



◆ *Angus Lunch Menu* ◆

Host will choose one salad and a choice of 3 entrees. Guests must choose entrée selection prior to event. Host is responsible for providing counts of entrees 48 hours in advance of event.

Salad

Mixed Green Salad Blue Cheese Herb Vinaigrette

Caesar Salad Creamy Parmesan Dressing

Entrée

BBQ Beef Sandwich Prime Thinly Shaved Beef, House made Sauce

Chicken Club Sandwich Bacon, Avocado, Jack Cheese, Aioli Pesto

Prime Rib Sandwich Prepared Medium Rare, Horseradish Cream

Grilled Crab & Artichoke Sandwich Roasted Garlic, Jack Cheese, Sourdough Bread

Steak Sandwich Thinly Sliced Beef, Sautéed Mushrooms & Onions

Pasta Primavera Papardelle pasta, mixed vegetables, white wine pesto cream sauce

Entrées will be served with Roasted Potatoes

◆ **Menu Price is \$18.00 per person** ◆

Price Includes Iced Tea and Soda



◆Prime Lunch Menu◆

Host will choose one salad and a choice of 3 entrees. Guests must choose entrée selection prior to event. Host is responsible for providing counts of entrees 48 hours in advance of event.

Salad

Chops Salad Shaved Romaine, Avocado, Tomatoes, Bacon, White French Dressing

Caesar Salad Creamy Parmesan Dressing, Croutons

Entrée

Angus Sirloin Caramelized Onion Mushroom Demi Glace

Oven Roasted Salmon Filet Lemon Caper Beurre Blanc, Crispy Leaks

Chicken Piccata Lemon Caper Butter Sauce

Pasta Primavera Papardelle, White Wine Pesto Cream Sauce

Chicken Marsala Mushrooms, Marsala Wine, Cream

Entrées will be served with chef's choice of vegetable and starch

◆Menu Price is \$24.00 per person◆

Price Includes Iced Tea and Soda



◆Kobe Lunch Menu◆

Host will choose one salad and a choice of 3 entrees. Guests must choose entrée selection prior to event. Host is responsible for providing counts of entrees 48 hours in advance of event.

Salad

Mixed Greens Dried Cranberries and Walnuts in a Sherry Vinaigrette

Chops Salad Shaved Romaine, Avocado, Tomatoes, Bacon, White French Dressing

Entrée

Chicken and Grilled Prawns

Medallion of Beef and Crab Cakes

New York Steak Chops' Famous Dry Aged New York Strip Steak

Pesto Encrusted Halibut Three Citrus Beurre Blanc

Pork Loin Apricots, Spinach & Pine Nuts, Apricot-Brandy Sauce

Pasta Primavera Papardelle, White Wine Pesto Cream Sauce

◆Menu Price is \$28.00 per person◆

Price Includes Iced Tea and Soda



◆ *Hot Lunch Buffet* ◆

Salad

Mixed Greens ◆ Caesar Salad ◆ Spinach Salad

*Choice of one salad
Add \$4.95 per person for additional salad*

Entrée

Choice of two entrees served with chef's choice of starch and vegetables

Meat Loaf mushroom gravy



Chicken Marsala



Chicken Piccata



Grilled Salmon with lemon caper Beurre Blanc



Grilled Chicken Alfredo



Horseradish and Herb Encrusted Roast Beef



Baked Cavatappi and Meatballs in Marinara



Pasta Primavera

Additional entrées added at \$5.00 per person

Dessert

An array of fresh baked desserts; soda and iced tea included

Buffet open one hour
\$22.00 per person (minimum of 18 people)