

## Luncheon Features

### *Luncheon Specialties*

Available Monday ~ Saturday 11am-2pm

\$75.00 setup fee under 50 persons

#### LUNCHEON FEATURES

*Choose from the following. Includes coffee, hot or iced tea and choice of fresh baked pie.*

##### ***Chicken Tarragon***

*A boneless breast of chicken coated in a tarragon batter, sauteed golden brown and finished with a rich bearnaise sauce. Served with choice of potato.*

##### ***Chicken Piccata***

*A tender, boneless breast of chicken baked in a light egg batter and topped with a lemon caper sauce. Served with bow tie pasta.*

##### ***Horseradish Salmon***

*A filet of king salmon seasoned and encrusted in a mix of mild horseradish, fresh herbs and bread crumbs baked golden brown topped with a light tomato basil chutney. Served with rice pilaf.*

##### ***Chicken Parmesan***

*A boneless breast of chicken breaded, sauteed and finished with marinara sauce and melted mozzarella cheese. Served with penne pasta.*

##### ***Shrimp Stir Fry***

*Crisp shrimp stir fried with fresh ginger, assorted vegetables and served over rice.*

##### ***Fresh Scrod Milanese***

*Filet of scrod seasoned topped with sliced tomato, broiled and finished with fresh herb and parmesan bread crumbs. Served with choice of potato.*

*Above choices **\$17.00** per person plus tax and service*

*\$1.00 per person service charge for split entree menus*

*Add a served salad with house dressing \$2.50 per person*

***Entree prices do not include special setups, dance floors, skirting or risers. Use of room is limited to three hours.***

*For groups under 30, add \$3.00 per person plus a \$75.00 setup fee to the current pricing.*