



Lunch is typically served in our Commons room. If there are multiple groups booked on the same day, all groups will eat in the Commons (if capacity allows) at separate reserved tables. There are times when we will serve lunch right in your meeting room if we are over capacity in the Commons or if a group requests to have their own private lunch in their meeting room. If you need a private or working lunch (either in the Commons or your meeting room), please request at time of booking and know that additional charges may apply.

Because of our intimate size, we are able to offer only one menu selection per meal; however special dietary needs can be accommodated with advance notice. If there are multiple groups booked, we allow the group that booked first to choose the day's menu. Please inquire at the time of booking whether your group is the first to book.

## Luncheon Selections

***Each offering is accompanied with a choice of either soup or a garden select salad tossed with our house vinaigrette, and your choice of dessert. All selections are served buffet style, but can be plated and served for an additional cost.***

### **Margarita Chicken Sandwich**

Grilled, margarita marinated chicken breast; chilled and then topped with tomato, onion, avocado, lettuce and mayonnaise and served on a baguette. Served with chips and your choice of soup or salad.

### **Salad Sampler**

Served with bread and crackers, and your choice of soup.

1. Chicken Pasta Salad: diced grilled chicken, dried cherries, and feta cheese mixed in with pasta
2. Wheat Berry Super Salad: wheat berries, quinoa, dried fruit, edamame, and green onions tossed in citrus vinaigrette
3. Vegetable Pasta Salad: fresh spinach, tomato, peapods, and pistachios mixed in with pasta and tossed in an oregano dressing
4. Waldorf Salad: apples, pears, grapes, walnuts and celery tossed in a lemon yogurt/mayo dressing

### **Cobb Salad**

Crisp romaine lettuce and peppery watercress tossed with crisp sautéed bacon, sliced avocado, crumbled Maytag bleu cheese, diced fresh tomatoes, poached chicken, and finally our homemade red wine vinaigrette.

### **Garden Wrap (Can be prepared as vegan.)**

Flour tortillas stuffed with spinach, sprouts, cucumbers, red onions, havarti dill cheese, cream cheese, mayonnaise and whole grain mustard. Served with an apple and red cabbage slaw, pickles and kettle fried potato chips.

### **Blackberry Grilled Chicken**

A chicken breast grilled in a balsamic blackberry marinade served with cannellini bean, corn sauté, and seasonal vegetables.

**Lasagna Bolognese**

Each layer of the lasagna combines two rich sauces, a creamy béchamel and a Bolognese meat sauce, and Parmesan cheese, which is baked until the top is golden.

**Prime Rib Sandwich**

A crusty baguette houses thinly sliced prime rib of beef bathed in au jus topped with sautéed onions and topped with gruyere cheese. Served with kettle fried potato chips and your choice of soup.

**Tuna and Brie Melt**

Warm ciabatta, nicoise-salad tuna, wilted spinach with slices of brie served with herbed wild rice salad.

**Grilled Lemon-Thyme Chicken Piccata**

Olive oil-marinated grilled chicken breasts, topped with capers, parsley, and lemon-thyme butter. Served with orzo and seasonal vegetable.

**Roasted Corn Salad**

Roasted corn tossed with cherry tomatoes, feta cheese and a hint of jalapeno to taste on a bed of chopped romaine lettuce.

**Butternut Squash and Wild Mushroom Lasagna**

Layers of lasagna noodles, spinach mixed with salted and peppered ricotta, simmered squash pureed and mixed with goat cheese, and all sorts of mushrooms sautéed in butter. Served with garlicky parmesan bread.

**Curried Tofu Mango Stir-Fry (Vegetarian and Vegan)**

Cubes of fried tofu tossed with a stir-fried combination of mushrooms, green peppers, scallions, red onions, sauced with mango chutney, and spiced just a bit.

**Linguini alla Carbonara**

Linguini tossed Parmesan cheese, eggs, Romano cheese and applewood smoked bacon, zucchini, red pepper all sautéed in olive oil.

**Chicken Caesar Salad**

Homemade Caesar dressing, romaine lettuce, parmesan cheese, garlicky croutons tossed together and topped with grilled chicken. Served with parmesan garlic toast.

**Caprese Grilled Sandwich**

Layered mozzarella, tomatoes, basil and balsamic vinegar-mayonnaise grilled on sourdough bread to perfection. Served with potato chips and your choice of soup or salad.

**Grilled Chicken BLT Wrap**

A tortilla stuffed with grilled chicken, bacon, lettuce and tomato. Served with kettle chips and fresh fruit.

# “Build Your Own” Luncheons

*These meals are reserved for groups of twenty people or more. Each offering includes menu items shown in description and your choice of dessert.*

## **Soup and Salad Bar**

A make your own salad bar complete with mixed greens, diced chicken, and various toppings served with bread and your choice of two selections from our soup menu.

## **Taco Bar**

Ground beef served with both hard shell corn tortillas and soft flour tortillas, refried beans, corn tortilla chips, and a condiments bar including lettuce, tomato, onion, cheese, sour cream, salsa, and guacamole. (There is no soup or salad starter with this choice.)

## **The Delicatessen\***

A selection of fresh breads, meats, cheeses, and vegetables. Served with soup, pasta salad and chips.

*\*May contain pork (ham) as one of the meats. Non-pork options will always be included.*

## **Burger Bar**

The burger bar includes a classic beef hamburger (veggie burgers can be ordered as well) paired with all the favorites: lettuce, tomato, cheese, pickles, mayo, ketchup, and mustard. Served with kettle chips, baked beans and potato salad.

## **The Mediterranean**

Curried chicken, seared peppers and onions, spicy yellow split peas, creamed curry spinach, basmati and lentils, and a salad served with a sweet dill dressing.

## **Mac and Cheese Bar**

Cavatappi (corkscrew) pasta loaded with a variety of cheeses and served with all the classics on the side: grilled chicken, bacon, turkey sausage, broccoli, green onions and Franks Buffalo Sauce.

## **Fajitas**

Grilled chicken and beef served with seared peppers and onions, refried beans, Spanish-style rice pilaf, warmed tortillas, tortilla chips, and a condiments bar including lettuce, tomato, onion, cheese, sour cream, salsa, and guacamole. (There is no soup or salad starter with this choice.)

## **Chicken Satay**

A selection of red curry-coconut milk vegetable stir fry, chicken satay, and jasmine sticky rice. Served with green salad in a seasonal vinaigrette dressing.

# Soup Selections

## **Chicken Noodle**

Flavorful chicken broth with onion, carrot, celery, pasta and chunks of chicken breast.

## **Sopa de Albondigas**

Literally, "Meatball Soup". A Mexican soup with small beef and chorizo meatballs in a light broth with tomatoes, rice and cilantro.

## **Tuscan Vegetable (Vegetarian and Vegan)**

Rustic vegetable soup with cannellini beans, leeks, carrots, zucchinis, spinach and so on. Touched with herbs and parmesan cheese.

## **Tomato Bisque (Vegetarian)**

Creamy and chunky tomato soup flavored with dill.

# Dessert Selections

## **Strawberry Shortcake**

Strawberries macerated in sugar, served over angel food cake and topped with whipped cream.

## **Dark Chocolate Mousse (Dairy and Egg free)**

Light, rich and fluffy chocolate mousse!

## **Gourmet Cookies**

A combination of sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip cookies.

## **Nanaimo Bars**

All bars start with a chocolate graham crust base, then with a layer of custard topped with either the flavors of Cappuccino, Irish Crème, Peanut Butter and Nanaimo.

## **Vanilla Cheesecake with Chocolate and Caramel Sauce**

A classic vanilla cheesecake topped with caramel and chocolate sauce.

## **White Chocolate Raspberry Cream Cake**

Triple layered cake with white chocolate and raspberry cream filling.

## **Lemon Supreme Shortcake**

A triple layer shortcake of lemon cream and whipped cream

## **Triple Chocolate Cake**

White cake centered between layers of rich dark chocolate and white chocolate buttercream and majestic chocolate cake.