



Lunch Banquet Menu

A La Carte Buffets

Includes Iced Water, Coffee & Decaf

Priced per person

Fresh baked bread and rolls: \$2

Salad:

Pasta Salad du Jour, \$3

Victoire Salad, *Mixed Greens, Tomato, Lemon-Shallot Vinaigrette* \$3

Caesar, *Romaine, Caesar Dressing, Croutons* \$4

Vegetable Options:

Cold Vegetable Platter \$3.5

Baby Carrots & Green Beans \$3.5

Roasted Ratatouille \$3.5

Starch Options:

Potato Chips \$3

Farro Salad \$3

Rosemary Potatoes \$3

Cheesy Mashed Potatoes \$3

Entrée Options:

Assorted Cold Cut Sandwich Tray \$8

Asiago Chicken Paillard \$12

Searred Salmon with Tomato Fondue \$13

Herb Crusted Prime Rib \$14



Lunch Banquet Menu
Continued

Plated Lunches

*Plated Lunch Entrees include Fresh Baked Bread,
Iced Water, Coffee and Decaffeinated Coffee*

Salads

Maple Glazed Salmon Salad, <i>Mixed Greens, Cranberry, Orange, Shallot</i>	17
Parmesan Chicken Paillard, <i>Chiffonede of Romaine, Marinated Tomato, House made Caesar Dressings</i>	17
Grilled Trout Salad, <i>Spinach, Avocado, Grapefruit, Cilantro Aioli</i>	17

Sandwiches

Hamburger, <i>Bacon, Cheddar, Tomato Fondue, Aioli, Pommes Frites</i>	15
Prime Rib Sandwich, <i>Sliced with Carmelized Onion, Horseadish Crème Fraiche, Gruyere, Pommes Frites</i>	15
Walleye “Meuniere”, <i>Remoulade, Arugula, Pommes Frites</i>	17

Entrees

House Made Quiche, <i>Pancetta, Fromage Blanc, and Spinach with Mixed Greens</i>	15
Vegetable Gnocchi, <i>Caramelized Onion, Fromage Blanc and Fresh Vegetables</i>	17
<i>Asiago Chicken, Chicken Paillard, Pommes au Fromage, Pommeray Mustard, Roasted Ratatouille</i>	20
<i>French Country Salmon, Pan-Seared Salmon, Mushroom Risotto, Roasted Ratatouille</i>	20

Additional Beverage Options:

Assorted Soft Drinks	\$3 each
Panna or Pellegrino Bottled Water	\$10 each
Apple Cider with Cinnamon (Hot or Chilled)	\$35 per gallon
Hot Chocolate	\$35 per gallon