



Thank you for your interest in private and semi-private dining events at the Grand Lux Cafe®.  
At Grand Lux Cafe® we offer unique casual cuisine in an elegant yet relaxed atmosphere.

We are dedicated to taking exceptional care of you – our guests –  
so please enjoy your experience at Grand Lux Cafe®.

#### Location

600 N. Michigan Avenue, 2<sup>nd</sup> Floor  
Chicago, IL 60611  
(Entrance is located at 111 E. Ontario)  
312-276-2507

#### Private and Semi-Private Events are ideal for:

- Business Events
- Rehearsal Dinners
- Post-Wedding Brunches
- Meetings
- Baby Showers & Bridal Showers
- Birthdays
- Graduation Celebrations
- Cocktail Receptions
- Any other special occasion!

#### Food and Beverage Minimums

Food & Beverage Minimums apply and vary based on the space, specific date and time of the event. All Food & Beverage Minimums are prior to the 20% service fee and local sales tax. Gift Card purchases are not applicable towards meeting the required minimums.

The prices on our menus, due to market conditions, are subject to change without notice.

#### Deposits, Payments & Cancellations

- A deposit is required to secure the date, time and room for your function and must be received within five (5) business days of receiving the contract.
- The amount of the deposit will depend on the type of function and/or the number of guests attending.
- The entire balance due for the contracted food, beverage, 20% service fee, all applicable miscellaneous fees and local sales tax must be paid at the conclusion of the event.
- The Grand Lux Cafe® accepts all major credit cards and cash as forms of payment for both deposits and the final balance of events.

#### Cancellation Policy

61 days prior to event – Full Refund of Deposit  
60 days to 31 days prior to event – 50% refund of Deposit  
30 days or less – No refund

### Rush Private Dining Room

- This versatile private dining room accommodates groups of 15-80 guests for plated meals, up to 100 guests for standing receptions.



## Semi-Private Main Dining Room Spaces

### The Michigan Room

- This grand semi-private space featuring fantastic views of Michigan Avenue accommodates up to 250 guests.



### The Ontario Room

- This beautiful semi-private space with windows facing Ontario Street accommodates up to 104 guests.



### The Main Bar

- This lively semi-private space can accommodate up to 43 guests.



### The Rotunda Room

- Our most popular room! This gorgeous semi-private space featuring floor to ceiling windows with views of Michigan Avenue can accommodate up to 44 guests.



### Guarantee Policy

A guaranteed final count must be received 3 business days prior to the event. For example, if the event falls on a Saturday, Sunday or Monday, the final count must be received no later than 12:00pm on the preceding Wednesday. If the final count is not received on time, the original estimate on the contract becomes the guaranteed guest count.

In the event that your party is smaller than anticipated, you will be charged for the confirmed number from your guarantee. In the event that your party is larger than anticipated, you will be charged for the larger number.

Leftover food from guests who are unable to attend cannot be boxed and taken home. Gift card purchases are not applicable towards meeting required food and beverage minimums.

### Parking

Discounted Valet Parking is available in front of our main entrance at 111 E. Ontario. Payment for valet parking is CASH ONLY and handled separately through our valet parking provider.

Discounted Garage Self Parking is also available at the ROW Self Park at 50 E. Ohio Street.

Please contact the Private Events Manager for the current parking rates and parking company contact information.

### Decorations

The Grand Lux Cafe® allows you to decorate the private room; however The Grand Lux Cafe® does not permit banners, signs, decorations or other materials of any kind to be affixed to the ceilings, walls, floors, doors, light fixtures or partitions. Confetti, glitter, or anything alike are not allowed due to possible damage and cleanup time. Guests may make arrangements for decorations to be brought in through outside vendors and coordinate their delivery and setup with the Private Events Manager. The Guest is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Grand Lux Cafe®. The Grand Lux Cafe® will not be responsible for lost or stolen items brought in by guests or vendors hired by the Guest.

### Entertainment

Guests may provide entertainment such as musicians or DJ's for their private function as long as the arrival and setup is coordinated with the Private Events Manager at least five (5) business days prior to the event. The Grand Lux Cafe® does reserve the right to monitor the volume level and appropriate content of any entertainment provided during your event.

### Alcohol Service

Illinois state law prohibits the consumption or purchase of alcohol by anyone under the age of 21. The Grand Lux Cafe® reserves the right to refuse alcohol to any guest that is not of drinking age, cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated.

All groups of 20 or more requesting liquor service in a private function will require a private bartender to be staffed in the service bar of the Rush Private Dining Room. If an hourly Bar Package is selected, the bartender fee will be waived. A \$75.00 bartender fee is applicable for a consumption based bar package. A bartender fee of \$150.00 is applicable for a non-hosted "cash bar."



# DELUX DINNER MENU

(3-Course Plated Dinner)

\$41.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

## SALAD

Please select one salad for your guests

### House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

### Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

### Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

## ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside the evening of your dinner

### FRESH FISH & SEAFOOD

#### Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

#### Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

#### Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

### BEEF & PORK

#### Flat Iron Steak

Cooked to Medium and Served with Garlic-Herb Butter, Yukon Gold Mashed Potatoes and Fresh Vegetables

#### Braised Pot Roast

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

#### Spicy Ginger Beef

A Stir-Fry of Certified Angus Beef Steak, Shitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with White Rice

#### Parmesan Crusted Pork Chop

A Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Green Beans and Carrots

### GRAND CASUAL CUISINE

#### Madeira Chicken

Sautéed Chicken Breast Topped with Asparagus, Mozzarella, Fresh Mushroom-Madeira Sauce and Mashed Potatoes

#### Chicken Royale

Lightly Breaded Sautéed Chicken Breast Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Glazed Carrots

#### Cajun Shrimp & Chicken Jambalaya

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

#### Lemon Chicken Piccata

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

#### Chicken Parmesan

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

#### Pan Roasted Chicken Breast

Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables

#### “Nashville Hot” Chicken

Crispy Fried Chicken Breast with Our Very Spicy Nashville Hot Sauce. Served with Mashed Potatoes and Green Beans

DELUX DINNER MENU

**PASTA & VEGETABLE DISHES**

**Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

**Pasta Carbonara**

Spaghettini Tossed with Smoked Bacon, Peas, A Touch of Garlic and a Parmesan Cream Sauce

**Pasta Pomodoro**

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese

**Pasta Milanese**

Chicken Breast Coated with Garlic & Parmesan Bread Crumbs, Served over Spaghettini, Tossed with Tomatoes and a Delicious Lemon Butter Sauce. Garnished with Asparagus and Parmesan

**DESSERT**

Please select one dessert for your guests

**Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

**“The Best” Carrot Cake**

Citrus Cream Cheese Frosting

**Deep Dark Fudge Cake**

Fudgy Chocolate Frosting

**Crème Brulee**

Delectably Smooth and Silky. Classic Vanilla Finished with a Crunchy Bruleed Top

**Crispy Sesame Tofu**

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

**Sunday Night Pasta**

Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Fresh Mushrooms, Onions and Garlic. Served over Spaghettini

**Pasta with Grilled Chicken, Tomato, Basil & Mozzarella**

Light & Fresh! Topped with Roasted Tomatoes and a Touch of Garlic

**Fettuccini Alfredo with Grilled Chicken**

Tossed in a Rich Parmesan Cream Sauce

**Red Velvet Cake**

A Southern Classic with Cream Cheese Frosting

**Original Cheesecake**

**Fresh Strawberry Cheesecake**

**Homemade Chocolate Chip Pecan Cookies**

Baked Fresh and Served Family Style

**New Orleans Style Beignets**

Served Family Style with Three Dipping Sauces



# SIGNATURE DINNER MENU

(4-Course Plated Dinner)

\$49.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

## APPETIZERS

Please select three appetizers to be served tray-passed, family style on the tables, or buffet style

### Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp.

### Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

### Bruschetta

Fresh Tomato, Basil Oil, Parmesan and Romano Cheeses served on Toasted Sourdough Bread

### Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

### Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing (family style or buffet only)

### Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

### Spinach & Cheese Dip (family style or buffet only)

With Artichoke Hearts and Served with Crisp Tortilla Chips

### Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

### Chicken Lettuce Wraps (family style or buffet only)

Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

### B.B.Q Chicken Pizza

Smoked Gouda, Red Onion, Cilantro and B.B.Q Sauce

### Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

## SALAD

Please select one salad for your guests

### House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

### Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

### Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

## ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside on the evening of your dinner

### FRESH FISH & SEAFOOD

#### Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

#### Cedar Planked B.B.Q. Salmon

Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash

#### Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

#### Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

SIGNATURE DINNER MENU



**BEEF & PORK****Flat Iron Steak**

Cooked to Medium and Served with Garlic-Herb Butter, Yukon Gold Mashed Potatoes and Fresh Vegetables

**Spicy Ginger Beef**

A Stir-Fry of Certified Angus Beef Steak, Shitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with White Rice.

**GRAND CASUAL CUISINE****Madeira Chicken**

Sautéed Chicken Breast Topped with Asparagus, Mozzarella, Fresh Mushroom-Madeira Sauce and Mashed Potatoes

**Cajun Shrimp & Chicken Jambalaya**

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

**Chicken Parmesan**

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

**Pan Roasted Chicken Breast**

Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables

**PASTA & VEGETABLE DISHES****Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

**Pasta Carbonara**

Spaghettini Tossed with Smoked Bacon, Peas, A Touch of Garlic and a Parmesan Cream Sauce

**Pasta with Grilled Chicken, Tomato, Basil & Mozzarella**

Light & Fresh! Topped with Roasted Tomatoes and a Touch of Garlic

**Fettuccini Alfredo with Grilled Chicken**

Tossed in a Rich Parmesan Cream Sauce

**DESSERT**

Please select two desserts for your guests to select from tableside on the evening of your dinner

**Deep Dark Fudge Cake**

Fudgy Chocolate Frosting

**Crème Brulee**

Delectably Smooth and Silky. Classic Vanilla Finished with a Crunchy Bruleed Top

**“The Best” Carrot Cake**

Citrus Cream Cheese Frosting

**Red Velvet Cake**

A Southern Classic with Cream Cheese Frosting

**Braised Pot Roast**

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

**Parmesan Crusted Pork Chop**

A Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Green Beans and Carrots.

**Chicken Royale**

Lightly Breaded Sautéed Chicken Breast Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Glazed Carrots

**Lemon Chicken Piccata**

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

**Bourbon Street Chicken**

Sautéed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and Spicy Cajun Sauce

**“Nashville Hot” Chicken**

Crispy Fried Chicken Breast with Our Very Spicy Nashville Hot Sauce. Served with Mashed Potatoes and Green Beans

**Crispy Sesame Tofu**

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

**Sunday Night Pasta**

A Rich Slow Simmered Meat Sauce with Chunks of Beef Short Ribs, Ground Beef, Fresh Mushrooms, Onions, Garlic and Parmesan. Served with Spaghettini Pasta

**Pasta Milanese**

Chicken Breast Coated with Garlic & Parmesan Bread Crumbs, Served over Spaghettini tossed with Tomatoes and a Delicious Lemon Butter Sauce. Garnished with Asparagus and Parmesan

**Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

**Fresh Strawberry Cheesecake****Godiva® Chocolate Cheesecake****Original Cheesecake****Oreo Cheesecake****Coffee & Cream Cheesecake****Fresh Mixed Berries & Whipped Cream**



# GRAND DINNER MENU

(4-Course Plated Dinner)

\$59.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

## APPETIZERS

Please select four appetizers to be served tray-passed, family style on the tables, or buffet style

### Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp.

### Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

### Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

### B.B.Q. Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce

### Crab Cakes

Served with Spicy Mustard Sauce

### Vegetable Crudités (family style or buffet only)

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing

### Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

### Bruschetta

Fresh Tomato, Basil Oil, Parmesan and Romano Cheeses served on Toasted Sourdough Bread

### Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

### Chicken Lettuce Wraps (family style or buffet only)

Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

### Ahi Ceviche

Fresh Raw Ahi Tuna Diced and Marinated in Lime Juice, Chiles and Cilantro. Tossed with Avocado, Tomato, Onion and Cucumber

GRAND DINNER MENU

## SALAD

Please select two salads for your guests to choose from on the evening of your dinner

### House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

### Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

### Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

### Roasted Pear and Strawberry Salad

Pears, Strawberries, Gem Lettuce, Spinach, Feta Cheese, Almonds and Lemon Dressing

## ENTRÉE SELECTIONS

Please select four entrées for your guests to select from tableside on the evening of your dinner

### FRESH FISH & SEAFOOD

#### Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

#### Cedar Planked B.B.Q. Salmon

Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash

#### Miso Glazed Black Cod

Served with Rice and Stir-Fried Vegetables

#### Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

**BEEF & PORK**

**Rib Eye Steak**

Cooked to Medium and Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

**Filet Mignon**

Cooked to Medium and Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

**Braised Pot Roast**

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

**Parmesan Crusted Pork Chop**

A Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Green Beans and Carrots.

**GRAND CASUAL CUISINE**

**Lemon Chicken Piccata**

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

**Cajun Shrimp & Chicken Jambalaya**

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

**Indochine Shrimp and Chicken**

A Fusion Dish of Chinese and Indian Flavors, Jumbo Shrimp, Chicken Onions and Sweet Ginger all Sautéed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with White Rice

**Pan Roasted Chicken Breast**

Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables

**Chicken Royale**

Lightly Breaded Sautéed Chicken Breast Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Glazed Carrots

**Madeira Chicken**

Sautéed Chicken Breast Topped with Asparagus, Mozzarella, Fresh Mushroom-Madeira Sauce and Mashed Potatoes

**Chicken Parmesan**

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

**Bourbon Street Chicken**

Sautéed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and Spicy Cajun Sauce

**PASTA & VEGETABLE DISHES**

**Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

**Pasta Milanese**

Chicken Breast Coated with Garlic & Parmesan Bread Crumbs, Served over Spaghettini tossed with Tomatoes and a Delicious Lemon Butter Sauce. Garnished with Asparagus and Parmesan

**Garlic Shrimp Pasta**

Sautéed Garlicky Shrimp, Spaghettini, Heirloom Cherry Tomatoes, Broccolini and Garlic Sauce with Parmesan Cheese

**Crispy Sesame Tofu**

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

**Sunday Night Pasta**

A Rich Slow Simmered Meat Sauce with Chunks of Beef Short Ribs, Ground Beef, Fresh Mushrooms, Onions, Garlic and Parmesan. Served with Spaghettini Pasta

**Pasta Carbonara**

Spaghettini Tossed with Smoked Bacon, Peas, A Touch of Garlic and a Parmesan Cream Sauce

**DESSERT**

Please select two desserts for your guests to select from tableside on the evening of your dinner

**Deep Dark Fudge Cake**

Fudgy Chocolate Frosting

**Crème Brulee**

Delectably Smooth and Silky. Classic Vanilla Finished with a Crunchy Bruleed Top

**“The Best” Carrot Cake**

Citrus Cream Cheese Frosting

**Red Velvet Cake**

A Southern Classic with Cream Cheese Frosting

**Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

**Fresh Strawberry Cheesecake**

**Godiva® Chocolate Cheesecake**

**Original Cheesecake**

**Oreo Cheesecake**

**Coffee & Cream Cheesecake**

**Fresh Mixed Berries & Whipped Cream**



## DELUX LUNCH MENU

(3-Course Plated Lunch)

\$30.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea & Fountain Sodas are Included in Food Pricing.

All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

### FIRST COURSE

Please select either one individually served salad or two appetizers to be served family style

#### SALAD

##### House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

##### Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

##### Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

#### APPETIZERS

##### Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts. Served with Crisp Tortilla Chips and Our Roasted Tomato Salsa

##### Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Blue Cheese Dressing

##### Eggplant Parmesan Fritters

A Twist on an Italian Classic with Eggplant, Mozzarella, Fontina and Parmesan Cheese. Lightly Breaded, Fried Crisp and Served Over Marinara Sauce

##### Chicken Lettuce Wraps

Minced Sautéed Chicken breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

##### Bruschetta

Fresh Tomatoes, Basil Oil, Parmesan with Romano Cheeses served on Sourdough Bread

##### Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

##### Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

##### Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

##### Four Cheese Pizza

Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce

##### Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing

##### B.B.Q Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q Sauce

##### Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

### ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside on the date of your lunch

#### FRESH FISH & SEAFOOD

##### Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

##### Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

##### Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

DELUX LUNCH MENU

**GRAND CASUAL CUISINE**

**Cajun Chicken Jambalaya**

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

**Chicken Parmesan**

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

**Pan Roasted Chicken Breast**

Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables

**PASTA & VEGETABLE DISHES**

**Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

**Pasta Pomodoro**

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Parmesan Cheese and a Tomato Sauce

**Pasta Carbonara**

Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce

**ENTRÉE SALADS**

**Asian Chicken Salad**

Sliced Chicken Breast, Wontons, Rice Noodles, Lettuce, Cabbage, Green Onion and Roasted Almonds Tossed in Our Asian Dressing

**Fuji Apple Salad**

Crisp Fuji Apples, Mixed Greens, Shaved Brussels Sprouts, Dried Cherries and Apricots, Golden Raisins, White Cheddar Cheese and Glazed Walnuts Tossed with Hazelnut Mustard Dressing

**Grand Cobb Salad**

A Top Shelf Cobb Salad with Chicken, Niman Ranch Bacon, Avocado, Tomatoes, Shaft Blue Cheese and Egg Tossed in Roasted Tomato Caramelized Onion Vinaigrette

**DESSERT**

Please select one dessert for your guests

**“The Best” Carrot Cake**

Citrus Cream Cheese Frosting

**Deep Dark Fudge Cake**

Fudgy Chocolate Frosting

**Original Cheesecake**

**Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

**Chicken Royale**

Lightly Breaded Sautéed Chicken Breast Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Glazed Carrots

**Lemon Chicken Piccata**

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

**Crispy Sesame Tofu**

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

**Fettuccini Alfredo**

Tossed in a Rich Parmesan Cream Sauce

**Southwestern Salad**

Chicken Breast, Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese Tossed in Honey-Lime Vinaigrette

**Grilled Chicken and Avocado Salad**

A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette

**Chili-Lime Chicken and Mango Salad**

Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas

**Crème Brulee**

Delectably Smooth and Silky. Classic Vanilla Finished with a Crunchy Bruleed Top

**Homemade Chocolate Chip Pecan Cookies**

Baked Fresh and Served Family Style

**New Orleans Style Beignets**

Served Family Style with Three Dipping Sauces



## SIGNATURE LUNCH MENU

(4-Course Plated Lunch)

\$35.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea & Fountain Sodas are Included in Food Pricing.  
All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

### APPETIZERS

Please select two appetizers to be served family style on the tables

#### Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts. Served with Crisp Tortilla Chips and Our Roasted Tomato Salsa

#### Eggplant Parmesan Fritters

A Twist on an Italian Classic with Eggplant, Mozzarella, Fontina and Parmesan Cheese. Lightly Breaded, Fried Crisp and Served Over Marinara Sauce

#### Bruschetta

Tomatoes, Basil Oil, Parmesan with Romano Cheeses served on Sourdough Bread

#### Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

#### Four Cheese Pizza

Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce

#### B.B.Q Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q Sauce

#### Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Blue Cheese Dressing

#### Chicken Lettuce Wraps

Minced Sautéed Chicken breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

#### Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

#### Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

#### Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing

#### Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

### SALAD

Please select one salad for your guests

#### House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

#### Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

#### Greek Salad

Feta Cheese, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

### ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside on the date of your lunch

#### FRESH FISH & SEAFOOD

##### Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

##### Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

##### Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

SIGNATURE LUNCH MENU

**GRAND CASUAL CUISINE****Cajun Chicken Jambalaya**

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

**Spicy Ginger Beef**

A Stir Fry of Certified Angus Beef® Steak, Shiitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seed and Spicy Soy-Ginger Sauce. Served with Steamed White Rice

**Braised Pot Roast**

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

**Lemon Chicken Piccata**

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

**Chicken Royale**

Lightly Breaded Sautéed Chicken Breast Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Glazed Carrots

**Chicken Parmesan**

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

**Pan Roasted Chicken Breast**

Marinated with Herbs and Served with Mashed Potatoes and Fresh Vegetables

**PASTA & VEGETABLE DISHES****Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

**Pasta Pomodoro**

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Parmesan Cheese and a Tomato Sauce

**Pasta Carbonara**

Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce

**Crispy Sesame Tofu**

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

**Fettuccini Alfredo**

Tossed in a Rich Parmesan Cream Sauce

**DESSERT**

Please select one dessert for your guests

**“The Best” Carrot Cake**

Citrus Cream Cheese Frosting

**Deep Dark Fudge Cake**

Fudgy Chocolate Frosting

**Red Velvet Cake**

A Southern Classic with Cream Cheese Frosting

**Original Cheesecake****Fresh Strawberry Cheesecake****Godiva® Chocolate Cheesecake****Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

**Vanilla Crème Brulee**

Delectably Smooth and Silky. Classic Vanilla Finished with a Crunchy Bruleed Top

**Homemade Chocolate Chip Pecan Cookies**

Baked Fresh and Served Family Style

**New Orleans Style Beignets**

Served Family Style with Three Dipping Sauces



## RECEPTION MENU

(Standing "Cocktail Style" Reception Event)

Base price of \$25.95 per guest

Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

Please select six appetizers from the lists below for your reception

### TRAY-PASSED APPETIZERS

#### Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

#### Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

#### Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

#### Crab Cakes (+\$2.00 per guest)

Louisiana Crab Cakes served with Spicy Mustard

#### Buffalo Chicken Rolls <sup>TM</sup>

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Blue Cheese Dressing

#### Buffalo Chicken Bites

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing

#### Avocado and Roasted Beets

Avocado, Slow-Roasted Beets, Fresh Orange, Grapefruit, Feta and Mixed Greens with Lemon Vinaigrette

### BUFFET STYLE APPETIZERS

#### Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts. Served with Crisp Tortilla Chips and Our Roasted Tomato Salsa

#### Eggplant Parmesan Fritters

A Twist on an Italian Classic with Eggplant, Mozzarella, Fontina and Parmesan Cheese. Lightly Breaded, Fried Crisp and Served Over Marinara Sauce

#### Bruschetta

Fresh Tomatoes, Basil Oil, Parmesan with Romano Cheeses served on Sourdough Bread

#### Buffalo Wings

Fresh Chicken Wings Fried Crisp and Tossed in our Spicy Buffalo Sauce

#### Guacamole

Served with Crisp Tortilla Chips and Our Roasted Tomato Salsa

#### B.B.Q Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q Sauce

#### Sausage, Pepperoni & Mushrooms Pizza

Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese

#### Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

#### Pepperoni Pizza

Mozzarella and Tomato Sauce

#### Four Cheese Pizza

Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce

#### Ahi Ceviche

Fresh Raw Ahi Tuna Diced and Marinated in Lime Juice, Chiles and Cilantro. Tossed with Avocado, Tomato, Onion and Cucumber

#### Prime Mini Cheeseburgers

Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns

#### Chicken Lettuce Wraps

Minced Sautéed Chicken breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

#### Vegetable Crudités

Assorted Fresh Cut Vegetables and Our Ranch Dressing

#### Jumbo Shrimp (+\$4.00 per guest)

Steamed and Chilled, Served with a Spicy Cocktail Sauce

#### Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

#### Grand Club Mini Sandwiches

Freshly Roasted Turkey, Crisp Applewood Smoked Bacon, Arugula, Tomato and Mayonnaise

RECEPTION MENU



## Dessert Table Option

Please select four of the items below for your dessert table at an additional \$9.00 per guest

**Homemade Chocolate Chip Pecan Cookies**

**Deep Dark Fudge Cake**

Fudgy Chocolate Frosting

**Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

**Crème Brulee**

Delectably Smooth and Silky. Classic Vanilla with a Crunchy Bruleed Top

**Salted Caramel Pudding**

Rich and Creamy with Chocolate Cookies and Whipped Cream

**Original Cheesecake**

**Godiva Chocolate Cheesecake**

**Oreo Cheesecake**

**Coffee & Cream Cheesecake**

**“The Best” Carrot Cake**

Citrus Cream Cheese Frosting

**Red Velvet Cake**

A Southern Classic with Cream Cheese Frosting

**Assorted Fresh Fruit and Mixed Berries**

RECEPTION MENU

All prices subject to 20% Service Charge & Local Sales Tax



## BEVERAGE PRICING & BAR PACKAGES

Our Private Bar is a Service Bar located next to the Rush Room in our service station. When alcohol is offered for a private event we staff a private bartender in this service bar to make drinks for the private event. This bar is not located in the Rush Room and guests will not walk up to it. Service staff will take drink orders from the guests, go to the private service bar to get the drinks and return to the guests with the drinks.

### Consumption Based Bar Package

\$75.00 Bartender Service Fee

All beverages ordered by guests are added to the host's final event check at regular menu prices plus tax & service fee

### Hourly Beverage Packages

Bartender Service Fee is included in pricing of all Hourly Beverage Packages

#### House Wines include the following selections:

*Chateau Ste. Michelle Riesling, Pepi Pinot Grigio, Columbia Crest Sauvignon Blanc, Pascual Toso Malbec, Grand Lux Café Chardonnay, Grand Lux Café Cabernet Sauvignon, Grand Lux Cafe Merlot and Mulderbosh Rose*

#### Bottled Beer Selections include:

*Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light, Corona, Dogfish Head 60 Minute IPA, Heineken, Half Acre Daisy Cutter, Guinness, Samuel Adams Boston Lager, Leinenkugel's Seasonal Selections, Goose Island 312 Urban Wheat, Lagunitas IPA, Revolution Anti-Hero IPA, Bell's Oberon, Bell's Two Hearted Ale and Angry Orchard Crisp Cider*

### Beer, House Wine, Assorted Juice & Mineral Waters

\$24.00 per person Two Hours

\$28.00 per person Three Hours

\$33.00 per person Four Hours

### Call Brand Alcohol, Beer, House Wine, Assorted Juice & Mineral Waters

\$28.00 per person Two Hours

\$34.00 per person Three Hours

\$40.00 per person Four Hours

#### Call brand liquors include:

*Absolut, Tito's, Skyy, and Stolichnaya Vodkas, Captain Morgan, Cruzan, Bacardi and Malibu Rums, Beefeater, Bombay, Plymouth, Tanqueray and Hendricks Gin, Crown Royal, Jack Daniels, Canadian Club, Seagram's 7, Makers Mark and Johnnie Walker Red*

### Premium Brand Alcohol, Beer, House Wine, Assorted Juice & Mineral Waters

\$31.00 per person Two Hours

\$38.00 per person Three Hours

\$45.00 per person Four Hours

#### Premium brand liquors include:

*Ketel One, Belvedere, Chopin and Grey Goose Vodkas, Bombay Sapphire, 10 Cane Rum, Basil Hayden, Knob Creek, Makers Mark 46, Woodford Reserve and Johnnie Walker Black*

All Beverage Packages have a Two Hour Minimum requirement

Packages do not include shots of any type, single malts, ports, cognacs or top shelf brands

### Non-Hosted "Cash Bar"

\$150.00 Bartender Service Fee

Each guest will be asked to run a tab for their individual bar purchases.

The 20% service fee is applicable towards all individual bar bills.

Beverages purchased via a Non-Hosted Bar are not applicable towards the required Food and Beverage Minimum

BEVERAGE PRICING & BAR PACKAGES

All prices subject to 20% Service Charge & Local Sales Tax



## WINE AND CHAMPAGNE

Wines Arranged from Softer and Lighter Bodied to Most Full Bodied and Intense

### White Wine

|                 |  | <i>Glass</i> | <i>Bottle</i> |
|-----------------|--|--------------|---------------|
| Moscato         | Seven Daughters, Italy                         | 10.00        | 38.00         |
| Rose            | Mulderbosch, South Africa                      | 9.50         | 36.00         |
| Riesling        | Château Ste. Michelle, Columbia Valley         | 9.50         | 36.00         |
| Pinot Grigio    | Pepi, California                               | 9.50         | 36.00         |
| Pinot Grigio    | Estancia, California                           | 10.50        | 40.00         |
| Pinot Grigio    | Santa Margherita, Italy                        | 14.00        | 54.00         |
| Sauvignon Blanc | Columbia Crest, H3, Horse Heaven Hills         | 9.50         | 36.00         |
| Sauvignon Blanc | Kim Crawford, Marlborough                      | 12.50        | 48.00         |
| Chardonnay      | Grand Lux Café Private Reserve, California     | 9.50         | 36.00         |
| Chardonnay      | Kendall-Jackson, Vintner's Reserve, California | 10.50        | 40.00         |
| Chardonnay      | Sonoma-Cutrer, Russian River Ranches, Sonoma   | 13.50        | 52.00         |

### Red Wine

|                    |   |       |       |
|--------------------|---|-------|-------|
| Pinot Noir         | Greg Norman, Santa Barbara                      | 10.50 | 40.00 |
| Pinot Noir         | Wild Horse, Central Coast                       | 12.50 | 48.00 |
| Tempranillo        | Torres, Altos Ibericos, Rioja                   | 9.50  | 36.00 |
| Merlot             | Grand Lux Café Private Reserve, California      | 9.50  | 36.00 |
| Merlot             | Emmolo, Napa Valley                             | 12.00 | 46.00 |
| Malbec             | Pascual Toso, Argentina                         | 9.50  | 36.00 |
| Red Blend          | C.M.S., Columbia Valley                         | 10.00 | 38.00 |
| Cabernet Sauvignon | Grand Lux Café Private Reserve, California      | 9.50  | 36.00 |
| Cabernet Sauvignon | Francis Coppola, Black Label Claret, California | 11.00 | 42.00 |
| Cabernet Sauvignon | Justin, Paso Robles                             | 12.50 | 48.00 |
| Cabernet Sauvignon | Jordan, Alexander Valley                        |       | 89.00 |

### Champagne & Sparkling Wine

|  |                    |                    |       |
|--|--------------------|--------------------|-------|
| Domaine Ste. Michelle, Brut, Columbia Valley |                    | 9.50               | 36.00 |
| Nino Franco, Rustico, Prosecco, Italy        |                    | 10.00              | 38.00 |
| Chandon, Rose, California                    |                    | 10.00              | 38.00 |
| Brachetto, Italy                             | <i>Split</i>       | 11.00              |       |
| Laurent-Perrier, Brut, France                |                    | <i>Split</i> 16.00 |       |
| Mumm Napa, Brut Prestige, Napa Valley        |                    |                    | 38.00 |
| Veuve Clicquot Brut, Yellow Label, France    | <i>Half Bottle</i> | 45.00              | 85.00 |



# BRUNCH BUFFET MENU

(Buffet Style Meal with seating for up to 60 guests at maximum at any one time)

Base price of \$29.95 per guest

Freshly Brewed Coffee, Iced Tea, Hot Tea, Fresh Orange Juice, Apple Cider, Cranberry Juice, Tomato Juice & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

All brunch buffets come standard with the items listed below

Country White & Wheat Toast and English Muffins      Platters of Seasonal Fresh Fruit

Toasted Bagels & Cream Cheese      Assorted Fresh Baked Pastries

Assorted Preserves      Hash Brown Potatoes

Please select three brunch entrees from the list below to add to your buffet

## BRUNCH ENTREES

### Buttermilk Pancakes

Served with Warm Maple Syrup

### Lemon Poppy Seed Pancakes

Fresh Lemon and a Sprinkle of Poppy Seeds.

Served with Warm Maple Syrup

### French Toast

Served with Warm Maple Syrup

### Greek Salad

Feta Cheese, Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce Tossed in Vinaigrette

### Fuji Apple Salad

Crisp Fuji Apples, Mixed Greens, Shaved Brussels Sprouts, Dried Cherries and Apricots, Golden Raisins, White Cheddar Cheese and Glazed Walnuts Tossed with Hazelnut Mustard Dressing

### Southwestern Salad

Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

### Asian Chicken Salad

Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing.

### Chilaquiles

Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato Covered with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese

### Fresh Scrambled Eggs

### Scrambled Egg Whites

### “The Best” Eggs Benedict

With Ham and Hollandaise

### Smoked Salmon Platters (+\$4.00 per guest)

Served with Tomato, Onion, Capers and Lemon

### Chili-Lime Chicken and Mango Salad

Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas

### Chopped Salad

Grilled Chicken, Bacon, Tomato, Maytag Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette

### Pasta Telephono

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and with Toasted Bread Crumbs

### Chicken Salad Mini Sandwiches

Chunks of Chicken Breast with Celery, Green Onion and Mayonnaise with Lettuce, Tomato and Mayonnaise

Please select two sides from the list below for to add to your buffet

## SIDE ITEMS

Link Sausage

Brussels Sprouts

Applewood Smoked Bacon

Sautéed Mushrooms

Thick-Sliced Ham

Glazed Carrots

BRUNCH MENU