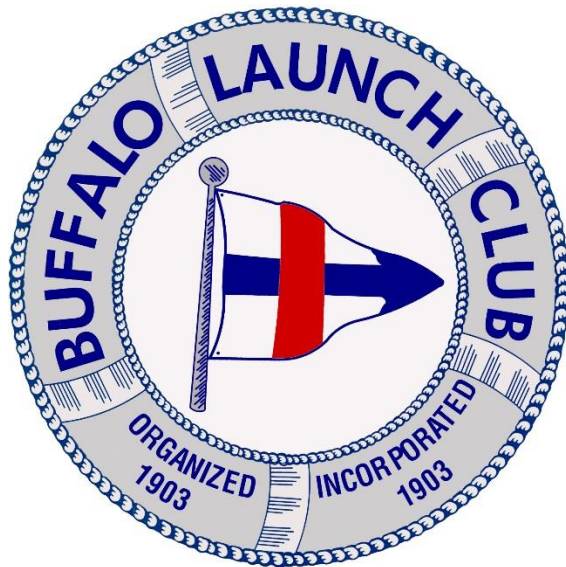




# *Luncheon Menus*





# *Buffet Selections*

## *Riverside Buffet*

*Assorted Rolls & Butter  
Fresh Cut Fruit  
Macaroni Salad  
Tossed Greens & assorted dressings*

*Choice of 2:*

*Cajun Spiced 8 piece Chicken with Gumbo Sauce  
Creamed Chicken Forestiere with Bisquet  
Southwest Spiced Haddock with Black Bean Sauce  
Baked Penne Pasta with Italian Sausage & Mozzarella  
Breaded Chicken Parmesan with Penne Pasta Marinara*

*Assorted Cookie Display  
\$19 per person*

## *Express Sandwich Platter*

*Potato Salad  
Mixed Greens & assorted dressings*

*Choice of 3:*

*Roast Beef on Weck with Horseradish Cream  
Baked Ham & Cheddar with Mustard on a Pretzel Roll  
Corn Beef on Rye with Swiss Cheese, Sauerkraut & Russian Dressing  
Vegetarian Spinach Wrap with Grilled Vegetables  
Tuna Salad Wrap with American Cheese and Dressed Greens*

*Assorted Cookie Display  
\$12 per person*

## *Soup Selections*

*Classic Chicken Noodle  
Cream of Mushroom  
Minestrone  
Lentil  
Additional \$2.50 per person*





## *Plated Entrée Selections*

### *Garlic Crusted Pork Loin*

*Served with Cranberry Sauce, Roasted Baby Red Potatoes & Brussel Sprouts*

*\$17*

### *Traditional Chicken a la King*

*Served with a homemade biscuit*

*\$15*

### *Grilled Filet of Sirloin*

*5oz sirloin with Mushroom Demi Glaze, served with Whipped Potatoes & Green Beans*

*\$21*

### *New England Codfish*

*Breadcrumb Crusted with a Beurre Blanc, served with Broccolini & Whipped Potato*

*\$19*

### *Chicken Francaise*

*Served with a Lemon Beurre Blanc, Rice Pilaf & Mixed Vegetables*

*\$18*

### *Chicken Milanese*

*Italian Breaded Chicken Breast over Arugula Salad with Tomatoes, Cucumbers & Red Onions*

*\$17*

### *Grilled Salmon*

*Served with a Lobster Beurre Blanc, Whipped Potatoes & Mixed Vegetables*

*\$19*

### *Vegetarian Option:*

*Roasted Vegetables served with Mediterranean Orzo*

*\$16*

*All entrées accompanied by a house salad, rolls & butter,  
and coffee & tea service.*

