

## **Lunch Banquet Menus**

Cost per person includes soda, iced tea, coffee and bread service. Does not include tax or 20% gratuity.

Alcoholic beverages billed separately. Customized menus graciously prepared upon request.

Minimum 1 week advance notice required.

### **Flatstone** \$22.00 per Person

#### **Classic Caesar with Chicken**

Hearts of romaine tossed with Parmesan and croutons, topped with chicken

#### **Waldorf Wrap**

Grilled chicken, diced and chilled, blended with pecans and Granny Smith apples, rolled in a soft tortilla with lettuce and tomato

#### **Backyard Burger**

Basted with tangy barbeque sauce, topped with sauteed mushrooms, roasted onions, shredded Colby Jack cheese and honey mustard

#### **Dessert - Crème Brulee**

Vanilla bean egg custard topped with caramelized sugar crust

**Greystone \$24.00 per Person**

**Classic Caesar with Grilled Chicken or Salmon**

Hearts of romaine tossed with Parmesan and croutons, topped with grilled chicken or salmon

**Stonehouse**

Sauteed fresh garden vegetables tossed with an old-fashioned smokehouse ham and peppered bacon in a creamy Pecorino Romano cheese sauce, topped with grilled chicken, over penne pasta

**Rosemary Chicken**

Marinated and grilled skewers of chicken with yellow squash, cherry tomatoes and artichoke hearts, served with daily vegetables

**Dessert - Crème Brûlée**

Vanilla bean egg custard topped with caramelized sugar crust

**Limestone** \$32.00 per Person

**Classic Caesar with Grilled Chicken or Salmon**

Hearts of romaine tossed with Parmesan and croutons, topped with grilled chicken or salmon

**Ahi Tuna**

Lightly seasoned, grilled ahi tuna served with daily vegetables

**Flat Iron**

Dijon, thyme and cracked pepper marinated steak, grilled and served with daily vegetables

**Dessert - Crème Brulee**

Vanilla bean egg custard topped with caramelized sugar crust