

LUNCH MENU

SIT-DOWN LUNCH** - All sit-down lunches include a Garden Salad, Homemade Rolls with fresh creamery butter, Chef's choice potato, and coffee.

Tuscan Chicken - \$16.95 GF, EF, NF

Chicken Cacciatore - \$16.95 GF, EF, NF

Classic Pot Roast - \$17.95 GF, DF, EF, NF

Peach Whiskey BBQ Chicken - \$16.95 GF, EF, NF

Pasta Primavera - \$15.95 EF, NF

Sausage Baked Penne - \$16.95 EF, NF

COLD LUNCH BUFFET - \$15.95 NF**

Choice of Two Salads – garden, creamy pasta, pasta in oil, potato, Assorted Deli Meats, Bread and Rolls, Assorted Sliced Cheese, Appropriate Condiments and 100% Colombian Coffee.

(add Assorted Cookies \$14 per doz or Chef's Selection of Soup \$2 per person for each soup)

Soups Available – *New England clam chowder, white bean chicken chili, fire roasted tomato basil, split pea with ham and virginia ham and bean.*

ITALIAN LUNCH BUFFET - \$17.95 NF**

Garden Salad with Italian Dressing, Garlic Bread, Chicken Piccata, Baked Ziti with marinara sauce, 100% Colombian Coffee.

HOT LUNCH BUFFET - \$18.95**

Garden Salad, Homemade Rolls with Butter, Choice of Two Lunch Entrees

Chef's Selection of Potato and 100% Colombian Coffee. (see sit down lunch options)

Prices are subject to 20% service charge and 6% Michigan sales tax

V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

****All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**