



309-692-3990 ~ 800-692-3990 ~ Fax: 309-692-2749

LUNCHEON ENTREES

POULTRY

Poultry entrees include rolls, butter, coffee, and tea with choice of two of the following: Salad, Vegetable, Potato or Rice.

NATURAL CHICKEN BREAST FILET \$12.50

A boneless and skinless breast of chicken served with Honey Dijon, Polynesian sweet and sour sauce or Wild Plum sauce.

CHICKEN BREAST TENDERLOIN STRIPS \$12.50

Lightly breaded, fried to a golden brown and served with a Polynesian sweet and sour sauce on the side.

POLYNESIAN STYLE SWEET AND SOUR CHICKEN \$11.95

Tender morsels of boneless chicken in a Polynesian style sauce with pineapple chunks.

CHICKEN PARMESAN \$12.50

A marinated chicken breast covered with a thick and zesty Italian sauce and parmesan cheese.

CHICKEN CREPES ALA REINE \$12.50

Delicate crepes filled with chicken and mushrooms and topped with a rich sherry cream sauce.

TURKEY MARCO POLO \$12.50

Fresh broccoli spears wrapped with natural turkey breast and topped with a cheddar cheese sauce.

CHICKEN SUPREME \$11.95

Diced morsels of chicken mixed in a wild and white rice blend with fresh mushrooms and slivered almonds.

ASIAN NOODLE STIR FRY w/CHICKEN \$11.95

Asian noodles and sliced grilled chicken and vegetables with a savory Asian sauce.

TERIYAKI CHICKEN – STIR FRY \$12.50

Lightly marinated chicken breast served with stir-fried vegetables on a bed of rice.

BAKED OR FRIED CHICKEN \$11.95

Delicately seasoned and baked or fried in its own juices until golden brown.



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BEEF

Beef entrée include rolls, butter, coffee, tea, and a choice of two of the following: Salad, Vegetable, Potato, Rice, or Noodles.

BBQ BEEF BRISKET \$12.50

Slowly smoked with natural hickory wood and glazed with our homemade brisket sauce.

FRENCH DIP OF CHOICE BEEF AU JUS or ITALIAN BEEF \$12.50

Slow roasted choice beef sliced thin with natural au jus and served on a French roll.

TENDER POT ROAST \$12.50

Slowly cooked for tenderness and served in au us.

SWISS STEAK \$12.50

Cubed steak slowly cooked for tenderness and served with a sauce of fresh vegetables.

PASTA

Pasta entrees include Salad or Vegetable, Bread Sticks, Butter, Coffee, and Tea.

FIVE CHEESE TORTELLINI \$12.95

Tender tortellini with a five-cheese and basil filling, accented with colorful carrots, red bell peppers, and parsley in an Alfredo-style sauce.

VEGETABLE LASAGNA \$12.95

Tender layers of pasta with vegetables and cheese in a delicate white cream sauce.

MEAT LASAGNA \$12.95

Tender layers of pasta with a rich, thick and zesty meat sauce topped with lots of mozzarella cheese.

ITALIAN PASTA WITH SAUCE \$12.50

Select 1 or 2 Pastas

Spaghetti - Rotini

Fettuccine - Tortellini

Select 1 or 2 Sauces

Marinara - Alfredo

Zesty Meat - Cheese



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SALADS

Each salad includes a choice of dressings, muffins or crackers, butter, coffee and tea.

SEAFOOD SALAD \$11.65

Shrimp, crab and fresh vegetables on a bed of lettuce.

CHEF SALAD \$10.95

Julienne strips of meats and cheeses, hard-boiled egg and tomato on a bed of assorted greens.

TACO SALAD \$10.95

Lean taco meat, shredded cheese, diced tomatoes, tortilla chips, with sour cream. Served on a bed of assorted greens.

SALAD BUFFET – “All You Can Eat” \$11.95

An abundant variety of fresh salad greens, meats, cheese toppings, assorted vegetables, coleslaw, pasta salad, potato salad, cottage cheese, and fresh fruit.

CHUNKY CHICKEN SALAD & FRUIT PLATE \$11.95

A scoop of chunky chicken salad made with Hellman's mayonnaise, in a ring of melon, served with fresh fruit and an oversized blueberry muffin. Can also be served on Pita or Croissant.

SPECIALTY BUFFETS

All buffets include coffee & iced tea.

TACO BUFFET \$11.50

Lightly-seasoned meat, taco shells, shredded cheese, lettuce, diced tomatoes, salsa, sour cream, Spanish rice or refried beans, Mexican potato puffs, coffee and tea.

MEAT & CHEESE BUFFET \$12.50

Assorted slices of extra lean Danish ham, natural turkey breast, slices of baby Swiss and Colby Longhorn cheese, mayonnaise, mustard and assorted breads. A relish tray is included with potato salad and coleslaw, coffee and tea.

Additional meats available for upcharge: choice roast beef, turkey or pastrami.

BAKED POTATO BAR \$11.50

A piping hot baked potato with assorted toppings including: butter, sour cream, steamed broccoli, mushrooms, shredded cheddar cheese, bacon bits and chili. Includes a tossed salad with assorted dressings.



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SIDE OPTIONS

POTATOES OR RICE

Whipped Potatoes
Baked Potatoes
AuGratin Potatoes
Scalloped Potatoes
Diced Baked Potatoes
Buttered Parsley Potatoes
Rice Pilaf
Rice Florentine
Rice Almondine
Spanish Rice
Twice-Baked Potato +\$1.00

SALADS

Tossed Salad with Dressings
Coleslaw
Pasta Salad
Fruit Jell-O Salad
Carrot-Raisin Salad
Three-Bean Salad
Applesauce
Cottage Cheese
Fresh Fruit Salad +\$.55
Waldorf Salad + \$.65
Spinach Salad + \$.65

VEGETABLES

Green Beans with Bacon & Onion
Buttered Sliced or Whole Baby Carrots
Italian Green Beans
Buttered Green Peas
Sugar Snap Peas
Buttered Corn
Broccoli Normandy (Broccoli, Cauliflower & Carrots)
Scandinavian-Style Vegetables (Peas, Julienne Carrots, Zucchini and Green Beans)

Price Information

- All buffet menus include our fine china, glassware silverware, table linens & skirting.
- All prices shown are for buffet setup. \$1.00 additional charge for sit down service.
- Add \$3.00 per person for Luncheon Entrees served after 4:00 p.m. Extra side dish will be included.
- Prices are subject to sales tax and an 20% service charge.
- If guest count is under 50 guests—add \$1.00.



DESSERTS

Gourmet Desserts: \$3.95

Peanut Butter Fudge Silk - Snickers Pie - Caramel Apple Granny
New York Style Cheesecake with Topping
Death by Chocolate (dark choc ganache & choc mousse)
Bourbon Street Pecan Pie (toasted pecan halves w/ Kentucky bourbon laced filling)
Key Lime Pie (authentic Florida Key lime in a granola crust)
Irish Cream Bash (white choc mousse & choc cake crumbles w/ Irish cream)
Turtle Cookie Dough Fudge Brownie (fudge brownie crust, dark choc. cookie dough, caramel pecans)
Gourmet Turtle Cheesecake (NY cheesecake on a layer of fudge, covered with caramel, garnished with chopped pecans and placed on a graham cracker butter crust)
Mousse Filled Chocolate Shell (dark chocolate shell on a bed of sauce filled with mousse and garnished with fresh berries)

Assorted Pies & Cakes: \$1.95—Lunch \$2.95—Dinner

French Crème Cheesecake with Topping
Layer Cakes: Chocolate, White Chocolate Raspberry Cream
Layer Cakes: Strawberry, Lemon & Cream, Tuxedo Truffle Mousse
Layer Cakes: Black Forest, German Chocolate
Pies: Apple, Cherry, Peach, Caramel Apple Walnut, Fruits of the Forest
Pies: Chocolate, Lemon, or Coconut Crème Pie
Assorted Cater Inn Desserts (pies, cakes, brownies, etc)
Ice Cream with Assorted Toppings

Cookies, Brownies & Dessert Bars: \$1.50 (2pp)

Gourmet Cookies – Turtle or Chocolate Brownies
Lemon Squares – Assorted Gourmet Dessert Bars—Petite Cheesecakes
Chocolate Mousse topped with Raspberry Sauce or Chocolate & Cream

Ice Cream: \$1.50

Ice Cream or Sherbet with a Sugar Cookie

“Sparkling” Ice Cream Buffet: \$3.50

Sparklers light up this specialty as it is rolled out to the guests.
French Vanilla Ice Cream, Deluxe Hot Fudge, Caramel Sauce
Whipping Cream, Stemmed Cherries, Chopped Nuts, Candy & Cookie Pieces
Chocolate Covered Nuts, Coconut, Chocolate Raisins and M&M's

NY NY Cheesecake Martini Bar: \$2.95

Toppings: Strawberry, Chocolate & Caramel Sauces,
Chocolate Chips, M&M's, Toasted Almonds, & Coconut
6oz Martini Glass