



Lunch

All lunch menus come with choice of one entree bread and butter, fresh seasonal vegetable, starch, dessert and beverage service entree choices

Herb Roasted Chicken Breast

Bone in Chicken Breast dry rubbed with herbs and served with Sage scented Chicken Veloute sauce

Breast of Chicken Coq Au Vin

Bone in Chicken Breast sauteed and simmered the french classic sauce of red wine, bacon, pearl onions mushrooms

Barbequed Chicken Breast

Bone in Breast of Chicken rubbed with BBQ seasoning and slow roasted served with our own BBQ sauce

Chicken Potato Pot Pie

Tender boneless chicken pieces in rich chicken sauce with peas, carrots & mushrooms topped with whipped potatoes & browned to a crisp crust

Baked Stuffed Shells with Three Cheeses and Marinara Sauce

Served with Garlic Bread

Braised Tender Tips with Beef

Tender tips of beef sauteed with mushrooms and shallots & simmered in beef demi glaze finished with sour cream



Braised Beef Pepper Steak

Beef Sirloin tips sauteed with peppers and onions in a soy flavored beef pan gravy

Old Fashioned Beef Stew with Biscuits

Tender pieces of beef simmered with vegetables & served with biscuits

Carolina Smoked Pulled Pork Barbeque

Served with coleslaw for topping

Meat Lasagna

Served with Garlic Bread

Vegetarian Lasagna

Served with Garlic Bread

Vegetable Choices

Broccoli Florets, Broccoli and Cauliflower florets, Honey Glazed Carrots, Sauteed Green Beans, Buttered Corn, Mixed Vegetables, Lima Beans, Thyme Scented Green Peas

Starches

Rotini tossed in Garlic & Basil Butter, Buttered Noodles, Oven Roasted Red Potatoes, Mashed Potatoes, Escalloped Potatoes in cream sauce (add .50 per person), Rice Pilaf, Basmati Rice, Blended White Rice

Lunch Desserts

Cheesecake, Double Fudge Brownies, Lemon Bars, Chocolate Cake, Assorted Cookies, Apple Pie