

## **Plated Luncheon Suggestions**

*All Lunches include Selection of an Appetizer, Entrée, Chef's Choice of Vegetable and Starch, Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

### **Appetizers (select one)**

*Fresh Fruit Cup  
Soup du Jour  
Tossed Garden Salad  
Caesar Salad  
Baby Spinach Salad with Mushrooms*

### **Entrée Choices**

*Baked Boston Scrod with Buttered Crumb Topping  
Fillet of Sole with Crab Stuffing and Hollandaise Sauce  
Roast Salmon with Dill Beurre Blanc or Maple Mustard Glaze  
Chicken Breast Française or Piccata  
Chicken Marsala with Forest Mushrooms and Marsala Wine Sauce  
Grilled Chicken Breast with Raspberry Sauce and Almonds  
Sliced Sirloin of Beef with Merlot Mushroom Sauce  
Grilled London Broil with Triple Peppercorn Sauce  
Pork Medallions in Apple Cider Demi Glace or Cherry-Caper Chutney  
Vegetable Manicotti in a Vodka Tomato Cream  
Deep Dish Quiche with your choice of filling*

### **Desserts (select one)**

*Chocolate or Fruit Mousse in a Chocolate Cup or Cannoli Shell  
Assorted Fresh Baked Pies and Cakes  
Fruit Plate with Flavored Yogurt  
Ice Cream Profiterole with Hot Fudge Sauce  
Bread Pudding with Whiskey Sauce and Raisins  
Warm Apple Crisp a la Mode  
Strawberry Shortcake*

## **Cold Plated Luncheon Suggestions**

*Accompanied by Chef's Choice of Soup and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas*

### **Deli Plate**

*Sliced Roast Beef, Sugar Cured Ham, Roast Turkey Breast, Imported Swiss and American Cheeses  
Potato Salad, Tomato and Pickle Spear Garnish  
Assortment of Breads and Condiments*

### **Stuffed Cantaloupe**

*Filled with Cottage Cheese and accompanied with Fresh Seasonal Fruits and Berry Garnish  
Served with Croissants and Sweet Breads*

### **Chicken Caesar Bowl**

*Grilled Breast of Chicken over Romaine Lettuce with Herbed Croutons, Shaved Parmesan,  
Chopped Tomatoes and Caesar Dressing. Served with Fresh Baked Rolls*