

Luncheon Menu

Plated Luncheon

Includes Coffee, Tea, Iced Tea, Soda

First Course

Soup or Salad served with Dinner Rolls & Butter For Both Soup & Salad- Additional \$3.00 per Guest

Salads

Arcadian Harvest Greens

Belgian Endives, Cucumber, Tomatoes, Red Onions Served with Choice of Dressing

Baby Spinach Salad

Spinach, Belgian Endives, Tomatoes, Red Onions, Crumbled Blue Cheese Served with Warm Bacon Dressing

Classic Caesar Salad

Hearts of Romaine, Herb Croutons, Grated Parmesan Cheese Tossed in a Creamy Caesar Dressing

Soups

Broccoli Cheddar

Broccoli Florets & Shredded Cheese in a Silky Béchamel

Cream of Mushroom

Mushrooms & Onions in a Silky Béchamel

Gazpacho

Chilled Spanish-Style Diced Vegetables

Minestrone

Fresh Vegetables, Beans & Pasta in a Light Tomato Broth

Tomato Basil

Tomatoes with Cream, Olive Oil, Sweet Basil & Garlic

Entrées

Chicken Dijon

Marinated in Mustard & Sautéed, Served with Béchamel,
White Wine & Mushroom Sauce & Scallions
\$24.95

Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine Sauce \$24.95

Chicken Piccata

Breast of Chicken with White Wine Lemon-Caper Sauce \$24.95

Lemon Pepper Seared Fillet of Salmon

Served with a Cucumber Tomato Relish \$26.95

London Broil

Served with a Mushroom Sauce \$25.95

Grilled Vegetable Ravioli

Pasta Pillows Filled with a Variety of Vegetables

With a Parmesan Cheese Sauce
\$21.95

All food & beverage prices are subject to a 7.25% sales tax, a 20% taxable service charge, & a 1% Vernon Hills Food & Beverage Municipal Tax

Vegetables Choice of One (1)

Starches
Choice of One (1)

Asparagus, Spaghetti Squash & Carrots

Broccoli & Carrots

Broccoli, Cauliflower & Carrots

Green Beans & Carrots

Sugar Snap Peas & Julienne Red Peppers

Zucchini, Yellow Squash, Tomatoes & Garlic

Olive Oil & Herb Orzo

Steamed / Roasted Garlic Whipped Potatoes & Gravy

Roasted Yukon Gold Potatoes

Rice Pilaf

Wild Rice Blend

Desserts Choice of One (1)

Forest Berry Pie

Lemon Cake

Carrot Cake

Chocolate Layer Cake with Raspberry Sauce

New York or Chocolate Chip Cheesecake with Raspberry Sauce

Strawberry Short Cake with Vanilla Ice Cream, Strawberry Sauce & Whipped Cream

Tiramisu served with Crème Anglaise

Chocolate Mousse served in a Chocolate Cup with Seasonal Berries (add \$1.50)

Apple Strudel with Vanilla Ice Cream & Caramel Sauce (add \$1.50)

Luncheon Buffet

\$27.95 per Guest Includes Coffee, Tea, Iced Tea, Soda

Garden Fresh Salad Bar

Field Greens, Cucumbers, Tomatoes, Red Onions & Croutons

Choice of Three (3) Dressings: Balsamic, Buttermilk Ranch, Honey Dijon, Raspberry Vinaigrette, & Tomato Basil

Entrées Choice of Two (2)

Canadian Pork with Brandy Peppercorn Sauce Chicken Dijon with Béchamel, White Wine & Mushroom Sauce & Scallions Mediterranean Chicken With Garlic Butter Sauce Chicken Piccata with Lemon Butter Caper Sauce Slow Roasted Sirloin of Beef with Gravy

Seared Filet Salmon with Cucumber Tomato Relish *Additional \$3.00 per Guest

Pasta Choice of One (1)

Penne Pasta Primavera with Alfredo Sauce Penne Pasta with Vodka Tomato Cream Sauce Potato Gnocchi with Garlic, Spinach, Tomato, Mushroom & Parmesan Ricotta Cheese Stuffed Pasta Shells with Marinara Sauce

Starches Choice of One (1)

Creamy Garlic Whipped Potatoes
Steamed OR Roasted Herb Yukon Potatoes
Rice Pilaf
Wild Rice Blend

Vegetables Choice of One (1)

Asparagus, Spaghetti Squash & Carrots Cauliflower, Carrots & Broccoli Green Beans & Carrots Sugar Snap Peas & Julienne Red Pepper Zucchini, Squash, Tomatoes & Garlic

Desserts

Chef's Choice: Cakes, Cheesecakes & Cookies Selections May Vary

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