

# PLATED HOT LUNCHEONS

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## Salads

*Please Select One*

House Salad with Iceberg and Romaine, Roma Tomatoes and Carrots  
*with choice of two dressings*

Caesar Salad with Parmesan Cheese and Herbed Croutons

## Entrees

### Grilled Breast of Chicken

*with Teriyaki Sauce and Grilled Pineapple Garnish*

**\$21.95 per person**

### Six Ounce Filet Mignon

*atop Jalapeno Cornbread Crouton  
with Burgandy Demi-Glace*

**\$39.95 per person**

### Olive Oil Herb Basted Half of Chicken

*in a Rosemary Infused Broth*

**\$20.95 per person**

### Grilled or Poached Salmon

*with Roasted Corn and Leek Ragout*

**\$24.95 per person**

### Chicken Piccata

*served in a Lemon Capers Butter*

**\$23.95 per person**

### Roast Breast of Chicken

*Stuffed with Provolone and Prosciutto Ham  
Charred Tomato Fondue*

**\$25.95 per person**

### Texas Skirt Steak

*with Tobacco Onions and Roasted Mushroom Sauce*

**\$25.00 per person**

### Philly Cheese Steak Sandwich

*on a Hoagie Roll with Steak Fries*

**\$19.95 per person**

### Maple Glazed Porkloin

*with Wild Berry Demi-Glace*

**\$21.75 per person**

### Lasagna

*Traditional or Vegetable*

**\$19.95 per person**

## Desserts

*Please Select One*

### Key Lime Pie

New York Style Cheeseake

### Carrot Cake

Double Chocolate Cake

Assorted Seasonal Pies

All Plated Hot Luncheons to include Freshly Brewed Coffee, Decaffeinated Coffee, and Iced Tea.  
Our Chef will select the Freshest Seasonal Vegetable and Potato, Rice or Pasta.

All Prices Subject to 20% Service Charge, 3% Facilities Upgrade Charge, and Applicable Taxes  
All Prices Are Subject to Change

04/01/03 LJK/WJZ