

Altland House

Hospitality Group

Served Luncheon Suggestions

(All Meals Include Coffee, Decaf, Hot Tea and Iced Tea and Cookies and Brownies)

Sliced Turkey, Ham and Cheese, Chicken Salad with Grapes, or Tuna Salad in Herb Wrap
with Leaf Lettuce and Tomato (*choice of one sandwich*)

Served with Broccoli Salad and Homemade Potato Chips

\$9.75 Per Guest

Cup of Soup, Mini Turkey and Cheddar Croissant with Leaf Lettuce, Tomato and Mayonnaise,

Served with Pickle Garnish and Homemade Potato Chips

\$10.00 Per Guest

Cheese and Herb Quiche, Broiled Tomato Topped with Seasoned Breadcrumbs and Cheese, Served with
Fresh Broccoli Salad with Cheese and Bacon and Fresh Rolls with Butter

\$10.25 Per Guest

Pulled Pork BBQ Sandwich on Kaiser Roll with Cole Slaw and Sweet Potato Chips

\$9.75 Per Guest

Traditional Cobb Salad with Herb Vinaigrette

Grilled Chicken, Bacon, Chopped Egg, Blue Cheese and Diced Tomatoes

\$ 10.25 Per Guest

Marinated Grilled Chicken Breast, Roasted Tomato, Fresh Mozzarella served on Grilled Focaccia with Pesto

Basil Mayo and a Side Caesar Salad

\$ 12.25 Per Guest

Chicken Jardinière: Sautéed Boneless Chicken Breast with Julienne Vegetables in Brown Butter Sauce,

Linguini with Herbs and Served with Fresh Rolls and Butter

\$12.25 Per Guest

Sautéed Chicken Breast Nestled on Sautéed Fresh Baby Spinach, Roasted Plum Tomatoes and Mushroom Ragout, Accompanied by Mixed Wild Rice and a Santa Fe Blend of Vegetables.

\$12.25 Per Guest

Pork Loin Lightly Rubbed with Brown Sugar and Spices. Carved and Topped with Pineapple Mango Glaze, Combined with Sweet Potato Hash and Sugar Snap Peas

\$12.25 Per Guest

A Blend of Fresh Seasonal Vegetables Tossed with Fusilli Pasta and Chicken with Your Choice of Virgin Olive Oil, Fresh Herbs and Roasted Garlic; Alfredo Sauce or Tomato Basil Vodka Sauce

\$11.75 Per Guest

Homemade Meatloaf with Gravy, Layered with Lumpy Red Skinned Mashed Potatoes and Buttered Peas

\$12.25 Per Guest

Pecan Encrusted Boneless Chicken Breast Topped with Apricot Thyme Glaze...Served with Yukon Gold Whipped Potatoes and Broccoli with Red Peppers.

\$12.25 Per Guest

Tempura Chicken with Sweet Chili Orange Glaze Served Over White Rice with Julianne Vegetable Medley

\$12.25 Per Guest