

CELEBRATION! LUNCHESES

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Service will be provided with high quality plasticware. China service is available for an additional \$2.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$3.00 per person.

Salad & Soup Buffet | \$6.95 per person

Your choice of one salad and one soup served with fresh baked rolls and whipped butter. *Add grilled chicken to any salad for \$1.00 per person.*

Salad Selections

House Salad | Iceberg lettuce, cucumber, tomatoes, red onion, cheese and croutons

Caesar Salad | Romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing

Mediterranean Salad | Mixed greens, feta cheese, red onion, kalamata olives, and tomatoes

Oriental Salad | Mixed greens, mandarin oranges, and chow mein noodles

Strawberry & Feta Salad | Mixed greens, feta cheese, strawberries, and sliced almonds

Soup Selections

Vegetable Beef, Broccoli Cheese, Chicken Noodle, Clam Chowder, Minestrone or Tomato Basil Bisque

Deli Wrap Buffet | \$7.95 per person

Your choice of two wraps served with homemade tortilla chips and either a soup (listed above) or salad (mixed greens or Caesar salad).

Veggie Wrap | Provolone cheese, mixed greens, cucumber, red and yellow peppers, red onion and chipotle mayo

Salad Wrap | Provolone cheese, mixed greens, cucumber, tomatoes, yellow pepper, red onion and ranch dressing

Chicken Caesar Wrap | Sliced chicken breast, Swiss cheese, mixed greens, red onion, black olives, avocado dip and Caesar dressing

Chicken Avocado Wrap | Sliced chicken breast, provolone cheese, mixed greens, artichoke hearts, tomatoes and avocado dip

Spicy Roast Beef Wrap | Roast beef, Swiss cheese, mixed greens, red pepper, red onion and chipotle mayo

Turkey Bacon Wrap | Sliced turkey, provolone cheese, mixed greens, red pepper, red onion, chopped bacon and ranch dressing

Boxed Lunch | \$6.95 per person

Your choice of one wrap or one deli sandwich served with a bag of chips, a pickle spear and a fresh baked cookie. *Add an apple, banana or orange for \$1.00 per person.*

Deli Sandwich Buffet | \$7.95 per person (one sandwich) \$9.95 per person (two sandwiches)

Create your own sandwich buffet featuring deli meats, domestic cheeses, and fresh breads. *Served with lettuce, tomato and assorted condiments, bagged potato chips and home-style potato salad.*

Red Hot Chicago Dog Buffet | \$8.95 per person

Red Hot Chicago hot dogs served on regular or poppy seed buns with all the toppings, bagged potato chips and home-style potato salad. Toppings include assorted condiments, celery salt, cheddar cheese, Chicago style chili, dill pickle spears, green relish, red onions, Roma tomato wedges and sauerkraut.

Big Game Buffet | \$8.95 per person

Johnsonville beer brats and hamburgers, sautéed white onions, Swiss & Cheddar cheeses and assorted condiments, served with baked beans, potato chips and home-style potato salad.

Fajita Buffet | \$8.95 per person

Sautéed chicken and beef fajita strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. *Add homemade chili con queso for \$1.00 per person.*

Famous Fiesta Taco Buffet | \$9.95 per person

Shredded chicken and ground beef seasoned with authentic Mexican spices, served with soft and hard taco shells, refried beans, Mexican rice, homemade guacamole, homemade chili con queso, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa and sour cream.

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Note: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Celebration! Pasta Buffet | \$8.95 per person

Your choice of one of the following entrées, served with house or Caesar salad and fresh baked rolls with whipped butter. *Add an additional pasta dish for \$1.00 per person. Substitute shrimp for chicken for \$1.50 per person.*

Spaghetti with Sauce | Your choice of sauce: Marinara, Meatball or Sausage

Chicken Fettuccine Alfredo | Sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | Sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

Mama Maasers Lasagna | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

The Wave Lunch Buffet | \$10.95 per person

Your choice of two entrées, one starch and one vegetable, served with house or Caesar salad and fresh baked rolls with whipped butter. *Add an additional accompaniment for \$1.00 per person.*

Entree Selections

Champagne Chicken | Baked chicken breast served with homemade champagne cream sauce

Chicken Cordon Bleu | Ham and Swiss cheese surrounded by chicken, topped with white cream sauce

Dijon Chicken | Parmesan chicken breast baked to perfection, drizzled with homemade Dijon cream sauce

Sliced Roast Beef | Fork-tender roast beef sliced and served in beef gravy

Roasted Pork Loin | Slow roasted pork loin with fresh rosemary kosher salt and cracked black pepper

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Mama Maasers Lasagna | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Lemon Pepper Whitefish | Baked or deep fried filets served with tarter sauce

Tortilla-encrusted Tilapia | Tilapia filet encrusted with chipotle and lime, served with fresh pico de gallo

Pecan-encrusted Rainbow Trout | Farm-raised boneless filet covered in pecan breading

Accompaniment – Vegetable

Asparagus

Corn on the Cob

French-cut Green Beans Almandine

Garden Blend Vegetables

Honey Glazed Baby Carrots with Dill

Key West Vegetables

Lemon Pepper Broccoli & Cauliflower

Vegetable Medley

Accompaniment – Starch

Baked Potato with Butter & Sour Cream

Cheesy Au Gratin Potatoes

Long Grain Wild Rice

Parsley-buttered Redskin Potatoes

Roasted Garlic Mashed Potatoes

Rice Pilaf

Rosemary Roasted Redskin Potatoes

Twice Baked Potatoes *(Add \$1.00 per person)*

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