

Luncheon Menus







Riverside Buffet

Assorted Rolls L Butter
Fresh Cut Fruit
Macaroni Salad
Tossed Greens L assorted dressings

Choice of 2:

Cajun Spiced 8 piece Chicken with Gumbo Sauce Creamed Chicken Forestiere with Bisquet Southwest Spiced Haddock with Black Bean Sauce Baked Penne Pasta with Italian Sausage & Mozzarella Breaded Chicken Parmesan with Penne Pasta Marinara

Assorted Cookie Display
\$19 per person

Express Sandwich Platter

Potato Salad
Mixed Greens & assorted dressings

Choice of 3:

Roast Beef on Weck with Horseradish Cream
Baked Ham & Cheddar with Mustard on a Pretzel Roll
Corn Beef on Rye with Swiss Cheese, Sourkraut & Russian Dressing
Vegetarian Spinach Wrap with Grilled Vegetables
Tuna Salad Wrap with American Cheese and Dressed Greens

Assorted Cookie Display **\$12 per person**

Soup Selections

Classic Chicken Noodle Cream of Mushroom Minestrone Lentil

Additional \$2.50 per person

Plated Entrée Selections

Garlic Crusted Pork Loin

Served with Cranberry Sauce, Roasted Baby Red Potatoes & Brussel Sprouts \$17

Traditional Chicken a la King

Served with a homemade biscuit \$15

Grilled Filet of Sirloin

50z sirloin with Mushroom Demi Glaze, served with Whipped Potatoes & Green Beans \$21

New England Codfish

Breadcrumb Crusted with a Beurre Blanc, served with Broccolini & Whipped Potato \$19

Chicken Francaise

Served with a Lemon Beurre Blanc, Rice Pilaf & Mixed Vegetables \$18

Chicken Milanese

Italian Breaded Chicken Breast over Arugula Salad with Tomatoes, Cucumbers & Red Onions \$17

Grilled Salmon

Served with a Lobster Beurre Blanc, Whipped Potatoes & Mixed Vegetables \$19

Vegetarian Option:

Roasted Vegetables served with Mediterranean Orzo \$16

All entrées accompanied by a house salad, rolls & butter, and coffee & tea service.