

LUNCHEON

FRESHLY BAKED BUTTERMILK BISCUITS

PLEASE SELECT SOUP & SALAD

Fresh Garden Salad with Sliced Cucumbers, Red Onion, Grape Tomato & Garlic Croutons Served with a Homemade Balsamic Vinaigrette

Or

Chef's Homemade Seasonal Soup

PLEASE SELECT TWO ENTRÉES

Roasted Pork Loin Sliced and Laced with an Apple Cider Demi Glaze Served with Red Bliss Smashed Potatoes and Fresh Vegetables

Chicken & Garden Vegetable Tossed in a Garlic Butter Sauce with Fettuccine Pasta Served with Garlic Toast

Open Faced Prime Rib Sandwich Smothered with Sautéed Onion, Melted Provolone, Swiss Cheese and finished with a Garlic Aioli served with Red Bliss Smashed Potatoes and Fresh Vegetables

Karen's Kreation- Diced Tomatoes, Sliced Mushrooms, Fresh Spinach Tossed with Tri Colored Penne Pasta in a White Wine Garlic Butter Sauce

Oven Baked Haddock Topped with a Lobster Cream Sauce and Served with a Rice Pilaf and Fresh Vegetables

Old Fashioned Turkey Lunch Served with Red Bliss Smashed Potatoes, Stuffing, Homemade Gravy and Cranberry Sauce

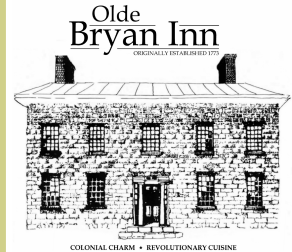
PLEASE SELECT ONE DESSERT

Locally Grown Baked Apple Crisp

Or

Double Chocolate Mousse with Whipped Cream Topping

A Decorated Cake Can be Added to Your Event. All Cakes are Provided by the Lake George Baking Company and are Available in a Variety of Flavors & Fillings. Please Contact Us for Options and Pricing



BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Available for Parties of 20
or More

\$19 Per Person

Please Add 7% Sales Tax &
20% Gratuity

Final Guest Count by
Entrée Selection is Due 14
Days Prior to the Event