

Parkway Chateau - Luncheon Menu

Event to be served by 2pm, done by 3pm

Beverages

Soda - Iced Tea - Lemonade

By the glass \$1
By the pitcher \$5

Golden or Fruit Punch

Unspirited \$25
Spirited \$55

Rainbow Sherbet Punch

Unspirited \$35
Spirited \$65

Salads

Selections include coffee, tea, or milk

CHEF SALAD - \$9.95

An assortment of greens with smoked ham, smoked turkey, cheddar and Swiss cheeses, chopped egg, Cucumber, tomato, and sprouts

SHRIMP SALAD - \$12.95

An assortment of greens with a shrimp blend, cucumber, tomato, and sprouts

GRILLED CHICKEN CAESAR SALAD - \$11.95

Chopped romaine lettuce topped with chicken, red onions, seasoned croutons, and Caesar dressing

All salads are served with choice of 3 dressings

Dressing choices:

French
Thousand Island
Fat Free Ranch
Creamy Italian
Italian
Bleu Cheese (extra charge)

Buffet

(For Groups of 25 or more)

Buffets include Dinner rolls, Coffee, Tea, or milk, and Choice of 3 Sides

Add \$1.00 per guest for additional sides

One Entrée	\$13.25
Two Entree	\$14.25
Three Entrée	\$15.25

Slow Roasted Sliced Beef

Served with Gravy or Au Jus

Baked Sliced Ham

With Pineapple Relish

Bratwurst, Smoked Polish Sausage or Fresh Kielbasa

Served With Grilled Onions or Seasoned Sauerkraut

Roast Pork

BBQ'd or with Gravy

Baked Italian Herbed Chicken

Our Special Seasonings, Oregano, Olive Oil, Bread Crumbs and Parmesan Cheese

Baked BBQ Chicken

Seasoned and Baked with Our Homemade BBQ sauce

Broasted Chicken

Seasoned and Pressure Fried to Seal in Juices

Garlic Rosemary Chicken

Slowly baked in Olive oil, Garlic, & Rosemary

Roast Turkey with Cornbread Stuffing-

Served with Our Homemade Gravy

BBQ Baby Back Ribs

Served with Our Homemade BBQ sauce

Meatballs

Italian or Swedish

Pasta Prima Vera

Pasta Tossed with Zucchini, Yellow Squash, Asparagus and Tomato

Served with Red or Homemade Alfredo Sauce

SIDES

Homemade Mashed Potatoes

Garlic Mashed Potatoes

French Fries

Potato Chips

Parsley Red Potatoes

Mostaccioli w/meat or marinara

Green Bean Almandine

American or German Potato Salad

Italian Tomato and Onion Salad

Kidney Bean Salad

Fresh Fruit

Tossed Mixed Greens

Cottage Cheese

Riviera Blend

Asian Blend

Caribbean Blend

Pasta Salad

3-Bean Salad

Relish Tray

Wild Rice

Corn

Plated Lunches

Selections include coffee, tea or milk and your

Choice of any two sides

BREAD BOWL - \$9.95

Fresh homemade soup in a delicious bread bowl

CHICKEN SALAD CROISSANT - \$10.95

Croissant filled with our own freshly made chicken salad

Served with lettuce and tomato

CHICKEN BREAST CLUB SANDWICH - \$13.25

Fresh chicken breast (grilled or panko breaded) topped with smoked ham & swiss or aged cheddar, lettuce, and tomato

Served on a Ciabatta Bun

SEAFOOD SALAD CROISSANT - \$11.95

Croissant filled with a seasoned crab and shrimp blend

Served with lettuce and tomato

LUMP CRAB MELT - \$14.95

A delicious crab blend served on an English muffin, topped with tomato and melted cheese.

OPEN FACED TENDERLOIN

STEAK SANDWICH - \$12.95

Marinated tenderloin served on garlic herb toast and finished with au jus

(Grilled mushroom and onion optional, \$0.50 extra)

DELI BAR \$12.95

Includes: Assorted cheeses and breads, lettuce, tomato, onion, condiments, and your choice of any 3 sides

Choose any 3 meat options:

Sliced Beef, Ham, Turkey, Summer Sausage, or Salami

Additional \$1.50 per person, if you would like to add on soup to any meal



Plated Entrees

Selections include choice of one vegetable, one side dish, tossed salad, dinner rolls, coffee, tea, or milk

Add \$1.00 per guest for additional side or vegetable

¼ CHICKEN - \$10.50

Broasted or baked with herbs.

BROILED MARINATED CHICKEN BREAST - \$11.50

Boneless, skinless chicken breast marinated in a tangy herb marinade

CHICKEN KIEV - \$12.50

Boneless, skinless chicken breast stuffed with garlic, butter and parsley, rolled in seasoned breadcrumbs
Served with a light garlic cheese sauce

ASPARAGUS CHICKEN BREAST - \$12.95

Boneless, skinless chicken breast topped with an Asparagus and Crab sauce

CHICKEN PICCATA - \$12.95

Boneless, skinless chicken breast sautéed in onion, garlic, capers, lemon, & white wine

ROSEMARY CHICKEN - \$14.95

Bone-in chicken breast & wing slow roasted in rosemary & garlic infused virgin olive oil

BROILED BONELESS PORK CHOP - \$11.95

Seasoned with Caribbean spices and Apple Cider Chutney
Served with a smoked bacon sauce

PEPPER STEAK - \$12.95

Sautéed with peppers, onions, and mushrooms
Served over rice or noodles

BEEF OR CHICKEN STEW - \$11.95

Slow cooked with red potatoes, Carrots, Snap Peas, Onions, & Celery in a homemade sauce.
Served in a Bread Bowl

LASAGNA (Meat or Vegetarian) - \$12.95

Must order 10 or more