



BOXED LUNCHES AND TRAYS

Cold Lunch options can be individually boxed or placed on trays

Choice of Salad or Sandwich and side- \$9.95/person **Add a Dessert** (Cookie/Brownie) - **\$11.45/person**
Add a Beverage (Bottled Water/Can Soda) - **\$1.00/person**

Salad Choices

Served with choice of honey butter croissant or fresh baguette

Brasserie

House salad with fresh veggies and choice of dressing

Classic Caesar

Classic Caesar salad with fresh croutons

Apple and Almond Brie

Garden greens with apples, almond brie, fresh berries, and red grapes

Spinach

Wilted spinach with red onion, bacon, golden raisins, and a poached egg

Chef Escoffier

Ham, turkey, cheddar, egg, and tomato

Orchard Harvest

Cherries, apples, cranberries, fresh berries

DRESSINGS: French Poppy Seed, Dijon Vinaigrette, Roquefort, Raspberry Vinaigrette, Peppercorn Dill, Caesar

Sandwich Choices

Served with Potato Salad or Fresh Fruit

Chicken Salad Croissant

Cashew curry chicken salad with cranberries, cashews, and golden raisins

Celeste Croissant

Egg Salad, cucumber, butter leaf, tomato

Charcuterie

CHOOSE MEAT

Beef
Turkey
Ham
Salami

CHOOSE CHEESE

Gruyere
Cheddar
Provelone

CHOOSE BREAD

Country White
Hearty Wheat
Baguette
Croissant
Flatbread

HOT LUNCH BUFFET

All meals include assorted breads and spreads, salad, dressing, starch side, vegetable side, entrée, iced tea and water.

One Entrée Buffet - \$14.95 per person **Two Entrée Buffet - \$17.95 per person**

Entrée Choices

CHICKEN OPTIONS

Buttermilk Pecan Chicken Breast

Pecan Encrusted and baked to perfection

Sautéed Parmesan Chicken

Sautéed and topped with a parmesan garlic cream sauce

Candlewood Chicken

Broiled with mushrooms, artichokes, bacon, and onion in a garlic cream sauce

Chicken Cordon Bleu

Chicken Breast stuffed with Parisian Ham, gruyere, and topped with Béarnaise Sauce

Coque Au Vin

Chicken sautéed with mushrooms, shallots, and fresh herbs in a red wine reduction

BEEF OPTIONS

Beef Tenderloin

Our most popular entrée, served with a creamy mushroom sauce

Prime Rib

Carved with Horseradish Sauce and Aus Jus

PORK OPTIONS

Pork Tenderloin

Hand Cut Medallions topped with Cherry Bordelaise Sauce

Pork Loin Au Poivre

Topped with brandy green pepper sauce

Parisian Ham

Served with a maple Dijon glaze

SEAFOOD OPTIONS

Atlantic Salmon

Grilled and topped with roasted red pepper sauce

Icelandic Cod

Tender and Flaky fish topped with a garlic lemon wine sauce

Crab Stuffed Jumbo Shrimp

Blue crab stuffed and topped with a garlic cream sauce

Salad Choices

Spinach Salad

Topped with red onion, bacon, golden raisins, egg, choice of dressing

Mixed Green Salad

Topped with Dried Cranberries, Brie, and Toasted Pecans

Classic Caesar Salad

Grated Parmesan Cheese, Croutons, and Caesar Dressing

Brasserie Salad

Topped with assorted fresh vegetables and choice of dressing

DRESSINGS: French Poppy Seed, Dijon Vinaigrette, Roquefort, Raspberry Vinaigrette, Peppercorn Dill, Caesar

Side Choices

Starch Sides

Yukon Twice Baked Potatoes
Roasted Sweet Potatoes
Spatzelle
Herb Roasted Potatoes

Bacon Lardoons & Wild Mushroom Risotto
Garlic Parmesan Mashed Potatoes
Wild Rice Pilaf

Vegetable Sides

Medley of Fresh Vegetables
Roasted Asparagus
Broccoli with Lemon Butter

Country Style Green Beans
Ratatouille
Braised Red Cabbage

