

Luncheons

All luncheon entrées include warm rolls with butter, coffee, tea, and milk.

Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Plated Luncheon Entrées

Luncheon entrées includes choice of Midland Hills salad, Caesar salad, or garden salad.

Specialty salads start at \$1.75 extra per person. Served with your choice of starch and vegetable.

WALLEYE PIKE **\$19**

Lightly breaded and baked walleye pike, garnished with sliced almonds, fresh lemon, and tartar sauce.
Served with your choice of starch and vegetable.

MINNESOTA CHICKEN **\$19**

Chicken breast stuffed with wild rice, dried cranberries & apples with a morel mushroom cream sauce.
Served with your choice of starch and vegetable.

PREMIER CHICKEN FLORENTINE **\$18**

Roasted red pepper, spinach and feta stuffed chicken breast with a pesto cream sauce.
Served with your choice of starch and vegetable.

MIDLAND HILLS CHICKEN **\$18**

Lightly floured and pan seared chicken breast with a buttery white wine sauce with lemon, artichokes, capers and kalamata olives. Served with your choice of starch and vegetable.

CHICKEN AL FRESCO (GF) **\$18**

Grilled chicken breast topped with a light and lively warm herb tomato dressing topped with asiago cheese.
Served with your choice of starch and vegetable.

CHICKEN POT PIE **\$16**

Chicken breast in a rich cream sauce with potatoes, onions, mushrooms, peas and carrots topped with a delicate puff pastry.

BOURBON STREET PENNE PASTA **\$15**

Broccoli, sun-dried tomatoes, mushrooms, and penne pasta tossed in a Cajun cream sauce.

Add Chicken **\$17**

BEEF TIPS **\$19**

Traditional beef stroganoff served over garlic mashed potatoes or egg noodles.
Served with your choice of vegetable.

PORK TENDERLOIN MEDALLIONS **\$20**

Drizzled with a whole grain mustard cream sauce.
Served with your choice of starch and vegetable.

TOP SIRLOIN STEAK **\$20**

6-ounce steak served with a wild mushroom sauce. Served with your choice of starch and vegetable.

STARCH CHOICES

Whipped Yukon Gold Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES *(add \$1.00)*

Grilled Asparagus
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Luncheons (continued)

Includes coffee, tea, and milk. *Multiple entrées served are subject to a split plate charge. Maximum of three entrées.*

Luncheon Sandwiches - Add a cup of soup for \$3 per person.

DELI SANDWICH **\$14**

A combination of turkey and ham served on either a croissant or a Focaccia roll.
Served with cheese, lettuce, tomato and red onion garnish, chips and a pickle spear.

HALF DELI SANDWICH & CUP OF SOUP DU JOUR **\$13**

PULLED PORK SANDWICH **\$14**

Barbecue pork served on a bun with Muenster cheese. Served with coleslaw and a pickle spear.

TUNA OR CHICKEN SALAD SANDWICH **\$14**

Classic tuna or chicken salad with lettuce and tomato served on a croissant.
Served with chips and a pickle spear.

OPEN FACE TURKEY SANDWICH **\$14**

Carved roast turkey with gravy on white bread with garlic mashed potatoes and green beans
almondine with cranberry sauce.

CHICKEN CAESAR SALAD WRAP **\$14**

A flour tortilla filled with grilled chicken breast, Romaine lettuce, Parmegiano-Reggiano cheese,
and traditional Caesar dressing. Served with chips and a pickle spear.

CHICKEN CLUB **\$14**

Grilled chicken breast, cheddar cheese, bacon, lettuce, and tomato on a bun.
Served with chips and pickle spear.

CHIPOTLE CHICKEN WRAP (max 50 guests) **\$14**

A tortilla filled with grilled chicken, mesclun greens, red onion, tomatoes, mozzarella cheese
and chipotle mayonnaise. Served with chips and a pickle spear.

VEGGIE WRAP **\$13**

A spinach tortilla filled with roasted vegetables, Romaine lettuce and herbed boursin cheese.
Served with chips and a pickle spear.

Salad Luncheon Entrées – Salad selections include warm rolls with butter. Add a cup of soup for \$3 per person.

Substitute shrimp or salmon add \$3 per person.

GRILLED CHICKEN CAESAR **\$14**

Grilled chicken breast served warm over Romaine lettuce, tomato wedges and black olives tossed with
homemade croutons, Parmegiano-Reggiano cheese, and traditional Caesar dressing.

RASPBERRY CHICKEN SALAD (GF) **\$15**

Grilled chicken breast served warm over mixed greens with mandarin oranges, bleu cheese crumbles,
cashews, strawberries, and raspberries with raspberry vinaigrette.

GREEK CHOPPED SALAD (GF) **\$15**

Mixed greens tossed with warm grilled chicken, feta, red onions, artichoke hearts, Kalamata olives,
and lemon-herb vinaigrette.

COBB SALAD (GF) **\$15**

Romaine and iceberg lettuce topped with sliced chicken breast, tomato, bleu cheese, eggs, bacon, avocado,
and tossed in a creamy Dijon dressing.

ROASTED APPLE & CHICKEN SALAD (GF) **\$15**

Grilled chicken breast served warm over baby spinach, roasted apples, white cheddar cheese and candied walnuts, drizzled
with apple cider vinaigrette.

Luncheons (continued)

Includes coffee, tea, and milk. Luncheon entrées includes warm rolls with butter and choice of Midland Hills salad, Caesar salad, or garden salad. Specialty salads start at \$2.00 extra per person.

Vegetarian Luncheon Entrées

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$17
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE CALZONE	\$17
Pizza dough stuffed with roasted vegetables, wild mushrooms, asparagus, Mozzarella, Parmesan, and Marinara sauce.	
STEAMED VEGETABLE PLATE (GF)	\$16
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$17
Served with dried cranberries and toasted pecans in a white wine cream sauce.	
PASTA PRIMAVERA	\$17
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	
WILD MUSHROOM RISOTTO (GF)	\$17
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	

Luncheon Buffets – (Minimum of 30 people)

Includes coffee, tea, and milk. Fresh fruit available for an additional \$2.50 per person

EXECUTIVE DELI BUFFET **\$19**

Albacore tuna salad, sliced meats (ham, turkey & roast beef), sliced cheeses, croissants and assorted rolls, Chef's choice soup tureen, Caesar salad, potato chips, potato salad, assorted cookies, mayonnaise, mustard, lettuce, tomato, red onion, and pickle spears.

BARBECUE BUFFET **\$19**

Grilled chicken breasts and burgers, Caesar salad, potato salad, corn on the cob, potato chips, sliced cheeses, assorted buns, mayonnaise, ketchup, mustard, lettuce, tomato, red onion, relish, pickle spears, and assorted cookies.

Add Beer Boiled Bratwurst \$2.25, Add Nathan's Quarter Pound Hot Dogs \$2.25

ITALIAN BUFFET **\$19**

Caesar Salad, garlic bread, penne and linguini pasta noodles, Marinara and Alfredo sauces, grilled chicken breast, meatballs, mixed veggies, and assorted cookies.

(Add Steak \$3.00 per person. Add Shrimp \$3.00 per person.)

MEXICAN BUFFET **\$19**

Ground beef, grilled chicken, hard and soft taco shells, lettuce, tomatoes, red onions, black olives, cheddar cheese, salsa, sour cream, guacamole, tortilla chips, Mexican rice and black beans, and assorted cookies. (Add Steak \$3.00 per person. Add Shrimp \$3.00 per person.)

BUILD YOUR OWN SOUP & SALAD BUFFET **\$19**

Warm grilled chicken breast, Romaine lettuce, spring greens, croutons, tomatoes, pickles, red onions, cucumbers, olives, Parmesan cheese, bleu cheese, cheddar cheese, beets, strawberries, pineapple, pecans, bacon crisps, sunflower seeds. Caesar dressing, ranch dressing, raspberry vinaigrette, assorted rolls, Chef's choice soup tureen, broccoli salad, pasta salad, and assorted cookies.

Add Shrimp \$3.00 per person Add salmon \$5.00

CREATE YOUR OWN LUNCH BUFFET – includes warm rolls with butter **\$21**

Choose Three Items

Caesar Salad
Midland Hills Salad
Garden Salad
Amaretto Glazed Mini Carrots
Green Beans Almondine
Vegetable Medley
Steamed Broccoli
Whipped Yukon Gold Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

Choose Two Items

Bourbon Street Penne Pasta (with or without chicken)
Roasted Turkey
Pork Loin
Premier Chicken
Midland Hills Chicken
Grilled Chicken al Fresco
Grilled Salmon with Citrus Butter
Walleye – Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Striploin (Add \$4 per person)
Roast Beef Tenderloin (Add \$6 per person)

Included Item

Assorted Cookies & Bars

For \$4 more – choose one item

Apple Pie, Carrot Cake, Chocolate Mosaic Cake, Turtle Cheesecake, Cheesecake with Strawberries, Chocolate Mousse Cake, Strawberry Shortcake, Assorted Miniature Cheese Cakes