



12/02/09

## LUNCH BUFFET

All buffets include tossed salad or Caesar salad and condiments. Also includes two additional salads (potato, fresh fruit, etc.), roll and butter, fresh vegetable and coffee, tea or soda.

### Minimum 25 people

#### BARON OF BEEF

Slow roasted in our special oven. Served with red potatoes, au jus and horseradish.

#### BEEF STROGANOFF

Tender pieces of beef cooked in a brown gravy with onions and mushrooms, over fettuccini. Served with garlic bread.

#### \*SALMON

Fresh salmon oven-baked in citrus butter. Served with tarter sauce and wild rice.

#### DIJON CHICKEN

Baked boneless chicken breast lightly breaded with Dijon mustard, Parmesan cheese and Panko breadcrumbs.

#### CHICKEN or BEEF STIR-FRY

Chicken tenderloin or choice beef sautéed with fresh vegetables in soy oyster sauce. Served with rice pilaf.

#### LASAGNA

Homemade layered with ricotta, Romano, mozzarella and Parmesan cheeses, marinara sauce with Isernio Italian sausage and ground beef. (Veggie also avail.) Served with garlic bread.

#### LONDON BROIL

Marinated Flank Steak served with bordelaise sauce and oven browned potatoes.

#### CHICKEN CAESAR SALAD

Romaine lettuce, garlic-seasoned croutons and parmesan cheese tossed with our special Caesar dressing. Served with soup du jour.

#### OLD-FASHIONED POT ROAST

Slowly cooked until tender. Served with mashed potatoes and gravy.

#### ROAST TURKEY

Fresh whole turkey slowly cooked in our special oven. Served with homemade dressing, mashed potatoes, gravy and cranberries.

#### PUB LUNCH BUFFET

Full sandwich bar with the freshest breads, gourmet meats, Swiss and cheddar cheese, condiments and the Chef's famous Texas chili.

#### TURKEY ALA KING

Turkey and vegetables in a creamy sauce served over biscuits.

Add coffee, tea or soft drinks for \$1.84++ each.

Linen service: Tablecloths & Napkins \$1.31++

PRICE	10% TAX	SUGGESTED 15% GRATUITY	TOTAL
14.28	1.64	2.14	18.06
*16.17	1.86	2.43	20.46

Add Homemade Carrot or Chocolate cake for \$2.89++

FOR MORE INFORMATION PLEASE CALL JIM OR JOHN @ (253) 852-1144.