



BANQUETS & CONFERENCE CENTER

LUNCHEON

(Not available on Saturdays)

VEAL LEMON Privimi Veal Filets over Rice or Pasta

BEEF MEDALLIONS PRINCES Asparagus Béarnaise

TENDERLOIN BROCHETTE Beurre Rouge

PORK SCALLOPINI Garlic Mashed

COMBINATION SINGLE BREAST CHICKEN SUPREME and ROAST BEEF au jus

CHICKEN TENDERLOIN BROCHETTE Beurre Blanc Served with Rice Pilaf

CHICKEN CUTLETS FONTINA over Verde Spinach Fettuccini or Risotto

BREAST OF CHICKEN MARSALA Marsala Wine Sauce with Mushrooms

MADAGASCAR CHICKEN Fresh Green Peppercorn with Cognac Sauce

CHICKEN VESUVIO Bone-In ¼ Chicken with Vesuvio Potatoes

CHICKEN PICATTA Creamy Lemon Butter Sauce with Capers

MEDITERRANEAN HERBED CHICKEN BREAST

CATALONIA CHICKEN with Romesco Sauce

DE JONGE CRUSTED CHICKEN

CHICKEN CHAMPAGNE

PAN SEARED SALMON

Over Mixed Spring Greens, Sunflower Seeds and Mandarin Orange Vinaigrette

BROILED WHITEFISH Fisherman's Broth (Portuguese)

BROILED TILAPIA Lemon Butter

Above Include:

Room Rental for 3 Hours

Choice of Soup or Salad, Potato, Vegetable, Dessert, Bread and Butter

Douwe Egberts European Dark Roast Regular and Decaffeinated Coffee

Herbal and Spiced Hot Teas

Private Room Set Up to Your Specifications - Fresh Cut Flowers on Each Table

Soft Background Music - P/A System

01-20-09