



Plated Lunch Entrée Selections

*All Plated Lunches are Accompanied by choice of Starter and Dessert
Seasonal Fresh Vegetables and Chefs Choice of Potatoes or Rice
Oven Fresh Portuguese Mini Molette Rolls and Butter*

Choice of Starter

Mixed Field Green Salad • Caesar Salad • Soup De Jour • Tropical Fruit Salad

Entree Choice

Chicken Marsala

Boneless Breast of Chicken with Marsala Wine and Mushroom Demi Glaze

Chicken Francaise

Tender Chicken Breast Sauteed with Fresh Lemon, Butter, White Wine Sauce

Chicken Breast Parmesan

Served with Penne Pasta and Topped with Classic Pomodoro Sauce

Stuffed Chicken Cordon Bleu

Boneless Chicken Breast Stuffed with Ham & Swiss Breaded & Served with Supreme Sauce

Lemon Herb Roasted Chicken

Our Classic Tender half Chicken Marinated in Fine Herbs and Special House Seasonings

Roast Loin of Pork

Slow Roasted Loin of Pork Stuffed with Cranberry Cornbread Stuffing

Roast Vermont Turkey

Served with Homemade Stuffing and Cranberry Sauce

Roasted Vegetable Pasta Primavera

Made with Extra Virgin Olive Oil and Fresh Italian Herbs

Grilled Herb Marinated London Broil

Thinly Sliced and Finished off with a Mushroom Demi Glaze

Lobster Ravioli

Sweet Tender Chunks of Whole Maine Lobster Prepared in a Red Pepper Cream Sauce

Filet of Salmon

North Atlantic Salmon Filet Roasted with Fresh Herbs and Lemon Beurre Blanc Sauce

Dessert Selections

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Specialty Tea Selections

- Creamy Chocolate Mousse • Ice Cream Sundae • Black Forest Cake • German Chocolate Cake
- Carrot Cake with Cream Cheese Icing • Old Fashion Rice Pudding
- Tiramisu with Chocolate Sauce* • New York Style Cheese Cake*