

Plated Lunch

*All Hot Entrées are served with your choice of Soup or Salad, Appropriate Accompaniments, Dessert,
Freshly Brewed Regular, Decaffeinated Coffee, Specialty Teas and Iced Tea.*

Soup or Salad (*Select One*)

Roasted Tomato Bisque Florentine
Chunky Chicken Rice Soup
Soup du Jour

Fresh Seasonal Greens with Tomato, Cucumber, Carrot, Red Cabbage and Garlic Herb Croutons,
served with Choice of Two Dressings

The Classic Caesar with Garlic Herb Croutons, Parmesan Cheese and Caesar Dressing
Fresh Mixed Greens with Bermuda Onions, Gorgonzola Cheese and Ruby Red Tomatoes,
served with Balsamic Vinaigrette

Desserts (*Select One*)

Lemon Mousse Cake with Pineapple and Berry Coulis
Chicago Style Cheesecake topped with Berry Sauce
Carrot Cake with Cream Cheese Icing and Walnuts
Chocolate Ganache Cake with Fresh Raspberries
Brownies Ala Mode

Hot Lunch Entrées

Midwest Seared Sirloin Steak with Caramelized Onions and Mushrooms
\$35.95 per person

Grilled Chicken Breast with Citrus Beurre Blanc, Garnished with Seedless Grapes and Mango Relish
\$29.95 per person

Chicken Piccata with Lemon Caper Sauce
\$28.95 per person

Herb Crusted Pacific Salmon over Braised Mixed Greens with Lemongrass Sauce
\$32.95 per person

Penne Pasta with Grilled Chicken, Wild Mushroom, Green Peas, Feta Cheese & Mustard Cream Sauce
\$26.95 per person

Rotisserie Teriyaki Sliced Pork Loin with Pineapple-Pepper Salsa
\$28.95 per person

Homemade Grilled Vegetable Lasagna topped with Roasted Tomato Marinara
\$27.95 per person

Jambalaya Style Pasta tossed with Chicken, Andouille Sausage, Grilled Tomatoes and Red Onion
\$28.95 per person

Prices Do Not Include (22%) Service Charge and (11.25%) Tax.
Prices, Service Charge and Tax are Subject to Change Without Notice.

Plated Lunch

*All Chilled Entrées are served with Soup, Appropriate Accompaniments, Dessert,
Freshly Brewed Regular, Decaffeinated Coffee, Specialty Teas and Iced Tea.*

Chilled Lunch Entrées

Classic Caesar Salad with Crisp Romaine Lettuce, Grilled Chicken Breast, Herb Croutons,
Grated Parmesan Cheese and our Own Caesar Dressing
\$26.95 per person

Garlic Roasted Vegetables topped with Mozzarella Cheese on a Rosemary Baguette,
served with Rotini Pasta Salad
\$25.95 per person

Open-Faced Beef Tenderloin Sandwich with Beefsteak Tomatoes, Horseradish Sauce,
Chiffonade of Romaine and Crumbled Gorgonzola, served with Fresh Vinegar & Oil Slaw
\$31.95 per person

Breast of Chicken with Arugula, Pancetta, Roasted Red Peppers and Portobello Mushrooms
on a Ciabatta Roll with Pesto Aioli, served with Chilled Tri-Color Tortellini Salad
\$ 28.95 per person

Chopped Salad with Diced Iceberg & Romaine Lettuces, Grilled Chicken, Bacon, Avocado, Red Onion,
Tomatoes, Bleu Cheese and Hard Boiled Egg, served with Our Own Buttermilk Ranch Dressing
\$28.95 per person

Sesame Crusted Ahi Tuna atop of Mixed Field Greens with Grape Tomatoes,
Sliced Seedless Cucumbers and Shaved Bermuda Onions, drizzled with Wasabi Vinaigrette
\$38.95 per person

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