

LUNCHEON SELECTIONS

Light Luncheons

*All Light Luncheons include Seasonal Fresh Fruit, Fresh Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

Caesar Salad—16.00 per person

Grilled Chicken Breast, Crisp Romaine, Artichoke Hearts, Roasted Red Peppers,
Garlic Croutons, Asiago Cheese and Caesar Dressing

Grilled Steak Salad—17.00 per person

Sliced Oak Barrel Sirloin, Crisp Romaine, Iceberg, Cucumbers, Sweet Bell Peppers, Garlic
Croutons, Tomatoes, Sliced Egg, Cheddar Cheese and Ranch Dressing

Trio Salad—17.00 per person

Tuna Salad, Vermicelli Salad and Broccoli Salad,
Fresh Tomatoes, Sliced Egg, Mixed Lettuces and Assorted Crackers

Chicken Salad or Tuna Salad Sandwich—16.00 per person

Lettuce, Tomato with Red Skinned Potato Salad and Potato Chips

Nicoise Salad—16.00 per person

Tuna, Sliced Egg, Green Beans, Roasted Potatoes, Fresh Tomatoes,
Red Onions, Kalamata Olives and Crisp Romaine

Hot Luncheon Entrees

*All Lunch Entrees are served with a House Tossed Salad, Fresh Baked Rolls and Butter,
Chef's Selection of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Herbal Teas and Iced Tea*

*A Maximum of Two Entrée Options may be offered to your guests. Please note that when Two Entrees are
chosen, all will be charged at the higher price.*

Mango Chicken—20.00 per person

Marinated and Char-Grilled, with Steamed Rice and Stir-Fry Vegetables

Grilled Chicken Breast—19.00 per person

Garlic Mashed Potatoes, Fresh Vegetables and Boursin Cream

Thai Chicken—21.00 per person

Grilled Chicken, Spicy Asian Noodles and Stir-Fry Vegetables

Roasted Pork Loin—20.00 per person

Roasted Red Potatoes, Thin Beans and Mushroom Demi Glace

Beef Tenderloin Tips—22.00 per person

Mushroom Ragout, Cipolini Onions and Pasta

Horseradish Crusted Roughy—22.00 per person

Garlic Mashed Potatoes and Thin Beans

Char-Grilled Atlantic Salmon—24.00 per person

Savory Rice, Fresh Vegetable and Dijon Cream

Italian Manicotti—22.00 per person

Sautéed Shrimp, Squash and Pignoli Nuts in Pomodoro Sauce

Grilled Vegetable Strudel—19.00 per person

Herbed Cous Cous and Roasted Red Pepper Sauce

Luncheon Buffets

*All Lunch Buffets are served with Fresh Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea*

West Virginia Picnic—19.00 per person

Seasonal Fruit, Berries and Melons

Brian's Macaroni Salad

Three Way Hobo Beans

Potato Chips and French Onion Dip

Char-Grilled Quarter Pound Hamburgers

Bratwurst Steamed in Beer and Onions

Buttermilk Fried Chicken

Pickles, Crisp Lettuce, Tomatoes, Sliced Onions and Sliced Cheese

Appropriate Condiments and Breads

Warm Apple Crisp

Italian Market—19.00 per person

Caesar Salad with Fresh Tomatoes and Kalamata Olives

Eggplant Parmesan

Sautéed Zucchini and Squash

Sautéed Chicken Picatta

Baked Pasta with Italian Hot Sausage

Chef's Selection of Assorted Desserts

Soup, Salad and Potato—20.00 per person

Chef's Selection of Two Freshly Made Soups

Fresh Romaine, Baby Spinach and Mixed Spring Greens

Tomatoes, Cucumbers, Red Onions, Black Olives, Diced Egg, Sliced Mushrooms, Mandarin

Oranges, Shredded Cheddar, Bacon, Diced Ham, Asiago, Garlic Croutons,

Italian, Ranch and French Dressings

Jumbo Baked Potatoes

Sour Cream, Bacon Bits, Shredded Cheddar Cheese and Butter

Fresh Baked Cookies

South of the Border—21.00 per person

(25 Person Minimum)

Tortilla Chips with Salsa, Nacho Cheese and Jalapeno Peppers

Taco Bar to Include: Seasoned Beef and Chicken,

Flour Tortillas, Crunchy Taco Shells, Fresh Tomatoes, Jalapeno Peppers,

Sour Cream, Taco Sauce and Shredded Cheddar Cheese
Cheese Enchiladas
Mexican Rice and Refried Beans
Caramel Covered Cheesecakes

Down South BBQ—22.00 per person

(25 Person Minimum)
Seasonal Fruit, Berries and Melons
House-Made Corn Bread
Brian's Macaroni Salad
Red Skinned Potato Salad
Pulled Pork with Fresh Rolls
BBQ Chicken
Three Way Hobo Beans
Assorted Fruit Pies

Waterfront Place Deli Your Way Lunch—20.00 per person

*The below is served with Freshly Brewed Coffee, Decaffeinated Coffee
Assorted Herbal Teas and Iced Tea, Assorted Chips, Pretzels and Fresh Baked Cookies*

Salads

(Choose Two)

Traditional Caesar Salad
Vegetable Pasta Salad
Cucumber and Tomato Salad
Broccoli, Bacon and Cheddar Salad
Mixed Lettuces with Two Dressings
Brian's Macaroni Salad

Sandwich Choices

(Choose Two)

Roast Beef, Cheddar, Lettuce, Tomato and Fried Onions
Pulled Pork Sliders with Crispy Pickles
Roast Turkey, Smoky Bacon and Avocado
Applewood Smoked Bacon, Lettuce and Tomato
White Tuna Salad, Sprouts, Lettuce and Roma Tomato
Roast Beef, Cure 81 Ham, Swiss, Lettuce, Tomato and Pickled Peppers
Cure 81 Ham, Salami, Capicola, Soupresatta, and Fresh Mozzarella, Ripe
Tomatoes, Lettuce, Red Onions, Italian Dressing and Mayonnaise
Shaved Roasted Chicken, Fontina, Sprouts and Baby Spinach

Box Lunches—16.00 per person

*All Sandwiches are built Ready-To-Eat and packaged with Bottled Water, Whole Fresh Fruit of the
Season, Choice of Salad, Bagged Chips, Fresh Baked Cookie, Flatware Kit and Condiments*

Salads

Red Skinned Potato Salad

Creamy Cole Slaw
Vegetable Pasta Salad
Broccoli, Bacon and Cheddar Salad

Sandwiches

Roast Beef and Cheddar on Onion Roll
Roast Turkey and Gouda on Thin Sliced Rye
Chicken or Tuna Salad on Sourdough
Sliced Tomato and Provolone with Pesto on Focaccia
Italian Style on Hoagie Roll
Ham and Swiss on Thin Sliced Wheat
Corned Beef and Swiss with Dijon on Thin Sliced Rye
Tofu Pepper Jack Wrap