

2018 SPRING FLING

Luncheon Menu Options

Both plated lunch entrees include artisan rolls & continental butter, a mixed green salad with French or ranch dressing (GF), iced water, & regular coffee with cream & sugar.

ROASTED HERBED CHICKEN

Roasted chicken marinated in olive oil, lemon juice, garlic, & fresh herbs
Homemade mashed potatoes & chef selected vegetable GF

SPINACH AND CHEESE RAVIOLI

Ravioli served with marinara sauce or parmesan cream sauce
Sautéed kale, spinach & julienned carrots V

MINNESOTA COBB SALAD

Roasted brined turkey breast with artisan greens, avocado slices, bacon, hardboiled egg, tomatoes, bleu cheese crumbles, & peppered pecans
Served with homemade ranch dressing
(Plated salad omits the side green salad)

ASSORTED DESSERTS