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## *Plated Luncheons*

Lunch entrees include appetizer, fresh rolls, choice of ice cream or sorbet, coffee and iced tea.  
(Dessert enhancements available upon request)

### **Appetizers**

Choose from the following: Soup Du Jour, Fresh Fruit Supreme, Tuscany Salad, Caesar Salad or \*Red & Green Leaf Lettuce served with Toasted Walnuts and Raspberry Vinaigrette

\* \$1 upgrade charge

### **Ying Yang Salad**

Asian-spiced, Pan Roasted Boneless Breast of Chicken, Sliced thin and piled high on Mixed Greens, Sweet Peppers, Carrots, Cucumbers, Bean Sprouts, Mandarin Oranges and Dragon Noodles tossed with Tamari Cashew Vinaigrette

### **Chicken Nicoise**

Herb Grilled Breast of Chicken served with a Petite Salad of Mixed Greens, Black Olives, Baby Green Beans, Plum Tomatoes, and Potatoes, finished with Balsamic Vinaigrette

### **Grilled Chicken or Salmon Caesar Salad**

Fresh Romaine Hearts, Homemade Croutons and Shaved Parmesan served with a creamy Caesar Dressing topped with Chicken or Salmon

### **Cobb Salad**

Crisp Greens, Avocados, Bacon, Blue Cheese, Eggs, Mushrooms, and Roasted Chicken Breast with a light vinaigrette

### **Chopped Chicken Salad**

Petite Pasta, Spinach and Mixed Greens tossed with Chopped Chicken Breast, Sweet Peppers, Cucumbers, Roma Tomatoes, Black Olives and Pine Nuts dressed with Lemon Garlic Vinaigrette

### **Turkey Club Wrap**

Sliced Turkey Breast, Baby Lettuce, Tomato, Bacon and Pesto Sauce wrapped in a Sundried Tomato Tortilla. Served with Pasta Salad, Homemade Potato Chips and Fresh Seasonal Fruit

### **Chicken Mezzaluna Cipriani**

Half Moon-Shaped Ravioli filled with Chicken and Cheeses tossed in Tomato Cognac Cream.

### **Ravioli Pera**

Roast Pear and Cheese-filled Ravioli in a light Cream Sauce with Marscapone, Sun-Dried Tomato, and Fresh Pear Slices

### **Chicken Tetrazini**

Linguini Noodles, Chicken, Carrots, Celery, Peas, Onions Served in a light cream sauce Seasoned Crumbed Topping

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### **Free Form Vegetable Lasagna**

Rolled Lasagna Noodles filled with Ricotta, Parmesan, Mozzarella Cheeses & Julienne Vegetables, finished with Marinara & Alfredo Sauces

### **Crepes A la Reine**

Chicken, Carrots, Celery, and Onion served in a Thyme Cream Sauce, wrapped in delicate Crepes

### **Spinach and Feta Pie**

Sautéed Baby Spinach, Onion, Garlic, and Pine nuts. Mixed with a squeeze of Fresh Lemon Juice and Crumbled Feta Cheese. Baked in delicate Phillo Pastry

### **Homemade Chicken Pot Pie**

With Asparagus, Pearl Onions, Baby Root Vegetables baked in a Flaky Pastry Crust

### **Chicken Parmigiano**

Breaded Boneless Breast of Chicken, Topped with Mozzarella Cheese and Marinara Sauce. Served with Penne Pomodoro and Julienne Vegetables

### **Pommery Crusted Breast of Chicken**

With Wild Mushroom Sauce Served with Confetti Rice Timbale and Julienne Stir Fry Vegetables

### **Tamari Cashew Chicken**

Pan Seared Black Sesame crusted Breast of Chicken with Julienne Red Bell Peppers, Green Onions, Ginger and Cashews with Tamari Soy Sauce

### **Tuscan Ribeye**

Grilled medium and crusted with Blue Cheese and served with Chef's Vegetable and Country Mashed Potatoes

### **Beef Tips Bourguignonne**

Tenderloin Tips Braised with Red Wine, Mushrooms, Pearl Onions Served with Confetti Rice Timbale and Steamed Green Beans

### **Tournedos of Norwegian Salmon**

With Cucumber Dill Sauce Served with Pea Pods, Carrots & Steamed Red Bliss Potatoes

### **Lake Superior White Fish**

Broiled with White Wine Sauce, Sautéed Vegetables, and Warm Orzo Salad

### **Barbecued Salmon**

Lightly grilled and brushed with Honey BBQ with Roasted Red Potatoes and Grilled Vegetable Stack

### **Tilapia Provencal**

With Green Bean Pistachio, and Moroccan Couscous Salad pan seared with sweet Herbs, Fresh Tomato and Chardonnay Reduction

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## *Plated Luncheons*

### **Grilled Salmon**

With Ginger, Lime and Soy. Served with Chive Mashed Potatoes and Roasted Vegetables

## **Duet Entrees**

### **Salmon and Chicken**

Pan Seared Salmon and Chicken Breast on a bed of Tarragon Accented Braised Spinach and served with Lemon Beurre Blanc Sauce

### **Filet and Chicken**

Petite Filet topped with Green Peppercorn Sauce and Grilled Chicken Breast with Fresh Herb and Wine Sauce. Served with Country Mashed Potatoes and Seasonal Vegetables

### **Filet and Stuffed Gulf Shrimp**

Jumbo Stuffed Gulf Shrimp (3) and Pepper Crusted Petite Filet with Cabernet Demi Glace. Accompanied by Country Mashed Potatoes and Seasonal Vegetables



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# Lunch Buffets

Coffee, Tea and Iced Tea accompany all buffets

## Classic Deli

Homemade Chicken Dumpling Soup, Cole Slaw, Potato Salad, Pasta Salad, Sliced Tomato, Red Onion, Lettuce, Assorted Cheeses, Kosher Dill Pickles, Assorted Breads, Homemade Chips, New York Style Cheese Cake with Strawberry Sauce  
Include your choice of three meats: Corned Beef, Turkey Breast, Roast Beef, Turkey Pastrami, Deli Ham and Salami

## PGA Par 3

Hamburgers & Cheeseburgers, Bratwurst Steamed in Beer, Corn of the Cob, Molasses Baked Beans, Country Style Potato Salad, Pasta Primavera Salad, Cole Slaw, Fresh Fruit Salad, Ice Cream Bars  
Add Grilled Chicken Breast: \$2 per person

## PGA Par 5

Herb and Pepper Flat Iron Steaks, BBQ Bacon Cheddar Burger, Southwest Grilled Chicken Breast, Corn on the Cob, Molasses and Smoky Bacon Baked Beans, Country Style Potato Salad, Pasta Primavera Salad, Pineapple Studded Cole Slaw, Seasonal Fresh Fruit Salad, Ice Cream Bars

## Baked Potato & Salad Bar

Fresh Fruit Salad, Tossed Garden Greens with Assorted Dressings & Toppings, Large Baked Potatoes served Piping Hot with the Following Toppings: Shredded Cheddar Cheese, Bacon Bits, Broccoli Florets, Chili, Sour Cream, Chives, Spinach and Mushrooms, Fresh Rolls & Baguettes, Cookies, Brownies & Lemon Bars

## Homemade Pizza Buffet

Caesar Salad, Garlic Crostini, Grilled Vegetables, New York Cheese Cake with Strawberry Sauce, Choice of Three Pizzas: Classic Cheese, Italian Sausage, Pepperoni, Mushroom, Onion & Green Pepper, Roma Tomatoes & Fresh Basil, Spinach, Mushroom & Tomato

## Pasta and Salad Bar

Fresh Fruit Salad, Tossed Garden Greens with Assorted Dressings & Toppings and Choice of Two Pastas. Choose one from Column A and one from Column B. Desserts include: Cookies, Brownies and Lemon Bars

\*A \$50.00 attendant fee will apply

### A

#### Chicken Mezzaluna Cipriani

(Half moon-shaped ravioli with tomato cognac cream)

#### Ravioli Pera

(Light cream sauce with mascarpone sundried tomato, pine nuts and fresh pear)

#### Meat Ravioli with Four-Cheese Sauce

### B

#### Farfalle Primavera

(Bow-tie pasta with roasted vegetables and a light garlic and olive oil sauce)

#### Penne Brivido

(Quill-shaped pasta, with spicy tomato sauce, toasted garlic and herbs)

#### Rigatoni Pomodoro

(Tube shaped pasta with fresh tomato sauce)

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# *Create Your Own Lunch Buffet*

Coffee, Tea and Iced Tea accompany all buffets

## **Choose two Salads**

Mixed Green Salad with Carrots, Tomatoes and Cucumbers in an Herb Vinaigrette, Classic Caesar Salad with Parmesan Cheese and Garlic Croutons, Fresh Vegetable Pasta Salad or Tomato Onion Salad with Blue Cheese Crumbles and Red Wine Vinaigrette

## **Choose 1 or 2 Entrees**

Lemon Garlic Breast of Chicken, Chicken Picatta, Pommery Crusted Chicken, Herb Roasted Pork Loin, Atlantic Salmon with a Chardonnay Dill Cream Sauce, Broiled White Fish or Eggplant Parmesan

## **Choose 1 Pasta and 1 Sauce**

Pastas: Farfalle, Penne, Rigatoni

Sauces: Marinara, Four Cheese, Portobello, Tomato Basil

## **Choose one Vegetable**

Broccoli Spears, Green Beans and Pistachios, Stir Fried Mixed Vegetables or Crisp Peapods and Carrots

## **Choose one Starch**

Rice Pilaf, Garlic Mashed Potatoes, Oven Roasted Red Potatoes, Potato Au Gratin

## **Choose one Dessert**

Cheesecake Squares, Apple Pie, Cherry Crisp, Chocolate Cake

One Entree: \$18.95 per person

Two Entrees: \$21.95 per person

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