

# *Lunch Plated & Buffet Menu*

Lunch packages start at \$10.95 for 1 entree, tossed salad, 2 sides, rolls & butter

## *Entree Groups*

*\$10.95 selections*

### ***Chicken Picatta***

Golden Parmesan Crusted Chicken Breast with Lemon Caper Butter Sauce

### ***Chardonnay Chicken***

Fresh Herb Marinated Boneless Chicken Breast, Char Grilled with a Chardonnay and Garlic Reduction Sauce

### ***Baked Tilapia***

Panko Crusted with a Thai Coconut Curry Sauce

### ***Chicken Tetrazzini***

A Casserole of Diced Chicken Meat, Vegetable Mirepoix, Penne Pasta and Mozzarella Cheese Baked in a Veloute Sauce

### ***Twice Baked Lasagna***

Slow Baked Layers of Ricotta and Mozzarella Cheese, Pasta Sheets, Sausage, Ground Beef and Marinara Sauce

### ***Western Fried Chicken***

Buttermilk Marinated Bone-In Chicken, Breaded with Chef Liechti's Signature Blend

### ***Beef K-Bobs***

Marinated Top Sirloin, Charbroiled with Seasonal Vegetables and Pineapple Soy Glaze

### ***Herb Baked Chicken***

Thigh and Leg Quarters Seasoned with a Blend of Herbs and Oils, Slow Roasted and Basted with Italian Dressing

### ***Vegetable Lasagna***

Garden Fresh Seasonal Vegetables Layered with Pasta and Ricotta and Mozzarella Cheese in a Garlic Cream Sauce

### ***Jumbo Italian Meatballs***

Spiced Ground Pork with Sweet Peppers, Mozzarella, Basil & Herb Blend with Rich Marinara Sauce

### ***Florentine Style***

Spinach, Mushroom and Parmesan Cheese filled Boneless Chicken Breast with Tarragon and Bread Crumb Coating and Sauce Supreme

***Penne Pasta Pomodoro & Pesto***

A Light, Fresh Tomato, Garlic Sauce Tossed with Parmesan Cheese, Toasted Pine Nuts and Penne Pasta then Topped with A Classic Pesto

***Genoan Pasta***

Penne Pasta, Roasted Garlic, Sundried Tomato and Baked Eggplant, with a Rosemary Olive oil and Grated Parmesan cheese

***Roast Pork Loin***

Brown Sugar Brined Tenderloin, Lightly Pan Smoke with Apple & Maple Wood and served with a Course Grain Mustard and Caramelized Sweet Onion Sauce.

***Beef Sirloin Tips***

Garlic, Sweet Onion, Soy Sauce and Balsamic Vinegar Marinated Beef Tips, Caramelized and Braised in a rich Brown Sauce

***Spiced Pork Loin***

Hot and Sweet Spice Crusted, Cured Center Cut Pork Loin with Dried or Fresh Fruit Compote and Natural Jus Sauce

***Italian Sausage***

Medium Spiced, Grilled Sausage with Sautéed, Tri-Colored Bell Peppers and Sweet Onions Served with Marinara Sauce  
Grilled Chicken Breast may be added or substituted

***Pulled Pork BBQ***

Slow Roasted and Smoked Pork Shoulder in a Southern BBQ Sauce

***Authentic American Meatloaf***

House made Pork and Beef Blend with a Spicy Tomato Sauce

***\$12.95 selections***

***Frenched Chicken Breast***

Stuffed with a Wild Mushroom and Herb Farce, served with Dried Cranberry Jus Lie

***Grilled & Glazed***

Filets of Salmon, Char Grilled and Oven Basted with a Honey Orange Pepper Glaze. Served on Spiced, Grilled Leaks

***Mediterranean Style Chicken Breast***

Artichokes, Roasted Red Peppers, Ripe Olives, Diced Tomato, Feta Cheese and a Lemon Basil Sauce

***Rio Grande Flank Steak***

South Texas Seasoned with Black Bean, Jicama & Corn Salad and Chipotle Sauce

***Poached Atlantic Salmon***

Slow Cooked in a Classic Court Bouillon and finished with a Sauce of Fresh Dill, Sour Cream, Cucumbers and Lemon Zest

***Roasted Prime Rib***

Boneless Beef Rib Split lengthwise, tied and Roasted with a Garlic and Shallot Paste, Served with Horseradish Jus Lie

***Boneless Pork Chops***

Center Cut Pork Loin Brined in Apple Cider, Stuffed with Coriander, Dried Fig & Apple Sausage and finished with a Cran-Raisins and Lemon Pepper Glaze

***London Broil***

Garlic & Onion Marinated Top Sirloin Tri Tip Steak served with a Caramelized Mushroom and Demi Beef Sauce

***Roast Chicken Roulade***

Whole Boneless Fryer Stuffed with a Pimento, Shiitake and Scallion Farce, Slow Roasted and Sliced with a Fresh Thyme Jus Lie

***Trout Almandine***

Pan-Seared Fresh Trout Filets Topped with Toasted Almonds and a Brown Butter Sauce

*\$14.95 selections*

***Chicken and Sausage Cassoulet***

Traditional Preparation of Poultry Quarters, Pork Sausage, Bacon Lardoons and White Beans Stew

***Five Pepper Tenderloin***

A Spicy Blend of Crushed Peppercorns Encrusted on Beef Tenderloin, Roasted and Sliced with a Rich Beef and Mushroom Glace

***Pan-Seared Sea Bass Provincial***

Caramelized Fresh Filets topped with Basil Pesto and Sundried Tomato Paste on a bed of Chopped Olives and drizzled with Extra Virgin Olive Oil

***Jumbo Shrimp Grill***

Garlic Seasoned Shrimp, quick grilled and served with a Lemon, Parsley Butter Sauce

**Lunch packages start at \$10.95 for 1 entree, tossed salad, 2 sides, rolls & butter**

**Upgraded salads are available for additional charge**

**All prices include wire chafing dish, sterno, reusable trays, paper napkins, and disposable plates, forks, knives and spoons when applicable**

## *Side Salads*

### *\$2.95 selections*

#### ***Caesar Salad***

A Classic Combination of Romaine Lettuce, Seasoned Croutons and Traditional Parmesan Cheese, Garlic, Olive Oil, Egg Yolk and Mustard Dressing

#### ***Toss Salad***

Mixed Seasonal Greens with Tomatoes, Mushrooms, Cucumber, Black Olives, Carrot Shavings and Your Choice of Dressings

### *\$3.75 selections*

#### ***Autumn Salad***

Toasted Walnut Halves, Dried Cranberries and Blue Cheese Crumbles on Mixed Greens with a Raspberry Vinaigrette

#### ***Spinach Salad***

Delicate spinach greens, pimentos, black olives, bermuda onions and sliced hardboiled egg, recommended with creamy bacon or hot bacon dressing

#### ***Greek Salad***

Romaine Lettuce, Tomatoes, Cucumber, Thin Sliced Red Onion, Kalamata Olives, Feta Cheese, Dried Oregano and a Fresh Lemon and Extra Virgin Olive Oil Vinaigrette

#### ***Bacon Blue Salad***

With Applewood Smoked Bacon, Gorgonzola Cheese  
Rosemary Croutons and Iceberg Lettuce, Finished with a Balsamic Vinaigrette

### *\$4.35 selections*

#### ***Caprese Salad***

Alternate Slices of Fresh Mozzarella Cheese, Ripe Tomatoes and Basil Leaf Finished with Olive Oil, Cracked Black, Pepper and Aged Balsamic Vinegar

#### ***Baby Spinach and Arugula Salad***

With Grilled Portabella Mushrooms, Feta Cheese,  
Roasted Red Bell Peppers and Balsamic Vinaigrette

#### ***Vinaigrette and Dressing Selections***

Italian, Ranch, Caesar, Vidalia Onion, Raspberry Vinaigrette, Creamy Bacon, Hot Bacon, Honey Mustard and Blue Cheese

## *Vegetables*

Stir Fry Asian Vegetable Medley

Sautéed Yellow Squash with Vidalia Onions and Sweet Peas

Broiled Tomato with Parmesan and Italian Herb Crumb Topping

Colorful Root Vegetable Medley of Parsnips, Carrots, Turnips, Rutabaga and Butternut Squash

Steamed Spaghetti Squash sautéed with Pimentos and Cracked Black Pepper

Golden Corn O' Brian with Sweet Butter

Country Style Green Beans, Well Cooked with Smoked Bacon and Onions

Ratatouille of Vine Vegetables and Italian Seasonings

Seasonal Spicy Grilled Vegetable Selection

Roasted Cauliflower Gratin with White cheddar sauce

Honey Glazed Carrots with Candied Ginger and Cran-Raisins

Caramelized Button Mushrooms with Garlic and Soy Sauce

Steamed Asparagus with Red Onion Marmalade

Snap Peas with Onion, Soy Sauce & Sesame Oil  
Or just plain Buttered!

## *Starches*

Oven Roasted Red New Potatoes with Olive Oil and Chefs Select Herbs and Spices

Smashed New Potatoes

Sesame & Ginger Jasmine Rice

Rice Pilaf with Sweet Onions and Bell Peppers

Dauphinoise Potatoes, a Thin Layered Custard of Garlic and Gruyere Cheese

Twice Baked Potatoes, Filled with Cheddar Cheese, Bacon, Scallions and Sour Cream

Creamy Yukon Gold Mashed Potatoes

Always Made From Scratch

Choose From Our Tasty Selections

Traditional Bacon & Onion Roasted Garlic Horseradish

Duchess Potatoes a Crown Shaped, Baked Appareil, Classical or Sweet Potato and Ground Pecan

**Add additional vegetable & starch for \$2.50 per person**

## *Dessert Selections*

### Assorted Cookies \$1.25 ea.

White Chocolate Chip  
Dark Coverture Chocolate Chip  
Peanut Butter Crisscrosses  
Oatmeal Raisin

### Assorted Bars & Brownies \$1.25 ea.

Grand Marnier Cheese Cake Bars  
Honey Pecan Bars  
Walnut Ganache Brownies  
Dark Chocolate Brownies  
Snickers Squares  
White Chocolate Brownie Bars

### Individual Selections

Priced Per Person - \$3.00 ea

Strawberry or Mixed Berry with mini Shortcake Biscuits and Maple Whipped Cream  
Strawberries or Mixed Berries Romanoff  
New York Style Cheese Cake with Fruit Topping  
Dutch Apple Pie with Crumb Topping  
Chocolate Tarte Noir  
Individual Lemon or Fruit Tarts  
Apple and Walnut Strudel  
Carrot Cake  
Chocolate Decadence Cake

### Beverages

Priced Per Person - \$1.00 ea

Ice Tea, Lemonade, Coke, Diet Coke, Sprite, Mt. Dew  
Other selections available upon request

**All prices include wire chafing dish, sterno, reusable trays, paper napkins, and disposable plates, forks, knives and spoons when applicable**

Epicureans can also include individual china plates,  
flatware, linen napkins and glassware for \$3.00 per person.  
One server per 25 guests is required at \$100 min. for 4 hours per server  
18% service charge is applied.