

## Luncheon Entrees

Served by 2:00

Tossed Garden Salad  
Rolls and Butter

### Entrees:

Chicken Salad Croissant .....	\$ 16.95
California fruit salad with cottage cheese .....	\$ 16.95
Beef stroganoff, on noodles .....	\$ 18.95
Veal Parmigiana.....	\$ 18.95
Chicken cordon bleu .....	\$ 18.95
Braised tenderloin tips, in burgundy wine sauce .....	\$ 18.95
Cream chicken on noodles .....	\$ 17.95
Boneless, skinless Chicken Breast with Poulette Sauce.....	\$ 17.95
Boneless breast of chicken, stuffed with rice pilaf .....	\$ 18.95
Baked Boston Scrod.....	\$17.95
Chicken Marsala .....	\$ 17.95
Chicken A'La Orange.....	\$17.95
Roast Top Round of Beef with Mushroom Gravy.....	\$17.95

### Choice of One:

Au Gratin Potatoes  
Hot Scalloped Potatoes  
Whipped Potatoes  
Red Skin Potatoes

Rice Pilaf  
Oven Brownd Potatoes  
Pasta with Marinara Sauce

### Choice of One:

Green Beans Almandine  
California Mixed Vegetables  
Peas and Mushrooms

Glazed Baby Carrots  
Whole Green Beans

Fresh Brewed Coffee, Tea, Decaf

### Choice of One:

*Chocolate, Yellow or White Cake or Spumoni, Sherbet, Ice Cream, Chocolate Mousse*

### Price includes:

Table Linens, Centerpieces, and Stemware  
Add 17% Gratuity and 7.5% Sales Tax

**Fruit Punch Station: \$1.50 per person**

**Pop Bar: \$1.75 Per Person and Bartender Fee: \$25.00 per hour, per bartender**