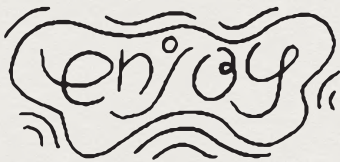


Menu

– LUNCHEON PACKAGE INCLUDES –

White, Ivory or Black
Tablecloths & Napkins



Salad

Served with Warm Rolls & Butter

Entrees served with Potato & Vegetable
Vanilla Ice Cream Sundae for Dessert
+3 Per Person for Upgraded Dessert

Non Alcoholic Beverages & Coffee Service



– SALADS –

Kemper Lakes House Mixed Greens, Shredded Carrots, Watermelon Radishes, Cucumbers, and Tomatoes.

Caesar Fresh Romain Hearts, Spiced Croutons, Parmesan, Zesty Caesar Dressing, Topped with Shave Parmesan.

Santa Fe Iceberg Lettuce and Romain Hearts, Grilled Corn, Fresh Tomatoes, Cilantro, Avocado, Queso Fresco, and Orange Chipotle Dressing. Crispy Tortilla Strip Garnish.

Mediterranean Field Greens, Shaved Red Onion, Cucumber, Roasted Red Pepper, Chickpeas, Feta Cheese, Red Wine Dressing.

Caprese Sliced Vine Ripe Tomatoes, Sliced Fresh Mozzarella, Mixed Garden Greens, Basil Pesto, Shaved Parmesan, Balsamic Dressing, and Balsamic Reduction.

Greek Kale & Spinach, Cucumbers, Tomatoes, Pepperoncini, Black Olives, Feta Cheese, and Roasted Tomato Dressing.

Chef Moe's Spring Mixed Spring Greens, Grilled Asparagus, Roasted Artichokes, Shaved Fennel, Julienne Carrots, Spring Onions, Manchego Cheese, Citrus Dressing

Chef Moe's Summer Arugula, Watermelon, Asian Pear, Shaved Zucchini, Grape Tomatoes, Feta Cheese, Spiced Honey Lime Dressing

— ENTREE SELECTIONS —

ENTREES

Chicken Parmigiana Breaded Chicken Breast with Marinara, Mozzarella, and Parmesan. Served with Angel Hair Pasta Toss in Tomato Basil Sauce.

Chicken Piccata Choice of Starch and Vegetable. Entree Served with Homemade Piccata Sauce.

Chicken Marsala Choice of Starch and Vegetable. Entree Served with Homemade Marsala Sauce.

Chicken Curry Choice of Starch and Vegetable. Served with Pineapple Chutney and Chef Moe's Curry Sauce.

Grilled Korean BBQ Chicken Choice of Starch and Vegetable. Served with Green Onions, Sesame Seeds, and Gochujang Sauce.

Roasted Salmon Choice of Starch and Vegetable. Served with Red Pepper Sauce.

Cajun Mahi Mahi Choice of Starch and Vegetable. Served with Cajun Sauce.

White Fish / Pike Choice of Starch and Vegetable. Entree Served with Lemon Butter Sauce.

Roasted Salmon & Quiche Choice of Quiche: Spinach | Mushroom & Asparagus | Quiche Lorraine
Served with Chef Moe's Arugula Garnish

Chicken Piccata or Marsala & Quiche Choice of Quiche: Spinach | Mushroom & Asparagus | Quiche Lorraine
Served with Chef Moe's Arugula Garnish

Prosciutto Wrapped Pork Tenderloin Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

4 Ounce Beef Tenderloin Filet Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

Broiled Pork Chops Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

Braised Short Ribs Choice of Starch and Vegetable. Entree Served with Chef Moe's Homemade Sauce.

Quinoa Avocado Puree, Grilled Asparagus, Wilted Kale, & Kale Chips.

Pasta Primavera Pasta with Seasonal Vegetables in Tomato Basil Sauce.

Grilled Vegetable Plate Grilled Zucchini, Yellow Squash, Asparagus, Mushrooms, Peppers & Chickpea Puree.



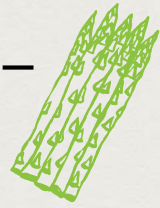


— STARCH —

Garlic Mashed Potatoes
 Au Gratin Layered Potatoes
 Twice Baked Potato
 Roasted Red Wedge Potatoes
 Roasted Fingerling Potatoes
 Sweet Potato Mash
 Brown Rice
 Cous Cous
 Southwest Style Quinoa
 Seared Polenta Cakes
 Soft Herb Grits
 Soft Herb Polenta

— VEGETABLE —

Green Beans
 Broccoli
 Cauliflower
 Wilted Garlic Spinach
 Wilted Garlic Kale
 Baby Carrots
 Roasted Asparagus
 Corn Ragu
 Seasonal Vegetable Stack (Add \$1 PP)
 Seared Polenta Cakes
 Soft Herb Grits
 Soft Herb Polenta



— DESSERT SELECTIONS —



Vanilla Ice Cream Sundae . Vanilla Ice Cream, Chocolate Sauce, Whipped Cream & Cherry

Slice of Seasonal Cheesecake Garnished by Chef Moe

Fluffy Carrot Cake Cream Cheese Frosting, Salted Carmel, Cinnamon Whipped Cream & Toasted Walnuts.

Crème Brûlée

Bottomless Bubbles

— BAR ARRANGEMENTS —

Mimosa Bar Make Your Own Mimosa: Includes Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice and Pineapple Juice

Bloody Mary's Served with Titos Vodka, Lime & Garnish

Mimosas

Champagne Punch Champagne, Fruit Juices and Garnishes

Non Alcoholic Punch



— LET'S DO A BRUNCH MENU —

Poached Salmon with Avocado Cream Sauce or Lemon
Chicken with Cous Cous & Sautéed Kale

Choose One

Build Your Own Omelet Station with All Condiments

Chef Manned

Bacon and Sausage

American Style Potatoes with Peppers & Onions

Classic Caesar Salad or Seasonal Salad

Choose One

Smoked Salmon Display with Bagels

Chef Moe's Seasonal Roasted Vegetables

French Toast Bar with Assorted Berries, Whipped
Cream, & Syrup

Fresh Fruit Display

Coffee & Tea Station

White, Ivory or Black Napkins and Tablecloths

All Non Alcoholic Beverages

Brunch