



Events - Lunch Menu

Hot Buffet: \$12.50/person (Add \$2.50 for second entrée)
 Choice of one entrée, one starch, one vegetable
 Includes rolls/butter, sweet & unsweetened tea and water

Chicken Dijon

Baked chicken breast in our signature honey-Dijon sauce, sautéed mushrooms and cheddar-jack cheese

Chicken Parmesan

Lightly breaded chicken cutlet covered in our own marinara sauce with mozzarella and parmesan cheeses

Huli Huli Chicken

A succulent Hawaiian ginger chicken served with grilled pineapple chutney

Mediterranean Vegetable Pie

Vegetables layered with cheese between a golden, flaky pastry crust

Bourbon Street Chicken

Moist grilled chicken in a New Orleans inspired Asian-style sauce made with fresh ginger

Pulled Pork

Slow roasted pork shoulder served with BBQ slaw

Beef Burgundy

Choice beef, mushrooms and onions simmered in a rich wine sauce

Salmon with Dill Glaze

Broiled salmon topped with a light dill glaze
 (Add \$2/person)

Shrimp and Grits

A Southern favorite with Chef Tony's unique twist

Vegetables

Garden Salad
 Green Beans Amandine
 Fresh Vegetable Medley
 Asparagus (Add \$1.50/person)

Starch

Roasted Rosemary New Potatoes
 Rice Pilau
 Creamy Mashed Potatoes
 Garlic Mashed Potatoes
 Macaroni & Cheese
 Fettuccine Alfredo (Add \$1/person)