

LUNCHEON PACKAGE

Starting at \$19.95 per person

Three course lunch

Includes fresh bread basket, soup or house salad,

Choice of entrees and dessert

Coffee, tea and soft drinks

BANQUET SELECTIONS FOR LUNCHEON PACKAGE

The menu items with additional pricing have an up charge on the basic package price of \$19.95.

Select one soup, choice of entrees and dessert.

SOUPS

Tomato Basil

Minestrone

Crème of Mushroom

ENTRÉE SELECTION

Greek salad with spinach pie

Mandarin Salad with grilled chicken, oranges, grapes, strawberries, walnuts and goat cheese

Sirloin salad with grilled vegetables, chopped tomatoes and cucumber

Seared tuna salad with sesame crust, artichokes, black olives and chopped tomatoes \$2

Caesar salad with grilled chicken, salmon or shrimp, mushrooms, croutons and Parmesan cheese

(Below entrees will be served with host's choice of fresh vegetable and starch accompaniment)

Chopped steak with caramelized onions, Portobello mushrooms and natural au jus

Boneless breast of chicken – Greek Style

Boneless breast of chicken sautéed in a lemon wine sauce with tomatoes and artichoke hearts

Filet Mignon topped with sliced Portobello mushrooms \$4

Grilled salmon marinated and seasoned with olive oil, fresh lemon, oregano and a touch of garlic \$1

Grouper baked with a macadamia nut crust and served with a side of lemon butter sauce \$1

Red Snapper sautéed in a lemon wine sauce with sun dried tomatoes, artichoke hearts and black olives \$1

Whole wheat pasta with spinach, pine nuts, sun-dried tomatoes and Parmesan cheese tossed in a garlic oil sauce

DESSERT

Tiramisu \$1

Bread Pudding

Homer's Ice Creams and Sorbets

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

Chocolate Mousse with Raspberry Sauce \$1

Sour Cream Cheesecake \$2

Flourless Chocolate Cake \$2

Warm Apple Crisp \$2

Black & White Chocolate Cake \$2

Meyer Key Lime Pie \$1

Crème Bruleé with Fresh Berries \$2

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

For more information contact Greg Derman at (847) 234-9660