

## SERVED HOT LUNCHES

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(Served by 2:00pm • Minimum Service of 25 People)

All lunch selections include the following:

Your Choice of Soup or Salad, Chef's Selection of Fresh Vegetables and Appropriate Starch, Fresh Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea and Your Choice of Dessert

### SOUP/SALAD

*(Choice of One)*

Soup du Jour • Caesar Salad • Mixed Green Salad • Fresh Fruit Compote  
Hearts of Romaine • Farfalle Pasta Salad

### ENTREES

<b>Garlic Crusted Chicken</b> – Marinated Chicken Breast in Panko	\$22.00
<b>Pulehu Chicken</b> – Barbeque Chicken Hawaiian Style	\$22.00
<b>Braised Beef</b> – Slow Braised Beef with Demi Glace	\$22.00
<b>Petite Filet*</b> – Broiled Petite Filet of Beef with Mushroom Demi Glace	\$25.00
<b>Traditional Meat or Vegetable Lasagna</b> – Smothered with Fresh Marinara Sauce	\$19.00
<b>Grilled Chicken Breast</b> – Marinated Chicken Breast Topped with your Choice of Bearnaise, Marsala, or Balsamic Demi Glace	\$22.00
<b>Chicken Cordon Bleu</b> – Chicken Breast Stuffed with Ham and Swiss Cheese and Topped with Supreme Sauce	\$22.00
<b>Open Faced Prime Rib Sandwich*</b> - Prime Rib of Beef Served on a French Baguette with Mushrooms and Havarti Cheese	\$22.50
<b>New York Steak Sandwich*</b> – Served with Sauteed Mushrooms and Onions	\$22.00
<b>Broiled Salmon Fillet*</b> – Served with Citrus Dill Sauce	\$22.00
<b>Baked Orange Roughy*</b> – Served with Lemon Butter	\$23.00
<b>Our Signature Roast Prime Rib of Beef*</b> Chef Carved and Topped with Au Jus	\$26.00

### DESSERTS

*(Choice of One)*

Black Forest Cake • Chocolate Supreme Cake • Deep Dish Caramel Apple Pie • Carrot Cake  
Chocolate Mousse • Peach Melba • Cheesecake with Strawberries • Ice Cream or Sherbet  
Tuile Filled with Seasonal Berries (\$1.50 Additional Per Person)