

# Banquet Lunch Menu

All entrées served with chef's choice of vegetable and starch; a basket of freshly baked rolls per table, regular and decaffeinated coffee and tea selections are included

## Soups

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**Baked French Onion Soup** 4.25

**Soup du Jour** 4

## Salads and Appetizers

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### Summit Nuts and Berries

Toasted mixed nuts, fresh berries and organic mesclun mix tossed in raspberry vinaigrette \$9

### Shrimp Cocktail

Poached in a flavorful court bouillon served with tangy cocktail sauce \$9

### Caesar Salad

Romaine hearts tossed in classic dressing with croutons and parmesan cheese \$7

### Caprese Salad

Tomatoes and fresh mozzarella tossed in sun dried tomato dressing \$7

## Lunch Featured Entrées

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### Greek Salad with Chicken

Mixed greens, green peppers, kalamata olives, ripe roma tomatoes, feta cheese \$10

### Turkey Cobb

Turkey breast, tomatoes, blue cheese, avocado, bacon, hard boiled eggs, croutons served over mesclun mix tossed in a classic french dressing \$11

### Stuffed Chicken Breast

Chicken breast stuffed with herb mousseline served with starch and vegetables \$12

### Beef Stir Fry

Beef tips and vegetables stir fried in peanut oil and szechuan sauce over steamed rice \$12

### Nut Encrusted Salmon

Salmon filet topped with a ground nuts mixture, served with a saffron beurre blanc \$14

### Grilled Chicken Marsala

Grilled skinless boneless breast topped with mushroom marsala wine sauce \$12

### Bistro Filet

Char grilled shoulder tender filet topped with red wine demi \$14

### Baked Cod

Lightly floured cod filet, pan seared served with citrus thyme sauce \$12

You may choose to substitute our Chef's side selections for your personal choice for a small fee

# Buffet Lunches

All buffet served with freshly baked rolls, butter, regular coffee, decaffeinated coffee and hot tea selection

## Lunch off Grill Room Buffet

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Available Monday through Friday only  
Available for groups of less than 20 people in a private room

Full Buffet consisting of  
Salad bar, deli buffet, chef's creation composed salads, two soup selections, panini and pizza of the day selection of two hot entrees and two hot sides  
Beverage \$2 per person  
Dessert \$5 per person  
\$12

## Deli Food Buffet

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Available for groups of more than 20 people in a private room

Soup du Jour  
Salad Bar  
Five Deli Salads  
Meat Platter with four selections  
Cheese Platter with three selections  
Condiments  
Assorted Sandwich Bread  
Cookie Platter  
Beverage \$2 per person  
Dessert \$5 per person  
\$11

## Hot Lunch Buffet

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Full Buffet prepared for groups of 20 people or more in a private room consisting of

Salad bar, deli tray, chef's creation composed salads,  
Soup du jour  
Selection of two hot chef's choice hot entrees  
Starch and vegetable du jour  
Beverage \$2 per person  
Dessert \$5 per person  
\$14