

Hot Lunch Entrees

Each entree includes salad from the following choices, vegetables, appropriate side dishes and dessert

Thai Coconut Chicken

\$18.00

Boneless, skinless chicken breast in a coconut soy & ginger marinade and served with a coconut sauce

Apricot Chicken

\$18.00

Boneless, skinless chicken breast in a sweet and tangy sauce with dried apricots

Chicken with Basil Cream Sauce

\$18.00

Boneless, skinless chicken breast served with a rich basil cream sauce

Chicken Marbella

\$18.00

Boneless, skinless chicken breast in a garlic, tomato and olive marinade served with a white wine sauce

Chicken Marsala

\$18.00

Boneless, skinless chicken breast served with mushrooms & a Marsala wine sauce

Chicken Crepes

\$18.00

Served with a Chardonnay cream sauce & cranberry mold

Chicken Cordon Bleu

\$19.00

Stuffed chicken breast with Canadian bacon & Swiss cheese

Stuffed Chicken

\$19.00

Stuffed with Brie cheese and apples and served with a cranberry Cabernet sauce

Chicken & Cheese Enchiladas

\$17.00

Served with refried beans & Spanish rice

Hot Chicken Salad

\$17.00

Served with a cranberry jello mold

Roast Pork Loin

\$18.00

Served with brown gravy

All American Meat Loaf

\$18.00

Better than Mom made!

Beef Stroganoff

\$19.00

Smothered in a sour creme & mushroom sauce served with egg noodles

Meat Lasagna

\$18.00

Homemade classic lasagna

Eggplant Parmesan

\$17.00

Breaded eggplant layered with mozzarella cheese & marinara sauce

Shrimp Scampi

\$20.00

Shrimp seasoned with garlic butter served over angel hair pasta

Baked Salmon Filet

\$19.00

Served with a Béarnaise sauce & lemon wedge

Tilapia with Mango Salsa

\$18.00

Flaky white fish served with a mango salsa

Orange Roughy

\$20.00

Served with a dill sauce & lemon wedge

Homemade Quiche

\$16.00

Your choice of spinach, salmon, or Lorraine quiche served with a cranberry mold

Salad Selections for Hot Entrees
(Choose One)

Tossed Green Salad ~

A selection of fresh garden greens and topped with sliced cucumbers, olives, garbanzo beans & Roma tomatoes with your choice of dressing

Caesar Salad ~

Freshly tossed Romaine lettuce with shredded parmesan cheese, croutons & a tomato wedge

Spinach and Strawberry Salad ~

A unique garden fresh flavor of spinach, strawberries & toasted almonds served with a special homemade vinaigrette dressing

Jolanda's Coleslaw ~

Cabbage marinated in a sweet & tangy dressing

Buffalo Mozzarella & Tomato ~

Sliced mozzarella cheese, tomatoes & fresh basil with a balsamic vinaigrette dressing

Citrus Salad ~

Mixed greens served with orange & grapefruit segments with currants or dried cranberries & Jolanda's homemade vinaigrette dressing

Mandarin Orange Salad ~

Mixed greens served with mandarin oranges, sliced almonds & dried currants with a vinaigrette dressing

Island Salad ~

Chopped Romaine lettuce, feta cheese, red onions, pine nuts & pineapple tidbits served with a balsamic vinaigrette dressing

Greek Salad ~

Mixed greens, tomatoes, red onion, feta cheese, olives & cucumbers served with a Greek dressing

Spring Mix Salad ~

Served with dried apricots, toasted almonds, goat cheese & your choice of dressing

Desserts

(Select One)

•Cherry or Apple Crisp with Ice Cream

•Brownie Sundae

•Frozen Spumoni Truffle

•Lemon Meringue Pie

•Coconut Cream Pie

•Homemade Pumpkin Delight with Ice Cream

•Chocolate Pudding Pie

•N.Y. Cheesecake with Topping

•Lemon Sorbet in Shell

•Mango Sorbet in Shell

•Lemon Delight or Chocolate Delight

•Pecan Pie with Ice Cream

•Personalized Sheet Cake