

LUNCHEON SELECTIONS

HOT PLATED LUNCHESES

All Lunches include House Salad, Chef's Selection of Potato or Rice (where applicable)
Vegetable Du Jour, Chef's Choice of Dessert, Fresh Rolls & Butter & Beverage Service

CHICKEN ROULADE

Boneless Chicken Breast Stuffed with
Tender Baby Spinach & Prosciutto Ham
Topped with Apricot Nectar

\$16.95 per person

BUTTER CRUMB TILAPIA

Tender, Butter-Crumb Capped Tilapia
Served with a Sweet Dijon Cream Sauce

\$17.95 per person

OVEN ROAST CHICKEN BREAST

Herb Marinated Chicken Breast, Roasted &
Served with a Boursin Cream Sauce

\$16.95 per person

BRAISED BEEF POT ROAST

Slow Roasted Beef
Served with Caramelized
Root Vegetables

\$16.95 per person

PESTO CHICKEN

Basil Pesto Marinated Chicken Breast
Topped with Roma Tomatoes
Served with an Herb Cream Sauce

\$16.95 per person

PORTOBELLO VEGETABLE LASAGNA

Portobello Mushrooms, Ricotta Cheese & Alfredo Sauce
Layered with Lasagna Noodles & Topped with a Rich Marinara Sauce

\$16.95 per person

ROAST PORK LOIN MEDALLIONS

Tender Sliced Medallions of Pork
Served with a Fig Demi-Glace

\$16.95 per person

THE PLAZA SIRLOIN

Top Sirloin, Filled with Cornbread Stuffing
Topped with a Roasted Shallot Au Jus

\$17.95 per person

TARRAGON SEARED RIBEYE

8oz. Ribeye, Marinated in
Fresh Tarragon, Garlic & Spices
Served with a Fresh Tomato Salsa

\$19.95 per person

ROAST BEEF & CHICKEN DUET

Tender Sirloin of Beef & Oven Roasted
Chicken Breast Topped in a Rich Sun-Dried
Tomato Demi-Glace

\$18.95 per person

\$35.00 service charge will be applied if guaranteed meal count is less than 20

Hotel will guarantee prices 90 days in advance.

Prices do not include 19% service charge and applicable sales tax