

Lunch Menu

Corporate Luncheon Meeting Options

Soup, Salad, Sandwich and Wrap Buffet

Chef's vegetarian soup, mixed greens with raspberry vinaigrette,

Assorted wraps and sandwiches

(roast beef, ham, turkey, egg salad, tuna and vegetarian)

Assorted desserts

Fresh ground mosaic coffee and bigelow tea

\$19.00 per guest

Vegetarian Primavera

Vegetarian primavera, caesar salad, garlic toast,

Assorted desserts

fresh ground mosaic coffee and an assortment of bigelow tea

\$18.00 per guest

Burger Bar

Beef or vegetarian burger, creamy coleslaw, french fries,

Chef's choice of desserts,

Freshly ground mosaic coffee and an assortment of bigelow tea

\$18.00 per guest

Lunch Menu

\$29 per guest (Minimum 25 guests required)

Salads

Mixed greens with assorted dressings, country potato salad
sweet, creamy coleslaw

Accompaniments

Roasted herb potatoes, seasonal vegetable medley in herbs and butter
fresh dinner rolls with butter

Entrees - Select Two (2)

Slow roasted, sliced roast beef topped with red wine demi, poached lemongrass salmon,
chicken or beef stew, roasted garlic chicken with vino bianco cream,
vegetarian or meat pasta primavera, butter chicken or sea basa in pineapple salsa

Desserts

Chef's selection of assorted sweets,
freshly ground mosaic coffee and an assortment of bigelow tea

Lunch Menu

\$33 per guest (Minimum 25 guests required)

Salads

Mixed greens with assorted dressings, country potato salad
sweet, creamy coleslaw

Accompaniments

Roasted herb potatoes, seasonal vegetable medley in herbs and butter
fresh dinner rolls with butter

Entrees - Select Three (3)

Slow roasted, sliced roast beef topped with red wine demi, poached lemongrass salmon,
chicken or beef stew, roasted garlic chicken with vino bianco cream,
vegetarian or meat pasta primavera, butter chicken or sea basa in pineapple salsa

Desserts

Chef's selection of assorted sweets,
freshly ground mosaic coffee and an assortment of bigelow tea