

lunch menu

BY CLASSIC CATERING & EVENTS

SALAD *SELECT 1*

HOUSE

Tossed Greens, Tomato, Onion, Cucumber, Choice of Two Dressings

CAESAR

Romaine, Croutons, Parmesan, Caesar Dressing

MIDWEST SALAD

Mixed Greens, Dried Cranberries, Walnuts, Parmesan, Raspberry or Fuji Apple Vinaigrette

CAPRESE SALAD

Tomatoes, Mozzarella, Fresh Basil, Balsamic Vinaigrette

PASTA SALAD

Penne, Fresh Vegetables, Cheese, Italian Dressing

POTATO SALAD

Classic American or Roasted Red Potato

BAKED GOOD

ASSORTED ROLLS WITH BUTTER

ENTRÉE SELECT 1- ADDITIONAL ENTREE \$3 PER GUEST

OVEN ROASTED HERBED CHICKEN

Two Pieces, Cut, Bone-In

CHICKEN FLORENTINE

Chicken Breast, Creamy Spinach Sauce

CHICKEN PARMESAN

Parmesan Chicken Breast on Nest of Spaghetti, Marinara

TURKEY POT ROAST

Tender Shredded Turkey, Gravy

HERB-CRUSTED PORK LOIN

Two Slices, Cherry Chutney

BBQ PULLED PORK

Shredded, Pretzel Bun

HOMEMADE MEATLOAF

Two Slices

BEEF STROGANOFF

Slow Roasted, Tossed with Mushroom and Egg Noodles, Gravy

BEEF POT ROAST

Tender Shredded Beef, Potatoes, Carrots

MOSTACCIOLI

Penne, Marinara, Blend of Italian Sausage and Beef

LASAGNA *(MINIMUM OF 12 GUESTS)*

Blend of Italian Sausage and Beef, Chicken, or Roasted Vegetable

PASTA PRIMAVERA *(VEGETARIAN)*

Pasta, Roasted Vegetables, Marinara, Cheese

STUFFED SHELLS *(VEGETARIAN)*

Cheese Stuffed Shells, Marinara

TORTELLINI *(VEGETARIAN)*

Cheese Stuffed Tortellini, Marinara or Alfredo

STARCH *SELECT 1*

WILD RICE PILAF

HOME MADE MAC & CHEESE

POTATOES

Roasted Yukon Gold, Parsley Buttered New Potatoes,
or Mashed Potatoes with Gravy

VEGETABLE *SELECT 1*

GREEN BEANS

Seasoned or with Almonds

BABY CARROTS

Brown Sugar Glaze, Butter

BROCCOLI-CAULIFLOWER BLEND

All meals include a dessert and disposable plates, napkins, and utensils.
Beverages available for \$1.50 per person- soft drinks and bottled water.

10-15 guests: \$14.95 per person - excluding tax and delivery fee
More than 15 guests: \$12.95 per person - excluding tax and delivery fee