

# PLATED LUNCHEON

*All Entrées are served with a Garden Salad, Dinner Rolls, Appropriate Starch & Vegetable, Hot & Cold Banquet Beverages, Plated Dessert or Assorted Mini Desserts & Cookies and Choice of Linen Colors*

## ENTRÉES *select two*

### CHICKEN PARMESAN

Served over Penne Pasta in Fresh Tomato Sauce

### CHICKEN SUPREME

Stuffed with Country Bread Stuffing,  
Finished with a Creamy Chicken Gravy

### CHICKEN FRANCAISE

Dipped in Egg Batter, Finished with  
White Wine & Capers

### CHICKEN PICCANTE

Stuffed with Rice Pilaf, Finished with Zesty Capers,  
Roasted Red Pepper and a Lemon Garlic Sauce

### LONDON BROIL HUNTER STYLE

Marinated Flank Steak Grilled and Served  
Hunter Style in a Cabernet Demi Glace, Topped  
with Pepper, Mushroom and Onion Mèlange

### NEW YORK STRIP STEAK FLORENTINA

Char-grilled, Drizzled with Olive Oil and Topped  
with Grilled Onions, Bell Peppers and Mushrooms

### FLOUNDER FLORENTINE

Stuffed with Spinach & Rice, Finished with a  
Spinach Cream Sauce

### BAKED SALMON

Served with a Lemon & White Wine Caprese Sauce

### BAKED CRAB CAKES

Remoulade Sauce

### VEGETARIAN STIR FRY

Seasonal Fresh Steamed Vegetables Served over a Bed  
of Rice and Finished with an Asian Teriyaki Sauce

### LASAGNE BIANCO

Baked Layers of Pasta Ribbons with Mozzarella,  
Fresh Vegetables and a Creamy Alfredo Sauce

### VEGETABLE NAPOLEON

Layers of Grilled Zucchini, Yellow Squash, Portabella  
Mushroom, Fire Roasted Pepper, Onion and  
Spinach, Drizzled with a Virgin Olive Oil



*Centerton*  
COUNTRY CLUB  
&  
EVENT CENTER