



LUNCHEON PACKAGE

Salad Served wtih Warm Rolls & Butter

INCLUDES -

White, Lvory on Black
Tablecloths & Napkins

Entreeserved with Potato & Vegetable Vanilla Ace Cream Sundae for Despert +3 Per Person for Upgraded Dessert



Non Alcoholic Beverages « Coffee Seri

- SALADS -

Kemper Lakes House Mixed Greens, Shredded Carrots, Watermelon Radishes, Cucumbers, and Tomatoes.

Coesar Fresh Romain Hearts, Spiced Croutons, Parmesan, Zesty Caesar Dressing, Topped with Shave Parmesan.

Lanta 7e Iceberg Lettuce and Romain Hearts, Grilled Corn, Fresh Tomatoes, Cilantro, Avocado, Queso Fresco, and Orange Chipotle Dressing. Crispy Tortilla Strip Garnish.

Meditennanean Field Greens, Shaved Red Onion, Cucumber, Roasted Red Pepper, Chickpeas, Feta Cheese, Red Wine Dressing.

Caprese Sliced Vine Ripe Tomatoes, Sliced Fresh Mozzarella, Mixed Garden Greens, Basil Pesto, Shaved Parmesan, Balsamic Dressing, and Balsamic Reduction.

**Greek** Kale & Spinach, Cucumbers, Tomatoes, Pepperoncini, Black Olives, Feta Cheese, and Roasted Tomato Dressing.

Chef Moe's Spring Mixed Spring Greens, Grilled Asparagus, Roasted Artichokes, Shaved Fennel, Julienne Carrots, Spring Onions, Manchego Cheese, Citrus Dressing

Chef Moe's Lummer Arugula, Watermelon, Asian Pear, Shaved Zucchini, Grape Tomatoes, Feta Cheese, Spiced Honey Lime Dressing

### - ENTREE SELECTIONS -



Chicken Parmigiana Breaded Chicken Breast with Marinara, Mozzarella, and Parmesan. Served with Angel Hair Pasta Toss in Tomato Basil Sauce.

Chicken Piccata Choice of Starch and Vegetable. Entree Served with Homemade Piccata Sauce.

Chicken Marsala Choice of Starch and Vegetable. Entree Served with Homemade Marsalal Sauce.

Chicken Curry Choice of Starch and Vegetable. Served with Pineapple Chutney and Chef Moe's Curry Sauce.

**Hrilled Korean BBQ Chicken** Choice of Starch and Vegetable. Served with Green Onions, Sesame Seeds, and Gochujang Sauce.

**Loasted Salmon** Choice of Starch and Vegetable. Served with Red Pepper Sauce.

Cajun Mahi Mahi Choice of Starch and Vegetable. Served with Cajun Sauce.

White Fish / Pike Choice of Starch and Vegetable. Entree Served with Lemon Butter Sauce.

Roasted Salmon & Quiche Choice of Quiche: Spinach | Mushroom & Asparagus | Quiche Lorraine Served with Chef Moe's Arugula Garnish

Chicken Picatta on Marsala & Quiche Choice of Quiche: Spinach | Mushroom & Asparagus | Quiche Lorraine

Served with Chef Moe's Arugula Garnish

Prosciutto-Wrapped Pork Jenderloin Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

4 Ounce Beef Jenderloin Filet Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

Broiled Pork Chops Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

Broised Short Ribs Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

Quinoa Avocado Puree, Grilled Asparagus, Wilted Kale, & Kale Chips.

Pasta Primavera Pasta with Seasonal Vegetables in Tomato Basil Sauce.

**Unilled Vegetable Plate** Grilled Zucchini, Yellow Squash, Asparagus, Mushrooms, Peppers & Chickpea Puree.







### - STARCH -

Harlic Mashed Potatoes
Au Gratin Layered Potatoes
Twice Baked Potato
Coasted Led Wedge Potatoes
Loasted Fingerling Potatoes
Louet Potato Mash
Brown Lice
Cous Cous
Louthwest Style Quinoa
Leared Polenta Cakes
Loft Herb Grits
Loft Herb Polenta

#### – VEGETABLE

Green Beans
Broccoli
Cauliflower
Wilted Harlic Spinach
Wilted Harlic Kale
Baby Carrots
Roasted Asparagus
Corn Ragu
Seasonal Vegetable Stack (Add #/PP)
Seared Polenta Cakes
Soft Herb Hrits
Soft Herb Polenta

# - DESSERT SELECTIONS -



Vanilla Ace Cream Lundae. Vanilla Ice Cream, Chocolate Sauce, Whipped Cream & Cherry
Llice of Leasonal Cheese Cake Garnished by Chef Moe

Huffy Carrot Cake Cream Cheese Frosting, Salted Carmel, Cinnamon Whipped Cream & Toasted

Walnuts

Crème Brulee

Bottomless Bubbles

#### - BAR ARRANGEMENTS -

**Mimosa Bar** Make Your Own Mimosa: Includes Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice and
Pineapple Juice

Bloody Mary's Served with Titos Vodka, Lime & Garnish

Mimosas

Champagne Punch Champagne, Fruit Juices and Garnishes

Non alcholic Punch

# LET'S DO A BRUNCH MENU -

Poached Salmon with Avocado Cream Sauce or Lemon Chickeen with Cous Cous Sautéed Kale Choose One

Build your Own Omelet Station with all Condiments

Chef Manned

Bacon and Sausage

American Style Potatoes with Peppers . Onions

Classic Caesar Salad or Seasonal Salad
Choose One

Smoked Salmon Display with Bagels Chef Moe's Seasonal Roasted Vegetables

French Joast Bar with Assorted Berries, Whipped Cream, Lyrup

Fresh Fruit Display

Coffee · Jeastation

White, Lvory or Black Napkins and Jablecloths

All Non Alcoholic Beverages

Brunch