



Plated Luncheon

Pre-Selections Required 7 Days Prior to Event

To Start

Garden Salad with House Dressing
Served with Rolls and Butter

Entrees

Breast of Chicken with a Mushroom Cream Sauce

Chargrilled Salmon with Cucumber Dill Sauce

Entrees Served with Chef's Choice Potatoes & Vegetables

Add Beef Upgrade:

5oz. Filet Mignon with Sauce Béarnaise \$39.50

To Finish

Choice of One Dessert for All Guests; All Guests Receive the Same Item

Chocolate Mousse, Cheesecake with Strawberries or
Vanilla Ice Cream Sundae

Beverage

Coffee Station with Whipped Cream, Lemon and Orange Zest,
Chocolate Morsels and Herbal Hot Tea with Lemon

\$27.60 per person

25% Service Charge and 7% Sales Tax will be Added to All Charges

Prices subject to Change without prior notices

1/26/2023