

Luncheon: Hot

Served at your table

Served with guest's choice of beverage: water, iced tea, fountain soda, coffee, or tea
All selections come with chef's choice of vegetable and rolls with butter

Choice of Appetizer (one selection)

Soup du jour
Fresh fruit cup
House salad
Caesar salad

Choice of Side Item (one selection)

Garlic mashed potatoes
Red rosemary potatoes
House rice

Choice of Entrée

Limited to choice of two selections for your group

LH1. Grilled salmon with rosemary butter \$19	LH4. Grilled chicken breast with wild berry port sauce or teriyaki sauce \$15	LH6. Chicken parmesan served with pasta \$16
LH2. Roasted prime rib of beef with au jus and creamed horseradish \$18	LH5. Garlic chicken pasta with creamy garlic sauce over angel hair pasta \$15	LH7. Chicken piccata: sautéed chicken with lemon wine sauce and capers \$17
LH3. Grilled steak au poivre crusted in peppercorns with Dijon aioli \$21		
Fruit pies (apple, cherry, blueberry) Carrot cake	Desserts, \$3 per person Cheesecake Chef's Berry D'Lite	Brownie Bomb Peach Cobbler

Serviceware includes white china, silverware, glassware, linen napkins, and tablecloths. Wait staff and bussers will serve and maintain tables. All guest tables will be preset with china, silverware, napkins, salt and pepper, and ice water. All food and other beverages will be served to your table. Partial preset service can be arranged for hot luncheon selections if your group is in a hurry or has a speaker during lunch which wait service might interrupt.

Sales tax (7.25%) and gratuity (17%) will be added to the above per person prices quoted. Prices quoted are for groups of 35 or more people. A \$1 surcharge per person will be added for group sizes of 25 to 35. A \$2 surcharge per person will be added for group sizes of 15 to 25. Groups of less than 15 people will be charged for 15 people. There is a set-up fee of \$200 (100+ people), \$150 (75–99 people), \$100 (50–74 people), or \$75 (fewer than 50 people) for all events. Pricing is subject to change due to fluctuation in food costs. A \$300 deposit is required to reserve our services and guarantee quoted prices and will be deducted from your final statement. Written cancellations with less than thirty days' notice (30 days prior to your scheduled event date) will forfeit entire deposit. Remainder of estimated balance is due 10 days before your event. Any remaining balance is due upon checkout. A 2.0% per month interest charge will be added to your statement if not paid within 15 days, beginning the date of your event. We require 10 days notice of the exact number of guests attending your event and your estimated final statement will reflect this figure. Major credit cards accepted.