

LEGACY RESTAURANT BANQUET ROOM LUNCH MENU

PLATED LUNCH ENTREES

Choose two only

*Please provide us with the number you will need of each entrée
before the event if choosing more than one
All entrees are served with our house salad, rolls and butter, non-alcoholic drinks*

Pasta Primavera

with julienne vegetables (alfredo or blush marinara sauce)

Lemon Herb Chicken

with angel hair pasta, carrots and green beans

Chicken Marsala

over egg noodles, served with green beans

Grilled Atlantic Salmon

with roasted potatoes and julienne vegetables

Roasted Sirloin of Beef

with mashed potatoes, carrots and greens beans

Jambalaya on Spanish Rice

Pork Schnitzel

With rice pilaf and green beans

Chicken Artichoke Pasta

with angel hair pasta, broccoli and alfredo sauce

Salisbury Steak

with mashed potatoes and green beans

Chicken ala King

on buttermilk biscuits and broccoli

Stuffed Peppers

with mashed potatoes and broccoli

Lemon Pepper Tilapia

with rice pilaf and asparagus

\$22 per person

ON THE LIGHTER SIDE

Choose two only

*Please provide us with the number you will need of each entrée before the event if choosing more than one
The following include all non-alcoholic beverages*

Cranberry chicken salad on croissant with fresh fruit

Turkey club on Kaiser roll with french fries

*Chicken and tuna salad on a bed of greens served with red and green grapes
and candied walnuts with sweet and sour dressing on the side*

*Quiche – choice of broccoli cheese, Florentine or Lorraine
served with fresh fruit*

*Mediterranean salad on mixed greens, marinated chicken
with feta cheese and kalamata olives*

\$22 per person

SOUP, SANDWICH AND FRESH FRUIT

(the following include all non-alcoholic beverages)

Sandwich Choices

*Turkey club, shaved ham and swiss, roast beef,
Chicken salad, grilled chicken Dijon, or grilled vegetable*

Soup Choices

*Italian wedding, Pepperjack Chicken, Cream of Tomato and Chicken,
Chicken Noodle, Beef Vegetable, Bacon and Cheddar Cheese
New England Clam Chowder – an additional \$2 per person*

\$16 per person

DESSERT SELECTIONS

*Assorted Pastries
Ice Cream with Chocolate Sauce
Flourless Chocolate Cake
Strawberry Cheesecake
Chocolate mousse
Tiramisu*

\$6 per person

***LUNCHEON BUFFET**

**During this time of COVID19, the following entrees on this buffet will be offered as plated meals*

All entrées are served with our house salad, rolls and butter, and non-alcoholic beverages

ENTREES – Choice of two

Penne Pasta with Beef and Italian Sausage

Lemon Pepper Salmon

Roast Pork Loin

Beef Tenderloin Tips Burgundy

Meatloaf with brown gravy

Meat Lasagna

Chicken Paprikash

VEGETABLES – Choice of one

Steamed Broccoli

Mixed Seasonal Vegetables

Green Beans Amandine

Glazed Carrots

STARCHES – Choice of one

Roasted Mixed Potatoes

Buttered Egg Noodles

Mashed Potatoes

Rice Pilaf

Au Gratin

Angel Hair Pasta or Linguini

\$25 per person