

SERVED BANQUET LUNCHEON

HOT ENTREES

Served with soup du jour or house garden salad

(Maximum choice of two)

Guaranteed number for each entree will be due five business days in advance

Pasta primavera <i>with olive oil & garlic</i>	\$11.95
Eggplant parmesan roulades	\$11.95
Sliced top round of beef <i>with mushroom bordelaise sauce</i>	\$12.95
6 oz. marinated pork loin <i>with mushroom & onion cream sauce</i>	\$12.95
Chicken marsala	\$12.95
Chicken parmesan	\$12.95
Marinated chicken breast	\$11.95
Roast turkey <i>with stuffing, gravy and cranberry sauce</i>	\$12.95
Baked haddock <i>with lemon pepper and white wine</i>	\$12.95
Beef roulades (2) <i>topped with Dijon sauce</i>	\$13.95

Includes chef's choice of vegetable and starch, rolls and butter, beverage service and chef's choice of dessert

Light Entrees

Served with soup du jour

Tuna & Fruit Platter

Cottage cheese, fruit kabob & tuna salad served on a bed of lettuce with sliced tomato

\$10.95

Chef's Salad

With ham, turkey, Swiss cheese, & vegetables with choice of dressing

\$10.95

Shrimp & Asparagus Salad

Asparagus topped with 5 jumbo shrimp with cocktail sauce on a bed of lettuce

\$12.95

Light Entrees include rolls and butter, beverage service and chef's choice of dessert