



# LUNCH EVENT MENUS

includes baguette baskets with sea salt butter as well as complimentary soda, iced tea & coffee

**\$14**

per person

includes the 4 sandwiches below

### ANGUS BURGER

grilled half pound patty with choice of cheese on a bakery bun

### PORK TENDERLOIN

kettle chip crusted, grilled or blackened on a bakery bun

### ⓐ BUNLESS OVEN BAKE

grilled chicken, spinach, provolone, Monterey jack, onion, tomatoes & balsamic glaze

### GRILLED CHEESE FLORENTINE

bacon, provolone, spinach, tomato & roasted garlic aioli on buttered rustic bread

### SANDWICH SIDES

kettle chips, French fries, cabbage slaw or fresh fruit

**\$16**

per person

choose 4 from left & middle column

### BLACKENED FISH TACOS

ⓐ substitute romaine leaves

Cajun seasoned cod, chile ranch, Monterey Jack, lettuce, pineapple & cilantro in flour tortillas

### ⓐ TURKEY COBB SALAD

romaine, bacon, egg, avocado, black beans, bleu cheese crumbles, tomatoes & buttermilk ranch

### ⓐ SWEET QUINOA SALAD

spinach, Brie, apples, Mandarins, pineapple, candied pecans, honey & citrus champagne vinaigrette

### POT PIE

chicken or vegetarian

peas, carrot, onion, green beans, potato & herb cream sauce topped with puff pastry

**\$19**

per person

choose 5 items from any column

### ⓐⓑ VEGGIE STIR FRY

chicken or vegetarian

mushroom, peas, carrot, onion, broccoli, wild rice, teriyaki, sweet garlic chile & ginger

### ⓐ THAI TENDERLOIN TACOS

ⓐ substitute romaine leaves

grilled beef filet, tangy chili, peanut butter, cabbage, carrots & pineapple in flour shells served with chips & salsa

### ⓐ FISH & CHIPS

kettle chip crusted cod, French fries, cabbage slaw & tartar sauce

### KETTLE CHIP CHICKEN

fried chicken breast, herb gravy, mashed potatoes & bacon braised green beans

## ADD-ON OPTIONS

\$3 each priced per person

### SOUP & SALAD STARTERS

guests will select one of the three options

ⓐⓑⓑ tomato bisque cup

rotating chef's cup

ⓐⓑⓑ side garden salad with balsamic vinaigrette

### SHARED STARTERS

please choose two appetizers served family style

bruléed Brie, apple & cranberry chutney crostinis

ⓐ Cajun dusted shrimp with caramelized pineapple

grilled rustic bread with broiled goat cheese dip

ⓐ honey chipotle barbecued Bison meatballs

### DESSERT BITE

guests will choose a petite treat

Mississippi mud mini

ⓐ crème brulee cup

baked peach crumble

ⓐ frozen chocolate mousse

vanilla crumb blondie

ⓐⓑⓑ raspberry sorbet

