



LUNCHEON GUEST CHOICE PACKAGE

Starting at \$19.95 per person

Includes:

Customized Table Menu Linen Covered Tables

Fresh Bread on Tables

Coffee and Tea Service Unlimited Soft Drinks, Iced Tea and Juices

Choose one to two selections from

Soup or Salad Selections

Choose up to four

Entree Selections

Steaks and Chops / Pork and Poultry / Entrée Salads / Seafood / Pasta

Vegetable and Starch Accompaniment

Dessert Selections

BANQUET SELECTIONS FOR LUNCHEON PACKAGE

SOUP AND SALAD SELECTION

Salads

Mixed Garden Salad

Tomato, cucumber, artichoke heart, black olive, shaved carrots and cabbage

Caesar Salad

Crisp Romaine, Parmesan cheese, herbed croutons, chopped tomatoes and Portobello mushrooms add \$1

Caprese Salad

Sliced Beefsteak Tomatoes, Fresh Mozzarella, Fresh Basil, Red Onion, Kalamata Olives and Avocado add \$3

Mandarin Salad

Mixed greens, Mandarin oranges, halved grapes, sliced strawberries, toasted walnuts and goat cheese tossed with our Honey Dijon Vinaigrette add \$2

Spinach Salad

Fresh spinach, sliced egg, bacon and apple with our Raspberry Vinaigrette add \$3

Soups

Minestrone, Tomato Basil, Lentil, Chilled Gazpacho, Chicken Noodle, Split Pea, Chicken Tortilla, Corn Chowder, Cream of Chicken, Chicken and Rice, Beef Barley, Chicken Barley, Shrimp Bisque (add \$1), Clam Chowder (add \$1)

ENTRÉE SELECTION
PRIME STEAKS AND CHOPS

Chopped Steak

Stuffed with onions, sweet peppers, mozzarella cheese
then finished with caramelized onions and mushrooms

Sausage and Peppers

Italian Sausage sautéed with sweet peppers, onions, green peas, virgin olive oil, garlic and fresh basil

Skirt Steak

Tenderized marinated and grilled, finished with white wine, garlic, olive oil,
tomato, onion, cilantro and avocado **add \$2**

Petite Filet Mignon (6 oz)

Finished with natural au jus and sliced Portobello mushrooms **add \$5**

Lamb Chops

Grilled Colorado Lamb Chops marinated and grilled with olive oil, fresh lemon, oregano and a touch of garlic **add \$4**

PORK & POULTRY

Barbequed Baby Back Ribs

Half Slab **add \$1** / Full Slab **add \$4**

12 oz. Pork Chop

Prepared BBQ Style or finished with homemade applesauce **add \$2**

Grilled Half Chicken or Boneless Breast Preparations:

Seasoned - Virgin Olive oil, fresh squeezed lemon, oregano and touch of garlic

Portofino - sautéed in lemon wine sauce with sun-dried tomatoes, fresh basil and toasted pine nuts

Parmesan - lightly seasoned, breaded and baked with tomato sauce, fresh basil and Mozzarella cheese

Marsala – sautéed in a Marsala wine sauce with mushrooms

Vesuvio – sautéed in garlic and olive oil sauce with green peas and Italian herbs

Picatta – sautéed in a lemon wine sauce with capers and chopped tomatoes

Greek Style – Stuffed with Feta, spinach, red onion and black olives

ENTRÉE SALADS

Please see Restaurant Lunch Menu for Selections

SEAFOOD

Lake Superior Whitefish add \$2

Grilled Atlantic Salmon add \$3

Red Snapper add \$2

Pacific Grouper add \$3

Preparation Styles:

Sun-Dried Tomato Crust - Baked with sun-dried tomato and Almond herbed crust

Vesuvio – garlic, olive oil, white wine, green peas and Italian herbs

Greek Style - Feta, spinach, red onion and black olives

Portofino - sautéed in lemon wine sauce with sun-dried tomatoes, fresh basil and toasted pine nuts

Greek Seasoning - Virgin Olive oil, fresh squeezed lemon, oregano and touch of garlic

Mediterranean - Sautéed in lemon wine sauce with sun-dried tomatoes, artichokes and olives

Macadamia Nut Crust - Served with side of lemon butter sauce

Stuffed Shrimp

Fresh Shrimp stuffed with herbed crabmeat and finished with a lemon butter sauce **add \$2**

PASTA SELECTION

Pasta Choices:

Linguine, Rigatoni, Angel Hair or Whole Wheat Linguine

Sauce Choices:

Primavera – garlic and olive oil with sweet peppers, onion, mushrooms and Parmesan cheese

Marinara – Homemade tomato sauce

Alfredo – Creamy white sauce

Carbonara – Green peas, Pancetta, sweet peppers in a Parmesan Cream Sauce

Caprese – Homemade tomato sauce with fresh basil and fresh Bufala Mozzarella

Mediterranean – Garlic and olive oil with Parmesan, fresh basil, spinach, sun-dried tomato, black olives and toasted pine nuts

Add Calamari, Shrimp, Italian Sausage or Shrimp to any Pasta

ACCOMPANIMENT SELECTION

(Choose one vegetable and one starch)

Vegetables

Grilled Vegetables
Sautéed Spinach
Steamed Broccoli

Green Beans
Grilled Asparagus
Broccoli, Cauliflower and Carrots

Buttered Carrots
Sliced Portobello add \$1
Sautéed Mushrooms and Onion

Starch

Oven Roasted Red Potatoes
Risotto
Twice baked potato

Baked Penne Pasta
Potatoes au Gratin
Baked Sweet Potato

Baked White Potato
Mashed Potatoes
Macaroni and Cheese

DESSERT

Bread Pudding

Homer's Ice Creams and Sorbets

(Chocolate, Vanilla, Chocolate Cappuccino Chip and Lemon Sorbet)

Tiramisu **\$1**

Chocolate Mousse with Raspberry Sauce **\$1**

Meyer Key Lime Pie **\$1**

Sour Cream Cheesecake **\$2**

Flourless Chocolate Cake **\$2**

Warm Apple Crisp **\$2**

Black & White Chocolate Cake **\$2**

Crème Brûlé with Fresh Berries **\$2**

We would be happy to arrange any additional services needed to enhance your event.

For more information contact us at 847.234.9660