



Plated Lunch

Salad —

All Served with Fresh Baked Rolls and Whipped Butter

Tossed Garden Salad of Iceberg Lettuce, Spring Mix, Sliced Cucumbers, Shredded Carrots, Roma Tomatoes, Baked Croutons, and Red Onion Rings Served with Ranch and French Dressings.

Entrées — Choose One

Poultry

Chicken Cordon Bleu with White Wine Sauce

Boneless Oven-Roasted Chicken Breast Served with Dijon, Marsala, or Tarragon Sauce

Chicken Breast Stuffed with Bread Stuffing Topped with White Wine Sauce

Beef and Pork

Sliced Beef Top Rounds with Bordelaise

Sliced Pork Tenderloin with Peppercorn Sauce

Seafood

Atlantic Farm Raised Salmon Topped with Lemon Caper Sauce (Add \$2.75 per Guest)

Vegetarian

Pasta Primavera Served with Alfredo or Marinara Sauce

Starches — Choose One

Herb Roasted Red Skin Potatoes

Garlic Mashed Potatoes with Entrée Sauce

Twice Baked Potato

Vegetables — Choose One

Green Beans with Red and Yellow Peppers

Seasonal Chef Blend

California Mix of Broccoli, Cauliflower, and Carrots

Sugar Snap Peas and Carrots

Coffee Station —

Columbian Regular and Decaf Coffee, and Assorted Hot Teas Served with Cinnamon Sticks, Chocolate Shavings, Whipped Cream, Flavored Syrups, Cream, and Sugar in a Library Setting

Dessert —

Chef's Choice

Price Includes Full China Service, Stainless Flatware, Glassware, White Linen Table Covers, Colored Linen Napkins, and Linen Table Skirting

Price does not include 20% service staff fee and applicable state sales tax.