
FORMAL LUNCH & GOURMET SALAD MENU

Available until 2:00pm for minimum 20 guests

*Choice of ONE Entrée and TWO Sides, served with Buffet Mixed Green Salad, Two Dressings,
Assorted Dinner Rolls, Coffee & Ice Water*

BUFFET: \$16.99 per person (minimum 25 guests)

PLATED: \$18.99 per person (minimum 25 guests)

(additional Buffet entrée or Plated "choice of entrée" – add \$3.00 per person)

(additional Side...add \$2.00 per person)

Per person pricing includes standard 85x85 white linens, colored napkins, china, silverware & glassware.

6% Sales Tax and 20% Service Fee will be added to your total bill.

Hot Entrées

CHICKEN CORDON BLEU, Swiss Béchamel with crispy prosciutto garnish

PARMESAN CRUSTED CHICKEN, choice of pesto cream sauce or marinara

CHICKEN POMODORO, topped with basil, red onion & tomato in a white wine butter sauce (GF)

BOURSIN CHICKEN, grilled chicken breast with Boursin cream sauce, topped with crumbled bacon bits (GF)

BOURBON CHICKEN, pan seared chicken breast topped with bourbon sauce & French fried onions (GF – no onions)

GRILLED, MARINATED FLANK STEAK, sliced with bordelaise (GF) or beef demi

GRILLED PUB STEAK, 4 oz. steak with bordelaise sauce (GF)

SLOW ROASTED POT ROAST, pan gravy

BAKED WHITE FISH, white wine butter sauce (GF)

BLACKENED SALMON, chimichurri (+\$1pp) (GF)

HERB CRUMB CRUSTED PORK LOIN, served sliced with Apple Demi

SESAME GINGER VEGETABLES, brown rice (VEGAN/GF/DF)

WARM QUINOA SALAD, portabello mushrooms, kale, black beans, bell peppers, carrots (VEGAN/GF/DF)

VEGETABLE LASAGNA ricotta, squash, zucchini & spinach filling, parmesan & mozzarella
with choice of marinara or pesto cream sauce (VEGETARIAN)

THREE CHEESE TORTELLINI (choice of Alfredo, Marinara, Pesto Cream) (VEGETARIAN)

Sides

BUTTER & CREAM MASHED POTATOES (GF)

PARMESAN MASHED POTATOES (GF)

OVEN ROASTED REDSKIN POTATOES (tossed with olive oil, salt & pepper) (GF)

BROWN RICE (GF)

GREEN BEANS (tossed with herb butter) (GF)

ROASTED BABY CARROTS (tossed with honey, brown sugar, butter & herbs) (GF)

VEGETABLE MEDLEY, summer squash, zucchini, grape tomatoes, carrots (tossed with herb butter) (GF)

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LUNCHEON ENTRÉE SALADS

Per person pricing includes linen, china, silverware & glassware

\$17.99 per person, plus 6% sales tax and 20% service fee (minimum 20 guests)

Entrée Salads

Served PLATED with Dinner Rolls & Butter, Coffee & Water

CHEF'S SALAD

Mixed Greens, Julienne Smoked Turkey, Ham, Swiss & Cheddar, Tomato, Cucumbers, Diced Egg, Croutons
Served with choice of two dressings

CHICKEN CAESAR SALAD

Romaine, Parmesan, Croutons, Classic Caesar Dressing with Sliced Grilled Chicken

SANTA FE SALAD

Romaine Lettuce, Our Signature Corn & Black Bean Relish, Shredded Cheese, Grape Tomatoes & Avocado Ranch Dressing (on the side). Topped with Seasoned Grilled Chicken Strips & Crisp Tortilla Strips

CHICKEN SALAD

Our Homemade Cherry Chicken Salad atop a bed of Mixed Greens
garnished with Fresh Fruit.

***Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

Revised January 11, 2019