

LUNCHEON MENU

WRAP BUFFET

\$15.50 Per Person (Most popular)

Chef's Amazing Homemade Chicken Noodle Soup—Made from scratch in the Myth kitchen.

Mini Chicken Caesar Croissants ~ Marínated chicken breast with romaine lettuce croutons, parmesan cheese \mathcal{E}_{T} Caesar dressing inside a petite buttery croissant.

Rainbow Turkey Club Wrap - Turkey, bacon, Swiss, lettuce and tomato in white $_{spinach} \in _{t}$ sun dried tomato Lawash wraps

Pasta Salad Bowl- Pasta salad with fresh vegetables and Italian dressing

SOUP & SALAD BUFFET

CHOICE OF (2) SALADS \$15.99 Per Person

All salads are served with dinner rolls and chef's amazing chicken noodle soup

Chicken Caesar Salad - Romaine lettuce with marinated chicken tossed with parmesan cheese and croutons

Michigan Cherry Sweet Salad - Spring Mix blend with strawberries, walnuts, toasted almonds, and dried cherries. Companied with a brown sugar raspberry vinaigrette dressing

Mandarin Spinach Salad - Fresh baby spinach topped with mandarin oranges and candied almonds, with orange sesame dressing



LUNCHEON MENU

BREAKFAST BUFFET \$18.50 Per Person

Must have a minimum of 75 people and start at 11:00 a.m.

Waffles & ToppingsOmelet StationsSausage andBaconHash BrownsFresh Fruit

ADD ONS FOR THE BREAKFAST BUFFET Pick 2 for \$4.50 More Per Person

All sal<mark>ads</mark> are served with dinner rolls

Michigan Sweet Salad - Spring Mix blend with strawberries, brown sugar, walnuts, toasted almonds and dried cherries tossed with a raspberry vinaigrette

Tossed Salad - Mixed greens with cucumbers & tomatoes, served with the house dressings

Turkey Club Wrap Bites - Turkey, bacon, Swiss, lettuce and tomato in a white Lawash wrap cut into dainty servings

Pasta Salad - Multí colored pasta tossed with fresh vegetables and Italian dressing

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness



BUFFET HOT ENTRÉE LUNCHEON \$18.95 Per Person

Buffet features a garden salad, One main entrée , herb red skin potatoes, green bean almondine and dinner rolls (Choose One Entrée for Lunch)

Chicken Marsala - Tender chicken breast lightly breaded and topped with a rich Marsala wine and mushroom sauce

(Artichokes can substitute mushrooms, upon request)

Chicken Champagne - Chicken breast lightly breaded and topped with a creamy champagne sauce

Herb Baked Chicken - Tender chicken breast lightly breaded in a country chicken sauce

Beef Medallions -Tender beef covered in the chefs own zip sauce

Tortilla Encrusted Tilapia - Tender fresh Tílapía breaded in a colorful blend of crushed tortilla served with a chipotle sauce on the side

ADD ANOTHER ENTRÉE FOR \$6 EXTRA OR A PASTA DISH FOR \$3 MORE PER PLATE

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness



(Guests are allowed to bring in sheet cake)

OPTIONAL DESSERTS (Per person)

Assortment Dessert Table — Assorted petite desserts \$6.00 including lemon squares, mini brownies and mini cheesecakes

Cheesecake - Covered with chocolate sauce and topped with a fresh strawberry

Cookie Tray - Assorted cookies

\$3.00

\$4.50

SODA & COFFEE IS INCLUDED WITH PACKAGES

Coffee Iced Tea Fountain Beverages

MIMOSA Punch \$3.00 per person Can Substitute Mimosa for Sangria or Spiked Fruit Punch

CHEESE & FRUIT DISPLAY \$3.75 per person

Includes assorted crackers

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness