

Hot Lunch Entrees (buffet style service)

CHOICE OF ROASTED, WHIPPED, OR STEAMED POTATOES OR RICE PILAF AND
CHEF'S SEASONAL VEGETABLE MEDLEY OR GARDEN OR HOUSE SALAD,
BREAD & BUTTER, AND YOUR CHOICE OF COOKIES, LEMON BARS, OR
BROWNIE BITES
LEMONADE, ICED TEA, OR CANNED SODA

Chicken Marsala	\$18.00
GRILLED CHICKEN BREAST WITH A MUSHROOM & MARSALA WINE SAUCE	
Lemon Caper Chicken	\$18.00
GRILLED CHICKEN BREAST, BRAISED IN LEMON CAPER WINE SAUCE, FRESH THYME	
Chicken Vesuvio	\$18.00
CHICKEN BREAST MARINATED WITH FRESH HERBS IN A LIGHT ROASTED GARLIC CREAM SAUCE	
Honey Sesame Chicken	\$18.00
GLAZED CHICKEN THIGHS WITH HONEY, SESAME OIL, CHILI PASTE	
Beef Bourguignon	\$19.00
BRAISED BONELESS BEEF SHORT RIB IN RED WINE, TOMATO, & BEEF BROTH WITH ROSEMARY, THYME, & SHALLOTS	
Korean BBQ Beef	\$19.00
MARINATED & SEARED FLANK STEAK IN SESAME, BROWN SUGAR, & CHILI GLAZE, TOSSED WITH BELL PEPPERS & SPINACH	
Farfalle Pasta (vegetarian)	\$17.00
WITH ASPARAGUS IN LEMON-THYME CREAM SAUCE (ADD CHICKEN FOR \$4/PERSON)	
Fresh Basil Pasta (vegetarian)	\$17.00
WITH ZUCCHINI RIBBONS, CHERRY TOMATOES, & PARMESAN TOSSED IN OLIVE OIL (ADD CHICKEN FOR \$4/PERSON)	