



PLATED LUNCH SELECTIONS

Served with Chef's Choice of Salad, Rolls and Butter, Chef's Selection of Dessert. Freshly Brewed Rooted Grounds Regular and Decaffeinated Coffee, Assorted Herbal Teas, Iced Tea and Iced Water

CHICKEN

Herb Roasted Chicken w/ Red Pepper & Jack Cheese Cream Sauce, Red Pepper Quinoa and Roasted Root Vegetables

OR

Pesto Chicken, Tomato Parmesan Couscous and Seasonal Vegetable

PORK

Apple Cider Braised Center Cut Pork Chop w/ Applejack Demi Sauce, Garlic & Herb Roasted Fingerling Potatoes & Fresh Seasonal Vegetable

OR

Dijon & Herb Roast Pork Loin w/ Robert Sauce, Au Gratin Potatoes & Fresh Seasonal Vegetables

BEEF

Texas Style BBQ Beef Brisket, Homemade Macaroni & Cheese, Country Style Green Beans & Corn Bread

OR

Roasted Garlic Marinated Sirloin Steak w/ a Red Wine Reduction, Garlic Herb Whipped Potatoes & Fresh Seasonal Vegetable

VEGETABLE

Roasted Acorn Squash Stuffed with Quinoa, Sun Dried Tomatoes, Thyme, Oregano & Parmesan Cheese w/ Tomato Coulis. Served with Fresh Seasonal Vegetables

OR

Mediterranean Salad - Romaine Lettuce Topped with Pepperoncini, Kalamata & Black Olives, Cucumber, Red Onion, Feta Cheese and Lemon Oregano Vinaigrette

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.