



ontinental Series – Lunch Package

\$18 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French bread with butter

SOUP (please select one for your guests)

- Minestrone with pasta
- Chicken Pastina
- Soup du jour

ENTRÉE

- CHICKEN SALAD CROISSANT

Pulled breast of chicken with mayonnaise, apples, grapes, walnuts and shallots on a fresh croissant served with fruit

BEVERAGES

Illy coffee and tea (bar arrangements optional)



osmopolitan Series – Lunch Package

\$18 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French bread with butter

SOUP (please select one for your guests)

- Chicken Pastina
- Minestrone with pasta
- Soup du jour

ENTRÉE (your guests will choose one)

- CAESAR SALAD

*Presented with either grilled breast of chicken or
filet of salmon*

- SPRING SALAD

*Featuring grilled breast of chicken with dried Michigan
cherries, toasted pecans, diced granny smith apples, all
tossed with baby greens and raspberry vinaigrette*

DESSERT

Optional (please see desserts menu for pricing)

BEVERAGES

Illy coffee and tea (bar arrangements optional)

L aSalle Series – Lunch Package

\$18 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French baguettes with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and shaved Parmigiano

ENTRÉE (please select one for your guests)

- SAUTÉED CHICKEN PICANTE

With mushrooms, white wine and lemon butter sauce

- SAUTÉED CHICKEN MARSALA

With mushrooms in a Marsala wine sauce

SIDE DISHES

- Garlic mashed potatoes
- Green beans

DESSERT

Edy's Vanilla Ice Cream

BEVERAGES

Illy coffee and tea, and orange juice (bar arrangements optional)

*P*remiere Series – Lunch Package

\$23 per guest plus tax and gratuity, no substitutions

ON THE TABLE

Our house made French baguettes with butter

SALAD (please select one for your guests)

- Fresh baby greens salad with carrots, cucumbers and grape tomatoes
- Caesar salad with house made croutons and shaved Parmigiano

ENTRÉE (your guests will choose one)

- SAUTÉED CHICKEN PICANTE

With mushrooms, white wine and lemon butter sauce

- GRILLED SALMON FILET

Presented with roasted red peppers

- DIRECTOR'S CUT

8oz. cut of our Roast Prime Rib of Beef, served au jus

SIDE DISHES

- Garlic mashed potatoes
- Green beans

DESSERT

Edy's Vanilla Ice Cream

BEVERAGES

Illy coffee and tea (bar arrangements optional)