



## Government Luncheon Selections

All Entrée Selections include Fresh Garden Salad with Choice of Dressing, Rolls and Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Bigelow Teas

**Chicken Marsala** – Sautéed Breast of Chicken topped with Wild Mushrooms, Garlic Mashed Potatoes and Seasonal Vegetables

**Roast Loin of Pork** – Sliced Loin of Pork over Garlic Mashed Potatoes and Chef's Selection of Vegetables

**Fine Herbed Chicken** – Sautéed Breast of Chicken served with Garlic Smashed Potatoes, a Fine Herb Pan Sauce and Fresh Seasonal Vegetables "The fine herbs are chervil, chives, parsley, and tarragon"

**Grilled Fresh Atlantic Salmon** – Grilled with a Red Pepper Coulis, served with Chef's Selection of Starch and French Green Beans

**Beef Stroganoff**- Stewed Beef in a Creamy Mushroom Sauce Served over Chef's Selection of Noodles

**Oven Roasted Vegetable Risotto** - A mélange of Oven Roasted Diced Vegetables folded into a Creamy Risotto with a Roasted Red Pepper Coulis

**Vegetarian Antipasto Plate** – Balsamic Grilled Peppers and Portobello Mushroom, Roma Tomato, Fresh Mozzarella, Olives, Marinated Artichoke Hearts and Orzo Pasta Salad

**\$10.25 per person**

20% Service Charge on All Functions



## Government Lunch Selections

### Luncheon Salads

All Luncheon Salads include Rolls and Butter,  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Bigelow Teas

**Grilled Chicken Caesar** – Marinated and Grilled Chicken Breast with Crispy Romaine Lettuce tossed in Creamy Caesar Dressing and Parmesan Croutons

**Evil Thai Jungle Salad** – Marinated and Grilled Chicken served on a bed of Lo-Mien Noodles and Fresh Greens, topped with Mint, Toasted Coconut, Peanuts and served with a Spicy Thai Peanut Dressing

**Chef Salad** – Crispy Romaine Lettuce with Slivered Ham and Turkey, Shredded Cheddar and Swiss Cheeses, Hard-boiled Egg, Selection of Dressing

### Sandwiches

All Sandwich Selections include Pasta Salad, Rolls and Butter,  
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Bigelow Teas

**The Golden Turkey** – Thin Sliced Deli Style Turkey on Whole Wheat Bread with sliced Vine Ripe Tomato, Red Onion and Crisp Lettuce and a Sweet Michigan Dried Cherry Mayo

**Crispy Chicken Club Wrap**- Battered Chicken Tenders with Sliced Ham, Crispy Bacon, Ripe Tomato, Lettuce, Sliced Red Onion, American Cheese, and Creamy Mayo all in a Tortilla Wrap

**Portobello Sandwich**- Grilled Vegetables and Portobello Mushrooms with Balsamic Vinaigrette, Greens and Roasted Red Peppers served on Focaccia

### Lunch Buffet

Pasta Salad, Fresh Garden Salad with Choice of Dressing, Diced Seasonal Fruit, Grilled Lemon and Rosemary Chicken Breast in Natural Jus, Herb Garlic Smashed Red Skin Potatoes, Seasonal Vegetables, and Penne Pasta in a Sun-dried Tomato Cream Sauce, Rolls and Butter, and Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Bigelow Teas

**\$10.25 per person**

20% Service Charge on All Functions



## Government Dinner Selections

All Entrée Selections include Fresh Garden Salad with Choice of Dressing, Rolls and Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Bigelow Teas

**Chicken Marsala** – Sautéed Breast of Chicken topped with Wild Mushrooms, Garlic Mashed Potatoes and Seasonal Vegetables

**Roast Loin of Pork** – Sliced Loin of Pork over Garlic Mashed Potatoes and Chef's Selection of Vegetables

**Fine Herbed Chicken** – Sautéed Breast of Chicken served with Garlic Smashed Potatoes, a Fine Herb Pan Sauce and Fresh Seasonal Vegetables "The fine herbs are chervil, chives, parsley, and tarragon"

**Grilled Fresh Atlantic Salmon** – Grilled with a Red Pepper Coulis, served with Chef's Selection of Starch and French Green Beans

**Oven Roasted Vegetable Risotto** - A mélange of Oven Roasted Diced Vegetables folded into a Creamy Risotto with a Roasted Red Pepper Coulis

**Vegetarian Antipasto Plate** – Balsamic Grilled Peppers and Portobello Mushroom, Roma Tomato, Fresh Mozzarella, Olives, Marinated Artichoke Hearts and Orzo Pasta Salad

**\$16.50 per person**

20% Service Charge on All Functions

## Dinner Buffet

Fruit Salad, Fresh Caesar Salad with Creamy Caesar Dressing and Parmesan Croutons, Breast of Chicken with a Grain-Mustard Sauce, Roast Pork Loin, Fresh Steamed Seasonal Vegetables, Red Skin Potatoes, Rolls and Butter, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and a Selection of Bigelow Teas

**\$16.50 per person**

20% Service Charge on All Functions