

**ALL LUNCH MENUS COME WITH CHOICE OF ONE ENTREE BREAD AND BUTTER,  
FRESH SEASONAL VEGETABLE, STARCH, DESSERT AND BEVERAGE SERVICE**

**ENTRÉE CHOICES**

**HERB ROASTED CHICKEN BREAST**

Bone in Chicken Breast dry rubbed with herbs and served with Sage scented Chicken Velouté Sauce

**BREAST OF CHICKEN COQ AU VIN**

Bone in Chicken Breast Sautéed and simmered the French classic sauce of Red Wine, Bacon, Pearl Onions and Mushrooms

**BARBEQUED CHICKEN BREAST**

Bone in Breast of Chicken dry rubbed with BBQ seasoning and slow roasted served with our own BBQ sauce

**CHICKEN POTATO POT PIE**

Tender Boneless Chicken Pieces in rich Chicken Sauce with Peas, Carrots and Mushrooms, topped with Whipped Potatoes and Browned to a Crisp Crust.

**BAKED STUFFED SHELLS WITH THREE CHEESES AND MARINARA SAUCE**

Served with Garlic Bread

**BRAISED TENDER TIPS OF BEEF**

Beef Sirloin Tips Sautéed with Mushrooms and Simmered in Beef Demi Glace, Red Wine and Herbs

**BEEF STROGANOFF**

Tender tips of Beef Sautéed with Mushrooms and Shallots and Simmered in Beef Demi Glace finished with Sour Cream

**BRAISED BEEF PEPPER STEAK**

Beef Sirloin Tips Sautéed with Peppers and Onions in a Soy Flavored Beef Pan Gravy

**OLD FASHION BEEF STEW WITH BISCUITS**

Tender pieces of Beef simmered with Vegetables and served with Biscuits

**CAROLINA SMOKED PULLED PORK BARBEQUE**

Served with Cole Slaw for Topping

**MEAT LASAGNA**

Served with Garlic Bread

**VEGETARIAN LASAGNA**

Served with Garlic Bread



VEGETABLE CHOICES	STARCHES
Broccoli Florets	Rotini Tossed in Garlic & Basil Butter
Broccoli and Cauliflower Florets	Buttered Noodles
Honey Glazed Carrots	Oven Roasted Red Potatoes
Sautéed Green Beans	Mashed Potatoes
Buttered Corn	Escalloped Potatoes in Cream Sauce (add .50 per person)
Mixed Vegetables	Rice Pilaf
Lima Beans	Basmati Rice
Thyme Scented Green Peas	Blended Wild Rice



**LUNCH DESSERTS**

CHEESE CAKE

DOUBLE FUDGE BROWNIES

LEMON BARS

CHOCOLATE CAKE

ASSORTED COOKIES

APPLE PIE

