



Plated Luncheon

Luncheon Entrees Include

Soup or House Salad
Vegetable du Jour, Rolls and Butter, Dessert
Freshly Brewed Coffee and Herbal Tea

Eggplant Napoleon \$18.00 /person

Pasta Primavera \$16 /person

Pasta Tossed with Fresh Vegetables and cherry tomatoes
Served with a Creamy Light Alfredo Sauce or Garlic and Oil

Baked Herb Chicken \$20 /person

Fresh herbs seared into a boneless chicken breast, topped with Honey Dijon Sauce,
with Garlic Mashed Potatoes or Roasted Red Potatoes

Chicken Piccata \$18 /person

Lightly Floured Sautéed Boneless Chicken Breast topped with capers and diced tomatoes
and Served with a Buere Blanc Sauce with Garlic Mashed Potatoes
or Roasted Red Potatoes

Dill Flounder \$21.00 /person

Sautéed Flounder with Shallot Lemon Cream Sauce with Wild Rice Pilaf

Mango Salmon \$21 /person

Atlantic Salmon with a Mango Fruit Salsa and Wild Rice Pilaf

Beef Stroganoff \$23 /person

Tender Beef Tips cooked in House Made Dill Sauce , served over Egg Noodles

Slag Pot Meatloaf \$18 /person

All-Natural Ground Beef blended with Fegley's Amber Lager and Spices, topped with a
hearty Mustard Beer Gravy with Garlic Mashed Potatoes or Roasted Red Potatoes

Sliced Top Sirloin au Jus \$21.00 /person

with Garlic Mashed Potatoes or Roasted Red Potatoes

A 20% Service Charge will be Applied to all Food & Beverage Purchases
A 6% PA Sales Tax will be applied to all Food & Non-alcoholic Beverage Purchases