

LUNCHEON PLATED OR BUFFETS

*(includes house made rolls with butter, salad & chefs choice of vegetables)
(minimum 40 people)*

SALAD

(choose one)

House Tossed Salad

Classic Caesar Salad

Chefusion Chopped Salad

LUNCH ENTRÉE

\$25 *(pick 2)*

(\$3 each additional entrees)

Nueske Bacon Blt

nueske bacon, artisan greens, sliced tomatoes, dijon mustard, garlic aioli, grilled bread

Shrimp & Grits

smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy white cheddar grits

Beef Tip Bourguignon

pan sauteed medallions, red wine, bacon, onions & roasted garlic mashed potatoes

Buttermilk Fried Chicken

house breaded chicken breast morsels with signature mac 'n cheese

Seafood Newburg

lobster cream sauce topped with puff pastry

Chicken Ala King

sherry cream sauce with house made popovers

Chicken Crepes

tender crepes filled chicken breast & wild rice, finished with champagne cream sauce

Mediterranean Penne Pasta

tossed with feta cheese, kalamata olives, sun dried tomatoes & artichoke hearts

Oven Roasted Turkey

buttermilk gravy, mashed potatoes & biscuits

Kobe Meatloaf

mashed potatoes & tangy brown sugar tomato glaze

Southern Fried Chicken

house fried chicken, mashed potatoes & gravy

Maple Glazed Baked Ham

slow roasted with signature mac 'n cheese

Swedish Kobe Meatballs

amish egg noodles & savory swedish sauce

DESSERT

(includes cookies & bars)

Optional Desserts

(upgrade add \$2 choose one)

apple cobbler, buttercake, apple brown betty,
carrot cake with cream cheese icing, double chocolate muffins