

THE
CASABLANCA
HOTEL

PLATED LUNCHES

SALAD – Choose one in advance for all guests

Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan

Mixed Greens with Brie, sliced Apples, crushed Walnuts and dried Cranberries with a Maple Apple Cinnamon Vinaigrette

ENTRÉE – Choose one in advance for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus - **\$27.95/person**

Slow Roasted Slices of Beef with Mushroom Infused Jus - **\$28.95/person**

Grilled Fillet of Salmon with Lemon Dill Butter Sauce - **\$27.95/person**

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) - **\$27.95/person**

SERVED WITH

- Fresh Seasonal Vegetables
- Your Choice of the Following Potato (One selection chosen for all guests)
Mashed Potatoes – Garlic or Rustic Smashed or Oven Roasted Potatoes with Fine Herbs

DESSERT – Choose one in advance for all guests

Classic New York Cheesecake – Served with fresh Fruit Compote.

Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon Vanilla Ice Cream

Chocolate Raspberry Mousse Cake – Devil’s Food Cake with light, refreshing Raspberry Mousse

Served with Coffee, Decaf and a Selection of Teas

*Vegetarian, Gluten, Vegan and Lactose Free Entrees available by request. Pricing is based on your Entrée Selection. Upgrade your Lunch by adding Soup and Pasta courses. Applicable tax and gratuities not included.