

LUNCHEON MENU PLATED AND BUFFET

PLATED LUNCHEON

INCLUDES COFFEE, TEA, ICED TEA & SODA FOR SOUP & SALAD - ADDITIONAL \$3.00 PER GUEST

Soup CHOICE OF ONE (1)

BROCCOLI CHEDDAR

BROCCOLI FLORETS & SHREDDED CHEESE IN A SILKY BÉCHAMEL

CREAM OF MUSHROOM

MUSHROOMS & ONIONS IN A SILKY BÉCHAMEL

GAZPACHO

CHILLED SPANISH-STYLE DICED VEGETABLES (SEASONAL)

MINESTRONE

FRESH VEGETABLES, BEANS & PASTA IN A LIGHT TOMATO BROTH

TOMATO BASIL

TOMATOES WITH CREAM, OLIVE OIL. SWEET BASIL & GARLIC

Salad CHOICE OF ONE (1)

ARCADIAN HARVEST GREENS

BELGIAN ENDIVES, CUCUMBERS, TOMATOES, RED ONIONS SERVED WITH CHOICE OF DRESSING

BABY SPINACH SALAD

SPINACH, BELGIAN ENDIVES,
TOMATOES, RED ONIONS,
CRUMBLED BLUE CHEESE SERVED
WITH WARM BACON DRESSING

CLASSIC CAESAR SALAD

HEARTS OF ROMAINE, HERB CROUTONS, GRATED PARMESAN CHEESE TOSSED IN A CREAMY CAESAR DRESSING

GREEK SALAD

ARCADIAN HARVEST GREENS, CUCUMBERS, FETA, TOMATOES, RED ONIONS, KALAMATA OLIVES SERVED WITH ITALIAN DRESSING

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 22% TAXABLE SERVICE CHARGE. 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

PLATED LUNCHEON

Entrees

Chicken Dijon

MARINATED IN MUSTARD & SAUTÉED, SERVED WITH WHITE WINE, MUSHROOM & SCALLIONS WITH BECHAMEL SAUCE 29.95

Chicken Marsala SAUTÉED BREAST OF CHICKEN WITH MARSALA WINE SAUCE 29.95

Chicken Piccata

BREAST OF CHICKEN WITH WHITE WINE LEMON-CAPER

SAUCE 29.95

Lemon Pepper Seared Fillet of Salmon faroe island fillet served with a cucumber tomato relish 32.95

London Broil
SERVED WITH A MUSHROOM SAUCE 32.95

Grilled Vegetable Ravioli
PARSLEY PILLOWS FILLED WITH A VARIETY OF
VEGETABLES WITH A BOURSIN CHEESE SAUCE 26.95

PLATED LUNCHEON

Vegetables
CHOICE OF ONE (1)

-ASPARAGUS, SPAGHETTI
SQUASH & CARROTS
-BROCCOLI & CARROTS
-BROCCOLI, CAULIFLOWER
& CARROTS
-GREEN BEANS & CARROTS
-SUGAR SNAP PEAS &
JULIENNE RED PEPPERS
-ZUCCHINI, YELLOW
SQUASH, TOMATOES &
GARLIC

Starches
CHOICE OF ONE (1)

-OLIVE OIL & HERB ORZO
-STEAMED / ROASTED GARLIC
WHIPPED POTATOES & GRAVY
-ROASTED YUKON GOLD
POTATOES
-RICE PILAF
-WILD RICE BLEND

Desserts

FOREST BERRY PIE SERVED WITH VANILLA ICE CREAM
LEMON CAKE WITH FRESH BERRIES & SAUCE
CARROT CAKE (ADD \$3\ PERSON)
CHOCOLATE LAYER CAKE WITH RASPBERRY SAUCE
CHEESECAKE WITH RASPBERRY SAUCE
STRAWBERRY SHORTCAKE WITH VAINLLA ICE CREAM,
STRAWBERRY SAUCE & WHIPPING CREAM
CHOCOLATE MOUSSE SERVED IN A CHOCOLATE CUP
WITH SEASONAL BERRIES (ADD \$3.50/PERSON)

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 22% TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

LUNCHEON BUFFET

34.95 PER GUEST

Garden Fresh Salad Bar

FIELD GREENS, CUCUMBERS, TOMATOES, RED ONIONS & CROUTONS CHOICE OF THREE (3) DRESSINGS: BALSAMIC, BUTTERMILK RANCH, HONEY DIJON, RASPBERRY VINAIGRETTE, & TOMATO BASIL

> Entrees CHOICE OF TWO (2)

CANADIAN PORK LOIN WITH BRANDY PEPPERCORN SAUCE MARINATED IN MUSTARD & SAUTÉED, SERVED WITH WHITE WINE, MUSHROOM & SCALLIONS WITH BECHAMEL SAUCE MEDITERRANEAN CHICKEN WITH GARLIC BUTTER SAUCE CHICKEN PICCATA WITH LEMON BUTTER CAPER SAUCE SLOW ROASTED SIRLOIN OF BEEF WITH GRAVY

SEARED FILLET SALMON WITH CUCUMBER TOMATO RELISH *ADDITIONAL \$4 PER GUEST

> Pasta CHOICE OF ONE (1)

PENNE PASTA PRIMAVERA WITH ALFREDO SAUCE PENNE PASTA WITH VODKA TOMATO CREAM SAUCE POTATO GNOCCHI WITH GARLIC, SPINACH, TOMATO, MUSHROOM & PARMESAN RICOTTA CHEESE STUFFED PASTA SHELLS WITH MARINARA **SAUCE**

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20% TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

LUNCHEON BUFFET

Vegetables
CHOICE OF ONE (1)

-ASPARAGUS, SPAGHETTI SQUASH & CARROTS
-CAULIFLOWER, CARROTS & BROCCOLI -GREEN BEANS & CARROTS
-SUGAR SNAP PEAS & JULIENNE RED PEPPER
-ZUCCHINI, SQUASH, TOMATOES & GARLIC

Starches
CHOICE OF ONE (1)

-WHIPPED OR CREAMY GARLIC WHIPPED POTATOES
-STEAMED OR ROASTED HERB YUKON POTATOES
-RICE PILAF
-WILD RICE BLEND

Desserts

CHEF'S CHOICE: CAKES & CHEESECAKES
SELECTIONS MAY VARY