

Entrees

All menus may be tailored to your individual taste and enhanced by any number of supplemental courses, dishes, chef attended stations or beverages.

All lunch entrees come with Classic Garden Salad and you choice of dessert (Brownies, Cookies, or Biscotti)

Dinner entrees come with Garden, Spinach, or Caesar Salad, dessert and fresh baked Rolls.

Choose from Apple Crisp, Black Forest Chocolate Cake, Carrot Cake, Cheesecake, or Chef's Trifle made with seasonal ingredients.

(\$Lunch / \$Dinner)

Thai Stir Fry

Chicken or Pork stir fried with Seasonal Vegetables, Red Curry Coconut sauce; served with Bamboo Rice, Spring Roll and Thai dipping sauce

\$11.75 / \$14.25

Mediterranean Chicken

Boneless skinless Chicken breast braised in Olive Oil, dried Apricots, Capers, Kalamata Olives, fresh herbs, and spices; served with Raisin studded Cous Cous and seasonal Vegetables

\$11.75 / \$14.55

Five Spice & Pecan Crusted Chicken Breast

Roasted boneless skinless Chicken Breast with Cilantro Lime Rice, Asian Vegetables, and Teriyaki Ginger sauce

\$11.25 / \$13.75

Chicken Parmesan

Baked breaded Chicken Breast, Penne Pasta, topped with Marinara Sauce and Provolone Mozzarella Cheese Blend; served with Italian style Green Beans

\$11.35 / \$13.85

Boursin Chicken

Garlic Herb Cheese filled Chicken Breast served with Seasonal Vegetables and roasted Redskin Potatoes finished with a Mornay sauce

\$13.25 / \$15.00

Cajun Chicken Pasta

Sautéed with Garlic, Sun-dried Tomatoes, and Mushrooms in a Cajun Cream sauce

\$13.25 / \$14.00

Pasta Primavera

Sautéed Seasonal Vegetables are tossed with Penne Pasta and Basil Marina or Pesto sauce then sprinkled with Parmesan Cheese served with Garlic Bread Sticks

\$10.50 / \$12.25

Roasted Stuffed Pork Loin

Filled with Apricots, Celery, Carrot, Onion, and Herbed Bread Crumbs with a Mushroom Demi-glaze. Almond & dried Cranberry Rice with Indiana style Green Beans

\$13.00 / \$14.70

Blackened Catfish & Fragrant Sun-dried Tomato Basil Butter

White and Wild rice, sautéed Seasonal Vegetables

\$13.25 / \$14.25

Poached Salmon Filet

Cilantro Lime Rice, Asian Vegetables and Sweet Chili sauce

Or

Accompanied by Wild Rice, seasonal Vegetables, and a Lemon Caper Dill sauce

\$13.25 / \$14.75

Beef Pot Roast

With Peas, Carrots, Celery and Onions all slow cooked until tender then served with Mashed Potatoes and Brown Gravy

\$11.35 / \$12.75

Home-Made Meatloaf

Moist and flavorful; served with Mashed Potatoes, Indiana Green Beans, and Brown Gravy

\$10.75 / \$11.95

Slow Roasted Prime Rib

Rubbed with a savory Herb and Salt crust served with roasted Redskin Potatoes, Seasonal Vegetables, au jus and creamy Horseradish sauce

Market \$

Seared Beef Tenderloin

Cooked to your specifications and accompanied by Garlic Mashed Potatoes, roasted Seasonal Vegetables, and Romesco sauce

Market \$