

GROUP MENU

THREE-COURSE LUNCH

\$30 per Guest* Select one first course and up to two entrees for the group

FIRST COURSE

Soup of the Day (V)

Dietary Option: Fruit Plate (GF) (VG) (DF)

Mixed Green Salad (V)

Romaine, Cucumber, Tomato, Shredded Carrot, Served with Ranch or Italian Dressing

ENTREES

Dietary Option: Vegetable Kabob (GF) (V)

Zucchini, Yellow Squash, Tomato, Onion, Mushroom, Peppers, Wild Rice, Balsamic Glaze

Chicken Caesar Salad

Chicken Breast, Romaine Lettuce, Tomato, Croutons, Romano Cheese

Fresh Filet of Salmon (DF) (GF)

Tomato Confit, Roasted Wedge Potatoes, Green Beans

Grilled Chicken Breast (DF)

White Wine Reduction and Herb Sauce, Roasted Wedge Potatoes, Green Beans

Roasted Turkey

Potato Purée, Gravy, Stuffing, Green Beans

Bistro Steak Au Poivre (GF)

Peppercorn Sauce, Potato Purée, Green Beans

DESSERT

Vanilla Sundae (GF) (V)

Chocolate or Caramel Sauce, Whipped Cream

Dietary Option: Sorbet (GF) (DF)

BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Hot and Iced Tea

 $\mathsf{DF} \mathsf{-} \mathsf{Dairy} \mathsf{\, Free} \qquad \mathsf{GF} \mathsf{-} \mathsf{\, Gluten} \mathsf{\, Free} \qquad \mathsf{V} \mathsf{-} \mathsf{\, Vegetarian}$

The menu includes freshly baked bread and butter along with beverage service.

Please contact group services with any questions regarding dietary restrictions. The count of each entrée is due with the final payment.

*All pricing is subject to tax and service fee