



*Chef's
Creations*

2024

JANUARY



HOT LUNCHEON BUFFET

Includes dessert, rolls & butter, salad, and disposable dinnerware.

POT ROAST WITH SWEET POTATOES AND GREMOLATA \$19.95 PP

Tender and juicy pot roast, braised in a rich tomato sauce with aromatic spices and orange wedges, served with roasted sweet potatoes and a fresh and zesty gremolata of parsley, garlic, & lemon.

CHICKEN TETRAZZINI CASSEROLE

\$19.95 PP

A creamy and cheesy pasta bake with tender chicken, sliced mushrooms, and green peas. Seasoned with garlic, onion, and white wine. Topped with buttery bread crumbs and parmesan cheese.

PENNE AND FALL VEGETABLES A LA ARRABIATA

\$19.95 PP

A spicy and satisfying pasta dish with penne noodles tossed in a fiery tomato sauce with garlic, red pepper flakes, and fresh basil. Loaded with roasted fall vegetables to add a touch of sweetness and crunch. A sprinkle of vegan parmesan cheese adds the final touch.

SPECIALTY SANDWICH

CRANBERRY PULLED CHICKEN SALAD SANDWICH

\$1 UPCHARGE

A delicious sandwich that features tender pulled chicken mixed with cranberry sauce and mayonnaise, served on two slices of crunchy bread. The sandwich is topped with a spicy slaw made with cabbage, carrots, jalapeños, and vinegar.

SPECIALTY SIDE SALAD

ROASTED ROOT VEGETABLE AND QUINOA SALAD

\$3.25 PP

This salad features roasted beets, carrots, parsnips, and turnips tossed with cooked quinoa and a creamy garlic-kale dressing.

SPECIALTY HOT SIDE

ROASTED BUTTERNUT SQUASH

\$3.95 PP

Served with spicy pecans