

PLATED LUNCH



All entrees served with one salad, vegetable, starch, rolls and butter, coffee, iced tea and dessert

Banana Papaya BBQ Chicken - \$20 per person

Grilled chicken breast smothered in caramelized banana papaya BBQ sauce

Monterey Chicken - \$20 per person

Grilled chicken breast with bacon, cheddar cheese and diced tomatoes

Mushroom Asiago Chicken - \$20 per person

Oven baked chicken breast with roasted baby bella mushrooms and asiago cheese

Roasted Pork Loin - \$20 per person

Slow roasted pork loin, sliced and served with your choice of creamed corn sauce, apple chutney or Korean BBQ

Roasted Turkey Breast - \$20 per person

Slow roasted turkey breast sliced and smothered in pan gravy

Braised Beef Tips - \$22 per person

Braised beef in a rich gravy with mushrooms

Sweet Potato Gnocchi - \$22 per person

Homemade sweet potato gnocchi in a creamy sage sauce with fresh basil

Butternut Squash Ravioli - \$22 per person

Homemade butternut squash ravioli in a brown butter sauce with spinach and almonds

Vegetable Primavera - \$17 per person

Sautéed seasonal vegetables in a creamy alfredo sauce

Stuffed Portabella Mushrooms - \$17 per person

Roasted portabella mushrooms stuffed with seasonal vegetables and topped with parmesan and mozzarella cheeses

Atlantic Cod Loins - \$22 per person

Fresh Atlantic cod loins prepared either blackened, fried, grilled or broiled and served with tartar sauce and lemon

Norwegian Salmon - \$28 per person

Fresh Norwegian salmon prepared either blackened, grilled or broiled

Prices do not reflect 20% Gratuity Charge and 6% Sales Tax