

## LUNCHEON BANQUET MENU

3 HOURS

### APPETIZER

(choose one)

Fresh Fruit Cup  
Penne Ala Vodka

Green Salad, Vinaigrette Dressing  
Soup of Your Choice

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Rolls & Butter

### ENTREES

(choose three)

Broiled Half Spring Chicken	29.00
Stuffed Breast of Chicken, Natural Gravy	29.00
Breast of Chicken Marsala	31.00
Breast of Chicken Francaise	31.00
Breast of Chicken Parmigiana	33.00
Breast of Chicken Cordon Bleu	34.50
Veal Marsala	32.00
Veal Francaise	32.00
Veal Parmigiana	34.00
Broiled Filet of Sole	29.50
Filet of Sole Francaise	29.50
Baked Filet of Salmon, Herb Crust	35.00
Sliced Roast Beef, Mushroom Gravy	33.00
Sliced Roast Loin of Pork, Natural Gravy	33.00
Broiled Sirloin Steak, Maitre d'hotel	41.00
Broiled Filet Mignon, Mushroom Cap	Market Price
Roast Prime Ribs of Beef, Au Jus	Market Price
Sirloin Steak & Lobster Tail	Market Price

Baked Stuffed Potato, Green Beans

### DESSERT

(choose one)

Lemon Meringue Pie  
Cheesecake, Strawberry Sauce

Chocolate Mousse, Whipped Cream  
Coconut Custard Pie

Coffee & Tea

Unlimited Soda or Iced Tea - 3.00 Per Person

Prices are subject to current sales tax rate.  
Non-refundable, non-transferable deposit required to book banquet room.  
Final entree count required one week prior to function.