Luncheon & Business Meeting Menus
Table of Contents

Light Lunches & Meetings
Light Salad Entrees
Lunch Entrees
Business Meeting Menu
Light Lunches and Meetings
The light lunch and meeting sections includes homemade breads, seasonal trifles, mousses or sundaes, freshly brewed coffee, tea & decaffeinated coffee

Starter Course

**French Onion Soup**
A cup of the perfect soup
Gratin’ of course

**Cold Soup**
The Sky’s the limit
Gazpacho, Watermelon
Raspberry Daiquiri or Vichyssoise

**Fresh Fruit Cocktail**
In a champagne glass with a dash of liqueur

**Bruschetta**
Italian Tomato Salsa on Garlic Melbas

**Petite Cheese Tasting**
Brie or Boursin with Grapes and Strawberries

The Below Items are served with Your Choice of a Starter Course

**Grilled Chicken Summer Salad**
$18.20
Chicken breast with tossed Greens, Mandarin Oranges, Strawberries and Cashews w/ a Honey Citrus dressing

**Sesame Chicken Salad**
$18.20
Grilled Chicken breast with Field Greens in Sesame Honey Mustard dressing w/ Wonton garnish

**Greek Salad**
$17.20
Tossed Field Greens in a Greek dressing w/ Feta Cheese, Olives and Pepperoncini’s served w/ warm Pita bread

**Cobb Salad**
$19.20
Diced Chicken, Egg, Bacon, Cheddar, Tomato, Avocado and Blue Cheese w/ a light vinaigrette dressing

**Caesar Salad**
The classic salad with your choice of:
Seared Tuna Steak $19.20
Poached Salmon $19.20
Sirloin Steak $19.20

**Warm Frisco Salad**
$19.20
Assorted grilled Vegetables, Feta, Artichoke Hearts, Field Greens w/ Balsamic dressing

**Caribbean Shrimp Salad**
$19.20
Shrimp tossed with Baby Greens, dried Cherries, Ricotta Salada, Mandarin Oranges and Strawberries in a Poppy Seed dressing served w/ a Corn bread garnish

**Mediterranean Tuna Salad**
$19.20
Seared rare sashimi Tuna Steak on Arugula Greens tossed w/ vintage Olive oil, Chateau Balsamic, fresh Mozzarella and diced Tomato served with a flat bread garnish
### Luncheon Starters

**Fresh Fruit Cocktail**  
In champagne glass with a dash of liqueur

**Chef's Soup Du Jour**  
Cream of Tomato  
Minestrone soup  
Soup du jour

**Assorted Canapés**  
Beautiful assortment of finger cocktails

**Bruschetta**  
Italian Tomato Salsa on Garlic Melbas

**Caesar Salad**  
Crisp Romaine leaves, croutons in a  
Zesty dressing

**Raspberry Salad**  
Assorted baby greens in a  
Raspberry vinaigrette

**Hearts of Palm Salad**  
Strawberries and Oranges with crisp  
Field Greens

**Spinach Salad**  
Fluffy leaves w/ a tangy hot Bacon dressing

### Luncheon Entrees

**Quiche Lorraine**  
$19.60  
Swiss cheese and bacon layered in a  
Pastry shell

**Chicken Crepes**  
$21.80  
Diced Chicken, garden vegetables in a  
Thin wrap

**Lemon Artichoke Chicken**  
$21.80  
Boneless breast of Chicken Veloute with  
Artichoke Hearts and Lemon Pepper

**Chicken Florentine**  
$21.80  
Boneless breast of chicken spinach,  
mushrooms and prosciutto in Madeira sauce

**Grilled Vegetables Marinara**  
$20.80  
Marinated grilled vegetables fresh sautéed  
Tomatoes, Garlic & Basil with Asiago

**Pasta Primavera**  
$20.80  
Garden vegetables tossed in light  
Parmesan sauce

**Chicken Cordon Bleu**  
$22.40  
Boneless breast of Chicken rolled with  
smoked Ham and Swiss cheese

**Chicken & Broccoli Fromage**  
$22.40  
Broccoli and Cheddar baked in rolled  
Breast of Chicken

**Roast Prime Rib, au jus**  
$29.00  
Eight-ounce sliced prime Rib of beef

**Angus Sirloin Steak**  
$29.00  
Eight-ounce charbroiled Sirloin Steak
Chicken Leann
$23.40
Pinwheel of Chicken breast with Spinach
Sun Dried Tomato & Pink Peppercorn sauce

Poached Salmon
$29.00
Simmered in Chardonnay Bouillon, touched with a light Dill Sauce

Shrimp Scampi
$24.20
Tossed in a garlic and Lemon sauce over Fettuccini in Pesto

Vegetable Lasagna
$23.00
Layered vegetables and Italian cheeses, bed of Alfredo and Marinara sauce

All entrees are served with your choice of a luncheon starter, appropriate vegetable or starch, homemade breads, seasonal trifle, mousses or sundaes, freshly brewed coffee, tea & decaffeinated coffee

All prices subject to a 13.5% gratuity and 6.5% Club charge (of which 1.5% goes to Banquet/Dining Room Managers, 2% to Kitchen staff, and 3% to the Club) and the current Niagara County Sales Tax
Business Meeting Arrangements

**Continental Breakfast**
- $8.10 per person
- $9.10 per person with fruit
- Assorted chilled Juices
- Assorted Danish Pastries, Baked Muffins, Scones
- Freshly brewed Coffee, Tea & decaffeinated Coffee

**Sweet Break**
- $7.80 per person
- Homemade cookie tray
- Assorted Beverages
- Freshly brewed coffee, tea & decaffeinated coffee

**Snack Break**
- $7.80 per person
- Assorted individual bags of potato chips, pretzels,
- Assorted Beverages
- Freshly brewed coffee, tea & decaffeinated coffee

**After Noon Break**
- $9.80 per person
- Petite finger sandwiches, flavored individual yogurt,
- Assorted Beverages
- Freshly brewed coffee, tea & decaffeinated coffee

**Deli Lunch**
- $15.40 per person
- Assorted deli sliced meats, sandwich cheeses, lettuce, tomatoes, pickled assortments, fresh rolls and breads, assorted cookies
- Assorted Beverages
- Freshly brewed coffee, tea & decaffeinated coffee

**One Stop Lunch**
- $18.40 per person
- Chef's soup du jour, Tossed seasonal greens with choice of dressing, assorted deli sliced meats, sandwich cheeses, lettuce, tomatoes, pickled assortments, fresh rolls and breads, assorted cookies, Assorted Beverages
- Freshly brewed coffee, tea & decaffeinated coffee

**Meeting Wind Downs**
- $18.40 per person
- Assorted fruits, domestic cheeses, a red and white wine bar, Assorted Beverages
- Freshly brewed coffee, tea & decaffeinated coffee

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