

## **The Plated Luncheon**

*Please Select **One** Item from Each Course*

### ***First Course***

**Fresh Seasonal Fruit Plate**

**Seasonal Soup of the Day**

**The Classic "Wedge" of Iceberg**

Served with Tomato, Cucumber,  
Crumbled Bleu Cheese & Creamy Chardonnay

**Baby Red and Green Romaine**

Tossed in a Cabernet Vinaigrette with Red and Yellow Pear Tomatoes

### ***Entrées***

**Apple Wood Smoked Chicken Breast**

Served with Garlic Jus, Oven Roasted Vegetables and  
Red Pepper Polenta

**Sautéed Penne Pasta with Oven Roasted Herb Chicken**

Tossed in Basil Tomato Sauce with Shaved Aged Parmesan

**Braised Beef Short Ribs**

Served with Red Wine Demi Glace and  
Julienne Vegetables

**Broiled Great Lakes White Fish**

Sautéed in Lemon Herb Butter  
Accompanied with Parisian Potatoes

**Roasted Portobello Mushroom Risotto**

Topped with Laura Chanel Goat Cheese and Sweet Herbs

### ***Desserts***

Classic Boston Bread Pudding

Farm House Apple Pie

Chocolate Mousse Cake

Tiramisu

## Over The Top

### Plated Luncheon

*Please Select **One** Item from Each Course*

#### *First Course*

Seasonal Soup of the Day

Saffron Mussel Bisque

#### **Seasonal Mixed Greens**

Tossed in a Champagne Vinaigrette with Cherry Tomatoes

#### **Traditional Caesar**

Topped with Sour Dough Croutons and Aged Parmesan

#### **Four Cheese Ravioli**

With Smoked Tomato Sauce

#### *Entrées*

#### **Honey Glazed Salmon**

Topped with Sweet Georgia Peach Salsa

#### **Roasted Sirloin of Beef**

Accompanied with Merlot Rosemary Essence and  
Shiitake Mushroom

#### **Mesquite Smoked Canadian Pork Loin**

Accompanied with Chipolte Au jus and  
Cheddar Mashed Potatoes

#### **Pecan Encrusted Chicken Breast**

Served with Creole Mustard Sauce and Dirty Rice

#### **Oven Roasted Vegetable Timbale**

Yellow Pepper Coulis

#### *Dessert*

Dark Chocolate Mousse Cake

Caramel Elation

Trio of Fresh Berry Tarts

Tiramisu

## **Sandwiches**

*All sandwiches are served with your choice of Pasta Salad or Terra Chips  
and Garnished with a Kosher Pickle and Caper Berries  
Add a cup of soup or side salad \$4*

### **New Orleans Blackened Chicken**

On Black Rye with Lettuce, Tomato and Honey Mustard  
Served with Jalapeno Vegetable Slaw

### **Submarine- it's *not* Yellow!**

With Sugar Cured Ham, Salami, and Provolone  
Topped with Lettuce, Tomato, Red Onion and Italian Vinaigrette

### **Country Chicken Salad**

Served on Thick Cut Sourdough Bread with  
Fresh Leaf Lettuce and Sliced Tomato

### **Curry Chicken Salad**

Served in a Pita Pocket with Radish Sprouts and Diced Tomatoes  
Garnished with Sliced Papaya and Pineapple

### **Meatloaf...A Midwest Classic**

Served on Potato Bread with Creamy, Classic, Coleslaw

### **American Favorite**

Layers of Sourdough Bread, Apple Wood Smoked Bacon  
Vine Ripe Tomatoes, Crisp Romaine Lettuce and Basil Mayonnaise

### **Pastrami Cured Salmon**

Atlantic Smoked Salmon on a Potato Pancake with  
Lemon Crème Fraiche, Sliced Red Onion and Vine Ripe Tomato

### **Little Italy**

Proscuitto, Capicola, Mortadella and Provolone on Fresh Baguette with  
Roasted Peppers, Tomatoes and Extra Virgin Olive Oil

### **Half Sandwich & Soup**

Your Choice of any Sandwich Served with a  
Cup of our Seasonal Daily Soup

**Taking your show on the road? How about taking a boxed lunch along for the ride!**

## **Salads**

*Served with Fresh Baked Rolls*

*Add a Cup of Soup*

### **Grilled Sirloin Steak**

Sliced Thin and Fanned on Top a bed of Mixed Greens  
Cherry Tomatoes, Red Onion, Crumbled Goat Cheese and  
Cabernet Vinaigrette

### **Herb and Garlic Roasted Chicken Breast**

Sliced Thin and Fanned on Top Crisp Romaine, Sliced Cucumbers,  
Sour Dough Croutons and Roasted Garlic Dressing

### **Marinated Ceviche Salad**

Sea Scallops, Calamari and Rock Shrimp  
Marinated in Lime, Cilantro and Garlic

### **Japanese Noodle Salad**

Buck Wheat Noodles, Spinach and Baby Corn  
Tossed in Lemon Soy Vinaigrette  
Topped with Slices of Seared Rare Ahi Tuna

### **Thai Chicken Salad**

Chicken Sate on a Bed of Cellophane Noodles  
Wok Fried Vegetables and Red Curry Vinaigrette

### **Spinach Salad**

Triple Wash Spinach, Mushrooms, Bacon, Hard Boiled Eggs  
And Corn Bread Croutons  
Mustard Brown Sugar Dressing

### **The Cobb**

Grilled Chicken Breast, Apple Wood Smoked Bacon,  
Diced Cucumber, Iowa Blue Cheese and Diced Tomatoes  
Apple Cider Vinaigrette

### **Classic Caesar**

Crisp Romaine Lettuce and Focaccia Croutons  
Tossed with our Homemade Caesar Dressing  
Topped with your Choice of:

**Herb Roasted Chicken**

**Fried Calamari**

**Sautéed Garlic Shrimp**

## **Deli Buffet**

*Served with...*

*Basket of Fresh Baked Breads, Croissants and Rolls  
Sliced Vine Ripe Tomatoes, Red Onions, Crisp Leaf Lettuce  
Caper Berries and Pickles  
Complete Selection of Assorted Condiments  
Hotel Orrington Blend of Regular & Decaffeinated Coffees  
And Assorted Herbal Teas*

### **Hey, it's Big Enough**

Six-Foot Long Submarine  
Choice of Deli Meats  
Seasonal Daily Soup  
Marinated Mushroom Salad  
Tomato Cucumber salad  
Oven Roasted Potato Salad  
Fried Tortilla Chips with  
Tomato Salsa and Guacamole  
Double Fudge Brownies and Blondies

### **The Corner Deli**

Seasonal Mixed Greens  
Vine Ripe Tomato and Red Onion Salad  
Sliced Roast Beef,  
Sugar Cured Ham and Oven  
Roasted Turkey Breast  
Vermont White Cheddar,  
Wisconsin Swiss and sliced American  
Choice of Tuna, Egg or Chicken Salad  
Classic Cole Slaw and  
Fresh Potato Salad  
Fresh Baked Cookies and Brownies

### **Italian Stallion**

Minestrone Soup  
Seasonal Mixed Greens  
Marinated Artichoke & Hearts of Palm Salad  
Marinated Fruit Salad  
Roasted Plum Tomato Salad  
Sliced Parma Proscuitto, Genoa Salami,  
Mortadella, Capicola and Pepperoni  
Mozzarella, Provolone,  
Swiss and Aged Goat Cheese  
Platter of Roasted Peppers, Onions,  
Olives, Tomatoes and Red Leaf Lettuce  
Mini Cannolis and Profiteroles

### **The Carnegie Deli**

Seasonal Daily Soup  
Traditional Caesar Salad  
Tomato and Fresh Mozzarella Salad  
Pasta Primavera Salad  
Sliced Tenderloin of Beef,  
Virginia Cured Ham,  
Apple Wood Smoked Duck Breast and  
Hickory Smoked Pork Loin  
Vermont White Cheddar,  
Wisconsin Swiss,  
Provolone and Brie Cheese  
Tuna, Egg and Chicken Salad  
Sliced Fresh Fruit and Berry Display  
Assorted Mini Pastry Display

## Lunch Buffets

*Hotel Orrington Blend of Regular,  
Decaffeinated Coffees and Assorted Herbal Teas*

### Italian Buffet

*Basket of Fresh Baked Breads*

*Minestrone Soup*

*Caesar Salad*

*Caprese Salad*

*Panzanella Bread Salad*

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*Baked Ziti with Marinara Sauce*

*Chicken Parmesan*

*Tuscan Salmon ~ Orzo Pasta*

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*Vesuvio Potatoes*

*Grilled Vegetables*

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*Tiramisu, Cannoli, and Italian Cookies*

### The Classic Buffet

*Basket of Baked Bread*

*Tomato Bisque Soup*

*Mixed Green Salad*

*Pasta Salad*

*Marinated Artichoke and Hearts of Palm*

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*Pecan Encrusted Chicken Breast*

*Roasted Sirloin of Beef*

*Baked Five Cheese Lasagna*

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*Fingerling Potatoes*

*Oven Roasted Vegetables*

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*Assorted Mini Cheesecakes*

*Brownies and Cookies*

### The Mexican Buffet

*Cream of Roasted Corn Soup and Bell Pepper*

*Tortilla Chips with Pica de Gallo and Guacamole*

*Mexican Fruit Salad*

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*Enchiladas Suizas*

*Southwest Beef and Sweet Potato Stew*

*Grilled Chicken with Lime and Tequila*

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*Frijoles Refritos*

*Spanish Rice*

*Homemade Tortillas*

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*Key Lime Pie*

*Cinnamon Sugar Tortilla Chips*

## Afternoon Snack's (30 Minute Breaks)

### Healthy Days

Sparkling Mineral Water  
Granola and Power Bars  
Whole Fruit Basket  
Hotel Orrington Blend of Regular and  
Decaffeinated Coffees and Teas

### So Smooth Fruit Smoothies

(\$100 Attendant Fee)  
Seasonal Fresh Fruits and Berries  
Assorted Flavored Yogurts

### We're All Nutty Here

Bottled Water  
Pistachios  
Salted Beer Nuts  
Cashews and Candied Pecans

### Got Cow?

Cartons of Whole and Chocolate Milk  
Classic Tollhouse  
Oatmeal Raisin  
Double Chocolate Chip  
Old Fashion Sugar Cookies

### Chips for Dips

Potato Chips  
Onion and Garlic Dips  
Warm Soft Pretzels ~ Mustard  
Red, Gold and Blue Corn Chips  
Red and Green Salsa & Guacamole

### Just the Opposite

Carmel Corn  
Assorted Candy bars  
Ice Cream Novelties  
Hotel Orrington Blend of Regular and  
Decaffeinated Coffees and Teas

### So It's From France

Sparkling Mineral Water  
Imported Cheese Display with Fresh Fruit  
Basket of French bread  
Hotel Orrington Blend of Regular and  
Decaffeinated Coffees and Teas

