



**PLATED LUNCH MENUS**

*Plated Luncheons include:*  
*Group choice of Two Entrees*  
*(Individual entrée choices must accompany rooming list)*  
*Group Choice of One Soup or Salad*  
*Group Choice of One Side Dish*  
*Group Choice of One Dessert*

**Soup and Salad**

*Beef Barley Soup*      *Minestrone Soup*      *Italian Wedding Soup,*  
*Creamy Mushroom Soup*      *Fresh Tomato & Basil Soup*      *Caesar Salad*  
*Chicken & Spinach with Smoked Gouda Soup*      *Oriental Vegetable Salad*  
*House Salad with Mushroom Ranch Dressing*  
*Mandarin Almond Salad with Honey Yogurt Dressing*  
*Spinach Salad with Shitake Mushroom and a Raspberry Vinaigrette*  
*Butter Lettuce Salad with Herbed Shrimp Dressing*

**Side**

*Rice Pilaf*      *Penne Rosa*      *House Salad with Ranch Dressing*      *Tomato Mozzarella Salad*  
*Caesar Salad*      *Buttered Linguini*      *Wild Rice & White Rice Blend*  
*Salt & Pepper Oven Roasted Potatoes*

**Lunch Entrees**

<i>Vegetarian Filo Rolls with Tomato Basil Sauce</i>	<i>\$25.20</i>
<i>Chicken Crepes with Mushroom Asparagus Alfredo</i>	<i>\$28.50</i>
<i>Chicken Cordon Bleu</i>	<i>\$28.50</i>
<i>6oz New York Steak with Jack Daniels BBQ Sauce</i>	<i>\$28.50</i>
<i>Lamb Cutlets crusted in Pine Nuts with a Sherry Mint Sauce</i>	<i>\$29.50</i>
<i>Baked Salmon with Rosemary, Lemon Butter</i>	<i>\$29.50</i>
<i>Chicken Balentine, stuffed with Portabella Mushrooms, Gouda &amp; Prosciutto</i>	<i>\$32.00</i>
<i>Spinach and Cheese Cannelloni with Tomato Basil Sauce</i>	<i>\$25.50</i>

**Desserts**

*Strawberries*  
*Chocolate Cake*  
*Maple Walnut Ice Cream*  
*Tiramisu Tulip*

*Please add 15% gratuity and 5% GST to above prices. Menus and prices subject to change without notice. Prices and menus will be confirmed at time of booking.*