



Luncheon Buffets

Park View Signature

Harvest Garden Salad or Soup of the Day
Assorted Fresh Baked Rolls & Butter
Creamy Parmesan Orzo w/ Fresh Tomatoes & Parsley
Chef's Seasonal Vegetables

Choice of one or two entrée's

Pan Seared Chicken Piccata
Roasted Top Round of Beef w/a cabernet sauce
Chicken Breast Supreme w/an Ozark Mushroom Sauce
Atlantic Salmon with a Country Dill Sauce
One Entrée \$16 Two Entrée \$22

Taste of the Hill

Mayfair Salad
Buttery Toasted Garlic Bread
Bi Colored Fettuccini Alfredo w/grape tomatoes
Traditional Beef Cannelloni or Cheese Manicotti
Chicken Parmesan, Picatta or Marsala (*choice of one*)
Green Bean Medley w/ fire roasted bell peppers
\$20

On the Green Deli Display

Seasonal Fresh Fruit Salad
Cranberry Mixed Green Salad
Artisan White & Whole Grain Breads & Croissants
House Recipe Tuna Salad
Sliced Smoked Turkey, Genoa Salami, & Virginia Ham
Fresh Crisp Lettuce, Tomato, Dill Pickles, & Red Onion
A Selection of Domestic Sliced Cheeses
Kettle Chips
\$15

SPRING IN THE PARK

Garden Salad Or Fresh Fruit Salad
Cold Poached Salmon over Quinoa w/ Green Goddess Sauce
House Recipe Tuna & Chicken Salad
Assortment of Fresh Baked Breads & Mini Croissants
Fresh Crisp Lettuce, Tomato, Pickles, & Onion
Coffee, Tea, & Water
\$20

All Buffets include Coffee, Tea & Water Service
Add an Assortment of Fresh Baked Cookies for \$1.75
25 Person Minimum on these Buffet Packages

LUNCHEON ENTRÉE SALADS

Paired with a Fresh Fruit Cup
Accompanied with Artisan Flatbreads and Butter
Coffee, Tea & Water

Clubhouse Chicken Salad Plate

House Recipe all White Meat Chicken Salad served on
Boston butter lettuce with multi grain bread
\$13

Probstein Cobb Salad

A Blend of Lettuce, Diced Tomatoes,
Avocado, Boiled Egg, Bacon, Turkey & Blue Cheese
\$13



LUNCHEON ENTREES

Accompanied by a House Garden Salad or Mayfair Salad
Chef's Seasonal Vegetables
Whipped Red Potatoes or Creamy Parmesan Orzo (*not w/ pasta dishes*)
Fresh Baked Rolls, Artisan Flatbreads & Butter
Coffee, Tea & Water

Chicken Piccata

White wine, lemon, light cream
With capers & fresh parsley
\$18

Chicken Parmesan

Chicken Breast w/ a light crumb crust topped
w/our House Red Sauce & a blend of
Imported & Domestic Cheeses
\$18

Vegetable Cannelloni

Cannelloni w/a light white cream sauce & fresh herbs
\$19

Lasagna

tomato sauce & parmesan garlic bread (*in lieu of rolls*)
\$18

Chicken Breast Supreme

Boneless Chicken Breast w/ Ozark Forest Mushrooms
& a light tarragon cream sauce
\$19

Oven Roasted Turkey Continental

Open Face Turkey w/white wine gravy
Whipped Red Potatoes and Homemade Dressing
\$18

Roast Medallions of Beef

Roast Medallions of Beef Eye Round w / a
Light stroganoff style mushroom sauce w/ fresh dill
\$20

Pork Loin Medallions

Center cut pork loin medallions w/a
Creamy sherry peppercorn sauce & fresh sage
\$18

Pan Seared Salmon

Filet of Salmon w/a Country Dijon
Cream Sauce w fresh dill
\$20

LUNCHEON DESSERT SELECTIONS

On each Table \$2.50 per person
A Variety of Fresh Oven Baked Cookies
A Selection of Dessert Bars & Brownies