

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Plated Lunch

Entree Salads-\$11 Person

All salads served with bread and whipped butter

Grilled Shrimp Salad

Marinated grilled shrimp on a bed of romaine and spring greens with plum tomato, parmesan cheese, roasted red pepper, and creamy herb and garlic dressing, garnished with fresh lemon

Seared Duck Salad

Cider marinated duck, seared to medium-rare, served chilled over spring greens & romaine with walnuts, dried cherries, bleu cheese, and cherry port vinaigrette

Grilled Salmon Salad

Grilled salmon served over romaine & spring greens with raspberry vinaigrette, seasonal fruit, honey roasted pecans, and crumbled feta cheese

Roasted Artichoke Salad with Twin Vinegars

Roasted artichoke hearts with plum tomato, red onion kalamata olive, roasted pepper, fresh basil, feta, olive oil & balsamic vinegar and topped with grilled chicken breast

Classic Chicken Caesar

Torn romaine with our house Caesar dressing, topped with grilled chicken breast, asiago cheese, and home made croutons

Pesto Grilled Chicken

Romaine lettuce with white balsamic vinaigrette, pesto grilled chicken breast, tomatoes, fresh mozzarella, and julienne red onion

Seared Tuna Salad

Tuna seared in 6 pepper spices sliced and served rare over romaine & spring greens with sweet mango dressing, and jicama slaw.

Bleu Steak Salad

Grilled steak (prepared medium unless otherwise ordered) sliced and served over romaine and spring greens with white balsamic vinaigrette, julienne red onion, red bell pepper, crumbled Danish bleu cheese and topped with shoe string sweet potato

Great with a cup of soup (+\$2.50 per person) to round out the meal!

Millennium's
Cityscape
event centre

Menu-Plated Lunch Entree Salad

Cityscape Events • (269) 492 1617 • 125 S. Kalamazoo Mall • Downtown Kalamazoo, MI 49007

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Plated Lunch

Lunch Entrees-\$13 per person (Limited to groups ABOVE 50 if more than 1 choice)

Choose 1 Starch and vegetable selection for each entree. Served with bread and whipped butter

Lemon Grilled Chicken Breast-Lemon, garlic, and herb marinated grilled chicken breast with savory lemon-caper sauce

Tuscan Pork Chop-Lemon & white balsamic marinated bone-less pork loin chop with classic tomato basil sauce

Grilled Vegetable Wellington-Marinated grilled zucchini, squash, red pepper, and onion, rolled in puff pastry and served with classic tomato basil sauce

Grilled Salmon-Fresh salmon filet, lightly seasoned and char grilled and topped with citrus aioli

Cilantro Grilled Chicken Breast-Cilantro and Amber Ale marinated grilled chicken breast with asiago cream sauce

Caraway Mustard Roast Pork Loin-Stone ground mustard and caraway crusted pork loin, slow roasted and served with a savory pork lie

Sauteed Whitefish -Lemon and garlic rubbed whitefish filet, pan seared and topped with herb lemon butter sauce

Braised Beef Brisket-Slow braised beef brisket with a savory beef sauce

- Other options available upon request

Starch Selections (choose one to accompany meal)

- Roasted Redskin Potatoes
- Calico Rice Pilaf (with dried cranberries & almonds)
- Fall Harvest Roasted Potato
- Garlic Smashed Redskin (other flavors upon request)
- Fall Harvest Potatoes
- Cheddar Polenta
- Tomato & Herb Cous Cous (served cold)

• Other starch options available upon request

vegetable selections (choose one to accompany meal)

- Sauteed Asparagus - (add \$1, Apr-Sept) - (add \$2, Oct-Mar)
- Sautéed Green Beans
- Honey Glazed Carrots
- Italian Vegetable Medley (zucchini, red pepper, onion, carrot)
- Broccoli Spear
- Sweet Corn Medley (corn, peppers, zucchini)

• Other vegetable options available upon request

-- Plated lunches great with a cup of soup or half salad...

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Plated Lunch

*Soups-\$3.50 per person (In addition to the plated lunch entree price)
(served in a cup – choose one from)*

White Bean and Caramelized Onion-Topped with parmesan cheese

Rueben Chowder-Corned beef in a cream chowder, with onions, celery, carrots, fresh kraut, and potato and topped with rye croutons and shredded Swiss cheese

Classic Chicken Noodle-with egg noodles, carrots, celery and fresh parsley

Creamy Tomato & Basil-Zesty tomato soup flavored with fresh basil

White Bean and Chicken Chili-Southwest seasoned chicken, celery, onion, tomatoes & bell peppers in a seasoned tomato stock

Cream of Asparagus, Mushroom & Herb or Broccoli-Classic versions of these, topped with shredded cheddar cheese

Wild Mushroom and Asparagus-In a vegetable broth made from mushrooms and asparagus & lightly seasoned

Smoked Salmon Florentine (add \$1)-In a creamy stock with fresh herbs & lightly seasoned

Seafood Chowder (add \$1)-Savory Seafood style in a rich creamy stock

Seafood Gumbo (add \$1)-A traditional preparation

Other soups available upon request

Half Salads-\$3 per person (In addition to the plated lunch entree price)

Classic Garden Salad – Romaine & spring greens, cucumber, tomato, red onion, and asiago cheese with our house creamy garlic & herb dressing

Classic Caesar – Torn romaine, our house Caesar dressing, asiago cheese, home made croutons, and a pinch of fresh ground black pepper

Cityscape Salad – Mixed greens, dried cranberries, spiced pecans, crumbled blue cheese, and white balsamic vinaigrette

Roasted Artichoke with Twin Vinegars (add \$1) – Herb roasted artichoke hearts, plum tomato, roasted red pepper, julienne red onion, feta cheese, and fresh basil with olive oil and twin balsamic vinegars

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Menu-Plated Lunch Add Ons