

BREAKFAST MENU



CHEF'S BEST BREAKFAST ENTRÉES

WESTERN SCRAMBLE

\$9.75 per person

Chef's favorite with farm fresh eggs scrambled together with lightly seasoned diced baked potatoes and onions, topped with shredded American cheese.

ALL-AMERICAN BREAKFAST

\$ 9.75 per person

For those who wish to have a more traditional breakfast, we take great pride in providing premium quality scrambled eggs, scrambled eggs with sautéed green peppers and onions topped with American cheese, along with sautéed breakfast potatoes.

EGGS BENEDICT

\$ 10.50 per person

A toasted English muffin topped with grilled ham, poached egg and the Chef's homemade hollandaise sauce. For those who want a more deluxe version of this classic dish, the Chef is able to add a bed of creamed spinach for a fantastic taste enhancement.

MORNING QUICHE

\$11.25 per person

A classic turned into a breakfast delight with your choice of a fresh all-vegetable or more traditional smoked bacon and ham with vegetable quiche. Accompanied by shredded potatoes tied together with Swiss cheese in a egg custard with a touch of nutmeg, baked in a flakey pie crust and served in wedges.

More breakfast items on reverse side

ALL BREAKFAST ENTRÉES INCLUDE:

Trays of fresh cut seasonal fruit , assorted pastries, bagels and cream cheese, double smoked bacon and sausage links, chilled juices, milk, filtered water and Seattle's Best Coffee

Add an additional \$2.00 per person for plated served breakfasts • Add \$1.00 per person linen charge • 5.5 % sales tax not included

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BREAKFAST MENU



CLASSIC BREAKFAST OPTIONS

THE WAKE UP CALL

Freshly-brewed Seattle's Best Coffee, filtered water, an assortment of breakfast pastries, bagels and cream cheese, and Nutrigrain bars. *\$ 4.50 per person*

THE CLASSIC CONTINENTAL BREAKFAST

Assorted breakfast pastries, bagels and cream cheese, Nutrigrain bars, fresh cut seasonal fruits, chilled juices, filtered water, and freshly brewed Seattle's Best Coffee. *\$ 6.25 per person*

ADD ASSORTED YOGURT CUPS TO YOUR CLASSIC CONTINENTAL

Accompanied by toasted granola and craisins. *\$ 1.50 per person*

More breakfast items on reverse side

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DINNER MENUS



SPECIALTY ENTRÉES

MARINATED GRILLED CHICKEN BREAST *\$9.95 per person*

Boneless skinless chicken breast marinated in herbs, garlic and olive oil, grilled quickly for a burst of incredible flavor.

BAKED LEMON PEPPER COD *\$9.95 per person*

A dish that is simple and satisfying with a fillet of center-cut cod sprinkled with lemon pepper and a spritz of olive oil, baked slowly for a firm and flaky seafood treat.

PASTA PRIMAVERA WITH CHICKEN *\$10.95 per person*

Sautéed and roasted vegetables in the chef's own recipe alfredo sauce with a julienne of grilled chicken tenderloin and penne pasta, topped with a five cheese blend for an incredible all-in-one dish.

HERB CRUSTED TILAPIA *\$11.25 per person*

Herbs and a touch of garlic spritzed with olive oil make this selection both a flavorful and healthy choice for your guests.

SLOW ROASTED PORK TENDERLOIN *\$12.95 per person*

Lightly seasoned and slow-roasted pork tenderloin, sliced and served with a pork glaze accompanied with tart, pitted Door County cherries

CHICKEN CORDON BLEU *\$13.50 per person*

A boneless chicken breast folded over thinly sliced ham and garlic herb boursin cream cheese. Served with a cream-based mushroom wine sauce

CHEF CARVED HAM OR ROAST TURKEY *\$13.95 per person*

Old fashioned roast turkey breast or smoked pit ham carved by one of our chefs, either as an independent station for a cocktail-style event or at the end of a full lunch or dinner buffet line.

PANKO TOPPED SALMON *\$13.95 per person*

A nice firm fillet of boneless salmon brushed with a soy-ginger-garlic glaze, topped with Japanese breadcrumbs, baked and served with a wasabi aioli.

PRIME RIB *\$19.95 per person*

A favorite of many, a choice of better quality beef rib-eye, hand rubbed blend of enigmatical herbs and seasonings, slow roasted to ensure peak flavor and tenderness, served with a rich beef jus.

BEEF FROMAGE *\$25.25 per person*

Five ounces of choice beef tenderloin, topped with bleu cheese and red wine spread, sprinkled with frizzled onions, served with an all natural demi-glaze

COCONUT SHRIMP & FILET BÉARNAISE *\$24.95 per person*

Three large shrimp breaded with shredded coconut, deep fried to a light golden brown. Accompanied by a five ounce, char-grilled tenderloin of beef, topped with hollandaise sauce and infused with tarragon, shallots, and fresh cracked black pepper.

Lunch menu on reverse side

ALL SPECIALTY ENTRÉES WILL BE SERVED WITH:

A tossed green salad and assorted salad dressings, dinner rolls, and butter • *Your Choice Of* garlic or home-style mashed potatoes, twice baked duchess potatoes, au gratin potatoes, thymed rice pilaf or wild rice pilaf • *Your Choice Of* green beans almandine, fresh garden medley, roasted fresh vegetables, and broccoli au gratin

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LUNCH MENUS

PLATED OR BUFFET LUNCHES

CLASSIC FAVORITES

BUILD-YOUR-OWN BOX LUNCH BUFFET

\$8.50 per person

Assorted premade and individually wrapped sandwiches and wraps of sliced lean deli turkey, ham, roast beef and assorted cheese on assorted breads and wraps. Accompanied by Lay's baked and regular potato chips, pickle spears, and potato salad.

PIZZA BUFFET

\$8.50 per person

Gourmet assorted home-baked pizza. Varieties include pineapple/Canadian bacon, taco, chicken/bacon/alfredo, BBQ chicken, and all your traditional favorites.

PIZZA & SALAD BUFFET

\$9.95 per person

Gourmet assorted home-baked pizza in many varieties, coupled with a build-your-own salad bar of mixed lettuce and spinach, served with sliced cucumbers, tomatoes, croutons, and a variety of dressings.

ITALIAN PASTA BUFFET

\$9.95 per person

Our traditional marinara sauce with beef, onions and herbs, as well as a creamy alfredo sauce, served with penne pasta, fresh-baked garlicky bread sticks, a salad of mixed lettuce and spinach, cucumbers, tomato wedges, croutons, and a variety of dressings.

MEXICAN BUFFET

\$9.95 per person

Viva la vida! Our popular taco meat along with grilled marinated ancho chicken tenderloin and Spanish rice served with flour tortillas, hard shells, fried taco salad boats, lettuce, cheese, diced tomatoes, black olives, salsa and sour cream.

SOUP & SALAD BUFFET

\$9.95 per person

A lighter lunch option that includes two *home-made soups*, for groups over 50 people, a build your own salad bar of mixed lettuce and spinach, served with sliced cucumbers, tomatoes wedges, chopped egg, diced ham and chicken, sliced green pepper, croutons, sunflower seeds, and a variety of assorted dressings.

CLASSIC FAVORITES INCLUDE:

Cookies • *Choice of one beverage:* Pepsi soft drinks and iced tea, Crystal Light lemonade, punch, milk or Seattle's Best Coffee.

CREATE YOUR OWN BUFFET

\$10.95 per person

LUNDA CENTER PICNIC LUNCH

We all love a good burger or boneless chicken breast sandwich. We are proud to offer you both with our picnic lunch. A choice beef patty and a seasoned four-ounce chicken breast, char-grilled and served on a fresh baked bun. Served with leaf lettuce, tomato slices, and onion.

SLOW ROASTED PULLED PORK SANDWICH

Seasoned and slow roasted boneless pork that is fork tender and served with BBQ sauce on the side, along with fresh baked buns.

MARINATED CHICKEN BREAST SANDWICH

A boneless chicken breast marinated for 24 hours in herbs, garlic, and olive oil, char-grilled and served on fresh baked bun.

ITALIAN MEATBALL SUB

Full flavored Italian meatballs served in our own recipe of marinara sauce and served on a fresh baked sub roll, accompanied by a blend of five shredded cheeses.

CREATE YOUR OWN DELI SANDWICH

Bountiful trays of freshly sliced lean deli turkey, ham, roast beef, and salami, sliced cheeses, assorted breads, accompanied by pickle spears, leaf lettuce, sliced tomatoes, and onion.

SMOKED BEEF BRISKET SANDWICH

Mesquite-smoked, Texas-style beef brisket served with BBQ sauce on the side, along with fresh baked buns.

ALL BUFFETS INCLUDE: Lay's baked and regular potato chips, pickle spears, appropriate condiments, cookies, and filtered water • *Choice of one:* home-style potato salad, creamy coleslaw or fresh cut fruit • *Choice of one:* soft drinks, Crystal Light lemonade, punch, or Seattle's Best Coffee.

Dinner menu on reverse side

Add an additional \$2.00 per person for plated served lunches • Add \$1.00 per person linen charge • 5.5 % sales tax not included

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APPETIZER BUFFET



DESIGN YOUR OWN APPETIZER BUFFET

Choose from our many excellent Chef created menu options.

All appetizer buffets include Seattle's Best Coffee, filtered water, and choice of soft drinks, sparkling punch, or Crystal Light lemonade.

PICK THREE FOR \$9.75 per person • PICK FOUR FOR \$11.50 per person • PICK FIVE FOR \$13.25 per person

HOT APPETIZERS

Artichoke Dip and Pita Crisps

Bacon-wrapped Water Chestnuts

Cocktail Meatballs

with sweet & sour sauce, stroganoff, or BBQ sauce

Beef Brisket served with assorted small buns
(BBQ and horseradish sauce served on the side)

Golden Fried Egg Rolls served with a tangy sweet & sour sauce

Hand-breaded Seasoned Chicken Tenders
served with a southwest ranch sauce

Crispy Breaded Cheese Ravioli served with marinara sauce

Hand Cut and Fried Tortilla Chips
served with a warm cheese con queso and salsa

Coconut Shrimp served with a Pineapple Sauce
(additional \$2.50 per person)

COLD APPETIZERS

Petite Deli Ham and Turkey Sandwiches

Veggie Tray with Dip

Meat & Cheese Tray

Fresh Fruit Pizza

Veggie Pizza

Italian Bruschetta

Fresh Fruit Tray

Hummus & Pita Crisps

Assorted Bars, Cookies and Mini Cupcakes

Shrimp Cocktail (additional \$ 2.50 per person)

Chocolate-Dipped Strawberries

**Pricing will be determined by season and availability*

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SIGNATURE DESSERTS and PICK YOUR BREAKOUT THEME MENUS

SIGNATURE DESSERTS

ASSORTED BARS, COOKIES, AND CUPCAKES

\$1.95 per person

Fun is the word we like to use in providing this option for you. This can be all of your favorites or order just one from the list below. Brownies: mint, snickers or traditional. Assorted cookies, lemon bars, carrot cake, pumpkin bars, and mini cupcakes.

INTENSE CHOCOLATE MOUSSE

\$3.50 per person

Served with raspberry sauce and a cookie

WHITE CHOCOLATE RASPBERRY CHEESECAKE

\$3.50 per person

Home-made white chocolate cheese cake with swirls of fresh raspberry glaze through out.

FLOURLESS CHOCOLATE TORTE

\$3.50 per person

Decedent dark chocolate, served with a raspberry sauce.

CRÈME BRÛLÉE

\$3.50 per person

One of the best desserts on the planet with classic baked custard in individual ramekins. Choose from three flavor options: traditional, mocha, or chocolate. All finished with a torched sugar-in-the-raw crust.

GRANNY SMITH APPLE PIE

\$3.50 per person

Granny never made a pie like this with tart apples and cinnamon-sugar baked in an old-fashioned crust.

STRAWBERRY SHORTCAKE

**Pricing will be determined by season and availability*

Home-made pound cake topped with glazed fresh strawberries and whipped topping, served in a wine glass with a garnish.

CHOCOLATE FONDUE **must have 50 people or more*

\$4.95 per person

A real crowd-pleaser with angel food cake, fresh pineapple, strawberries, pretzels, marshmallows, and cookies, along with a warm chocolate bath and mini skewers for dipping.

CHEF'S CHEESECAKE BUFFET **must have 50 people or more*

\$4.95 per person

This is a very special treat with chef created, homemade cheesecakes in a variety of types and flavors. The list of varieties includes: white chocolate raspberry, cookies and cream, Snickers, chocolate swirl, pumpkin-spice, citrus, and more. The possibilities are endless and custom flavors are available for the asking.

BREAKOUTS

BEVERAGES ONLY

\$2.50 per person

Includes Seattle's Best Coffee, Tazo hot tea, and filtered water, With the option of soft drinks, Crystal Light Lemonade, or sparkling punch

SWEET ANYTIME

\$3.50 per person

Includes Seattle's Best Coffee, Tazo hot tea, and filtered water, assorted bars, brownies, our signature cookies, and Nutrigrain bars. With the option of soft drinks, Crystal Light lemonade, or sparkling punch.

LIVE WELL

\$3.50 per person

Crystal Light Lemonade, filtered water, whole fruit, and Nutrigrain bars.

DESIGN YOUR OWN BREAKOUT

\$6.50 per person

Includes Seattle's Best Coffee, Tazo hot tea, and filtered water. With the option of soft drinks, Crystal Light lemonade, or sparkling punch.

And three choices from the options listed below.

PICK THREE:

Assorted bars

Our signature cookies

Whole fruit

Veggie tray and dip

Meat and cheese tray

Popcorn, pretzels, Gardetto's, or potato chips

Hummus and pita chips

