



Plated Luncheons

Available Until 2 PM

Plated Lunch Includes

Dinner Rolls with Whipped butter, Market Vegetables, Chef's Recommended Starch, Dessert Platter and Fresh Brewed Coffee & Assorted Teas

Roast Striploin of Beef

Tender Beef served with Rich Peppercorn Gravy & Horseradish.

Baked Virginia Ham

Maple Glazed Ham, with an Apple & Caramelized Onion Chutney

Jamaican Jerk Chicken

Fresh Chicken marinated in Jerk Spices, Grilled and Rolled, then Braised with a Lime and Cilantro infused Fruit Salsa

Steak Sandwich

6oz Sirloin Steak served on Garlic Toast, topped with Grilled Mushrooms

Perogies & Cabbage Rolls

Cheddar & Onion filled Perogies, Beef & Rice filled Cabbage Rolls with Tomato Sauce, Grilled Kielbasa Sausage

Citrus Chicken

Citrus Marinated Grilled Breast of Chicken with a Melange of Lime infused Cranberries, Orange and Grapefruit, accompanied with a Chili Salsa

Sesame Crusted Teriyaki Salmon

Asian Marinated Filet of Salmon dressed with black & white sesame seeds, baked with lemon. Served with Roasted Pineapple and Teriyaki Sauce

Roasted Porkloin

Garlic and Rosemary infused Porkloin, roasted and then sliced atop Apple, Cranberry Chutney

Grilled Caribbean Coconut Chicken

Marinated Chicken (Coconut, Lime, Chili), pan seared and served with Crisp Plantain Slice and a Tropical Fruit & Mango Chutney