

**INDIVIDUAL LUNCHEON MENU SELECTION
(Minimum 50 People)**

HERBED BAKED CHICKEN

Chicken seasoned with herbs and spices and baked to a golden
brown

\$19.95

ROAST BEEF

Tender slices of slow roasted beef served with Au Jus

\$21.95

BAKED SALMON

Baked Norwegian salmon glazed with a honey mustard sauce

\$21.95

GRILLED BREAST OF CHICKEN

Marinated skinless, boneless chicken breasts, grilled to perfection

\$21.95

HARVEST CHICKEN

Chicken breast stuffed with apples, almonds, and raisins

\$22.95

NEW YORK STRIP STEAK

Fresh 100% sirloin strip char-grilled to perfection

\$22.95

PRIME RIB

Slow roasted and served with Au Jus

\$22.95

**INDIVIDUAL LUNCHEON MENU SELECTION
(Continued)**

CHOICE OF ONE

Layered Parmesan Cheese Potatoes
Parsley Boiled OR Oven Roasted Red-Skinned Potatoes
Wild Rice and Vermicelli Saute

CHOICE OF ONE

Green Beans with Toasted Slivered Almonds
Baby Buttered Carrots
Peas with Mushrooms and Onions
Whole Kernel Corn in Butter

CHOICE OF ONE

Chocolate Cake
Carrot Cake
Brownies

ALL INDIVIDUAL LUNCHEONS INCLUDE:

Assorted Rolls and Butter
Fresh Garden Salad with Chef's Dressing
Coffee, Hot Tea

18% Service Charge
6% Sales Tax