

CLASSIC LUNCHEON BUFFET

MIDWEST BBQ

hand-pulled pork smothered in apple bourbon BBQ sauce

grilled vegetable kabobs with herbed olive oil crisp jicama slaw, chilled watermelon wedges and fresh split top buns and crisp kettle chips
\$11.50/person

GREEK ISLES

Mediterranean marinated chicken breast with Kalamata olives and roasted red peppers

Greek chopped salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus

roasted vegetable lemon cous cous
\$12.50/person

TAIL GATE

1/4 lb. chargrilled Angus burgers with sliced cheese and all the fixings, and grilled bratwurst simmered in beer and onions

split top buns, creamy cole slaw, crisp kettle chips, and seasonal chilled fruit salad
\$11.95/person

LUNCH ON THE LIGHTER SIDE

petite turkey club wraps and housemade pecan chicken salad

baby greens and miniature croissants, pesto garden pasta salad and seasonal fresh fruit salad

chargrilled and chilled asparagus display
\$11.50/person

SUMMER GRILL

chicken and vegetable kabobs brushed with pesto butter

rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread
\$10.95/person

PERFECT PARMESAN

tender chicken ~ marinara, parmesan and grated mozzarella

roasted potato wedges, bruschetta pasta salad, herbed focaccia bread and pesto dipping oil
\$12.95/person

STEAKHOUSE

choice sirloin of beef au jus oven roasted and sliced thin

creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced French bread and butter served with iceberg wedge salad and buttermilk ranch dressing

\$13.50/person

BISTRO GRILLED CHICKEN

fine herbs, lemon and olive oil drizzle with rice pilaf and sugar roasted carrot wedges

served with tomato focaccia bread
\$11.50/person

GRAB-N-GO

assorted silver dollar sandwiches with signature sauces

Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display

\$11.25/person

PRAIRIE STATE

herb roasted pork loin with natural gravy homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter

\$11.95/person

LITTLE ITALY

chicken vesuvio with light garlic wine sauce and eggplant parmesan with marinara sauce and grated mozzarella

wedged cut vesuvio potatoes, fire and ice salad with vine ripened tomato and purple onion, served with parmesan garlic bread

\$12.50/person

COUNTRY COMFORT

parmesan crusted chicken breasts with honey dijon

sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, poppyseed dressing and fresh baked rolls with herb whipped butter

\$11.75/person

VIVA ITALIANO!

penne pasta with Italian sausage and peppers and homemade Italian beef with stewed peppers, mozzarella and giardiniera served with classic Caesar salad and hinged Italian bread

\$11.95/person

ALMOND CRUSTED TILAPIA

oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter

\$13.50/person

HANDMADE RAVIOLI

filled with spinach, portobello, and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc

fresh green beans almondine, grilled chicken Caesar salad with dressing, parmesan and croutons

\$12.25/person

minimum to serve 15 guests ~ Inclusive of disposable place setting items

