cheddar Cheeses, Ketchup, Mustard, Onions, Tomatoes

Relish, Kosher Pickle Spears, Shredded Iceberg Lettuce and Sport Peppers

Potato Chips and Pretzels

Bakery Fresh Assorted Cookies and Brownies

Coffee, Decaffeinated Coffee, Specialty Teas and Iced Tea

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BOX LUNCH MENU
\$18.95 per person

Each Box Lunch Includes Starch Side, Seasonal Whole Fruit,
Bag of Chips, Homemade Chocolate Chip Cookie
Soft Drink or Bottled Water

HONEY ROAST HAM & SWISS CHEESE
Served on Stone Mill Rye Bread with Lettuce

ROAST BEEF & CHEDDAR
Served on Caramelized Onion Roll with Lettuce

ROAST TURKEY & PROVOLONE
Served on Classic Submarine Roll with Lettuce

GRILLED VEGETABLE WRAP
With Chipotle Cream Cheese

CHICKEN SALAD
Served on Whole Wheat with Lettuce

TUNA SALAD
Served on Brioche with Lettuce

Choose Up To Three Sandwich Styles

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