



Luncheon

Hot Buffet \$11.75 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

Sirloin Diana — in a decadent mushroom and leek 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

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 Potato