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## ***Luncheon***

*Hot Buffet \$12.50 per person*

*Add \$2.50 for second entree*

*Choice of one entrée, one starch, one vegetable; includes rolls & butter, sweet and unsweetened tea and water.*

### ***Entrées***

***Bourbon Street Chicken*** — Moist grilled chicken in a New Orleans-inspired Asian-style sauce made with fresh ginger

***Huli Huli Chicken*** — a succulent Hawaiian ginger chicken, served with grilled pineapple chutney

***Honey Mustard Chicken*** — Grilled breast of chicken smothered in our signature honey-Dijon mustard sauce, sautéed mushrooms & cheddar-jack cheese

***Chicken Parmesan*** — Baked chicken breast smothered with marinara & topped with mozzarella cheese

***Pot Roast*** — Succulent choice beef roasted with potatoes, onions & carrots

***Beef Burgundy*** — Choice beef, mushrooms, and onions simmered in a rich wine sauce

***Mediterranean Vegetable Pie*** — Vegetables layered with cheese between a golden, flaky pastry crust

***Salmon with Dill Glaze*** — Broiled salmon topped with a light dill glaze (add \$2 per person)

***Shrimp and Grits*** — a Southern favorite with Chef Tony's unique twist

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### ***Vegetables***

Garden Salad  
Green Beans Amandine  
Fresh Medley of Vegetables  
Asparagus (add \$1.50 per person)

### ***Starch***

Twice-Baked Potato – add \$1  
Fettuccini Alfredo – add \$1.75  
Roasted Rosemary New Potatoes  
Wild Rice or Rice Pilau  
Mashed Potatoes/ Garlic Mashed Potatoes