

LUNCH

There is a 20 person minimum to defray a \$35.00 Labor charge

All Plated Lunches Come with One Choice of Soup or Salad or Appetizer and Dessert

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea, Iced Teas

Soups

Chilled Vichyssoise with Tomato Cream

Brissago Minestrone with Macaroni Noodles

Chicken Wild Rice Soup

Tomato Soup Florentine

Rosamarina Soup with Roasted Chicken and Basil

Appetizers

Lime and Cilantro Shrimp with Jicama

Caramelized Onion and Gruyere Cheese Tart

Steamed Chicken and Sun Dried Tomato Dumpling with Spicy Mustard

Wild Mushroom Ravioli with Tomato and Roasted Pepper

Salads

Watercress and Bibb Salad with Shaved Gruyere, Roma Tomatoes and Honey Dijon Dressing

Sliced Beefsteak Tomatoes with Crumbled Blue Cheese and Red Wine Vinaigrette

Hearts of Romaine with Shaved Parmesan, Garlic Croutons and Caesar Dressing

Baby Green Salad with Radicchio, Kalamata Olives, Baby Tomatoes and Toasted Walnut Dressing

Grand Geneva Salad Chefs Blend of Six Lettuces with Cucumbers, Tomatoes, Olives

And Balsamic Dijon Dressing

Desserts

Peach Cobbler with Cinnamon Whipped Cream

White Chocolate Mousse Cake with Black Currant Sauce

Grand Marnier Savarin with Marinated Berries and Fresh Whipped Cream

Pastry Swan Filled with Lemon Bavarian Cream on Raspberry Sauce

Apple Cranberry Strudel with Cinnamon Almond Crust and Vanilla Bean Sauce

Fresh Fruit Tart with Frangipani, Lemon Custard and Apple Raspberry Sauce

Marinated Fresh Fruit with Sabayon and Nougatine Crust

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

PLATED LUNCH ENTREES

Salad Entrees

Marinated Chicken Breast

With Caesar Salad, Plum Tomato and Olives

Oriental Noodles

*Chinese Glass Noodles with Cilantro Chicken,
Thai Lime and Ginger Sauce*

Shrimp and Scallop Salad

With Asparagus Tips and Leek Vinaigrette

Hot Entrees

Roasted Breast of Chicken

With Basil Pesto and Parmesan Polenta

Grilled Top Sirloin Steak

With Spinach and Roasted Potatoes

Sautéed Chicken Scaloppini

With a Lemon Caper Sauce and Linguini

Swordfish Steak

With Basil Cous-Cous and Seven Vegetable Julienne

Lemon Broiled Salmon

With Indian River Rice and Grilled Vegetables

Medallions of Pork Tenderloin

With Rosemary Onion Marmalade and Gruyere Potatoes

Vegetarian Strudel

With Wild Mushrooms and Chick Peas

Cold Entrees

Sandwich Entrees

Toasted Sesame Lavosh Filled

With Marinated Vegetables Tomato, Cucumber and Hummus

Italian Chicken Focaccia

*With Tomatoes, Baby Greens, Red Onions, Mozzarella,
Chopped Basil and Chipotle Mayonnaise*

Chilled Deli Plate of Rare Roast Beef, Smoked Turkey, Country Ham

Wisconsin Swiss and Cheddar

Served with Red Potato Salad

Croissant Filled with Smoked Turkey or Ham

Lettuce, Tomato and Swiss Cheese, Basil Tortellini Salad

Cuban Chicken Wrap

With Black Bean Rice, Avocado, Baby Greens, Tomatoes and Mojo Sauce

Sun-dried Tomato Turkey Wrap

With Spinach, Artichokes, Cucumber Garden Spread and Tomatoes

Asiago Roast Beef

*With Lettuce, Tomato, Red Onions, Asiago Cheese
And Garlic Horseradish Sauce on Ciabatta Bread*