

Plated Lunch

Plated Cold Lunch Entrées

Served from 11:00am - 2:30pm

All Cold Lunch Entrées include Coffee and Hot Tea



KCC Berry Salad

Mixed Greens with assorted Seasonal Berries, Pecans, Bleu Cheese, and Grilled Chicken

Served with Poppy Seed Dressing

\$15.95

Chicken Nicoise

Crisp Romaine Lettuce, Grilled Chicken Breast, Kalamata Olives, Steamed Green Beans, Hard Boiled Egg, Heirloom Tomatoes, Boiled New Potatoes, Grilled Chicken Breast and Dressing Nicoise

\$16.95

Mediterranean Cobb Salad

Spring Mix and Romaine Lettuce topped with Kalamata Olives, Feta Cheese, Red Onion, Tomatoes, Chickpeas, and Roasted Artichoke Hearts. Topped with a Grilled Chicken Breast

\$15.95

Chicken Caesar Salad

Chopped Romaine Lettuce tossed with Parmesan Cheese, Croutons, Grilled Chicken Breast and Caesar Dressing

\$14.95

Strawberry Fennel Chicken Salad

Mixed Greens, Roasted Cauliflower, Raisins, Grapes, Edamame, Pumpkin Seeds, Grilled Chicken Breast, and Feta Cheese, served with Apple Balsamic Vinaigrette

\$15.95

Grilled Salmon Kiwi Blueberry Salad

Romaine Lettuce and Mixed Greens, Feta Cheese, Mandarin Oranges, Sliced Kiwi, Red Cabbage Shreds and Fresh Grilled Salmon served with Tomato Basil Vinaigrette

\$18.95

Croissant Sandwich

A flaky Croissant topped with your choice of: Chicken Salad, Tuna Salad, Sliced Turkey, or Ham
Served with Cottage Cheese or Potato Chips and Fruit Garnish

\$13.50

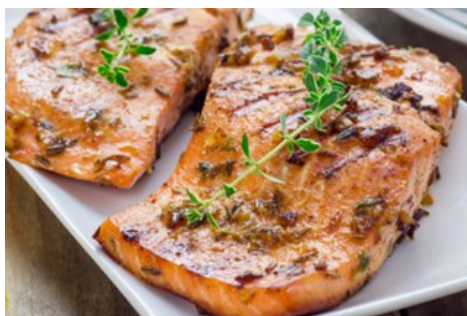
Add a Cup of Soup to any Lunch Salad or Entrée for \$2.00

All prices subject to change. A 18% gratuity will be added to final bill.

Hot Lunch Plated Entrées

Served from 11:00am - 2:30pm

All Hot Entrées include: House Salad, one Vegetable and one Starch (if not designated), Assorted Breads, Whipped Butter, Coffee and Hot Tea



Chicken Piccata

Pan-Seared Chicken Breast with
a Lemon-Caper Cream Sauce

\$16.95

Roasted Pork Loin

Slow-Roasted and Sliced Pork Loin
with Mustard Demi Glace Sauce

\$16.95

Grilled Salmon

6oz Salmon Fillet with a Cara-Cara Navel
Orange Glaze and Walnut Romesco
Served with Yukon Gold Whipped
Potatoes and sautéed Fresh Vegetable

\$19.95

Chicken Madeira

Boneless Chicken Breast topped with
Wild Mushroom Madeira Sauce
Served with Yukon Gold Whipped
Potatoes and sautéed Fresh Vegetable

\$17.50

Stuffed Breast of Chicken

Pan-Seared Breast of Chicken stuffed with
Bing Cherries, Apricot and a
Shallot-Champagne Cream, served with
Quinoa Pilaf and Steamed Broccolini

\$17.95

Red Wine Braised Beef Short Ribs

Short Ribs with a Sherry Mustard Demi
Glace, served with Wild Mushroom and
Fresh Herb Risotto and Baby Carrots

\$22.95

Steak & Potatoes

8oz Grilled Flat Iron Steak with a Honey Black Pepper Sauce
Served with Roasted Rosemary Potatoes and Haricot Vert

\$23.95

Add a Cup of Soup to any Lunch Salad or Entrée for \$2.00

All prices subject to change. A 18% gratuity will be added to final bill.

Lunch Buffets

Lunch Buffets

Served from 11:00am - 2:30pm. 30 person minimum.

All Lunch Buffets include Coffee and Hot Tea

The Deli Cut

Chef's Choice of Soup.

Sliced Roasted Turkey Breast, Sliced Ham, and Roasted Sliced Beef.

Served with Sliced Cheese assortment, Lettuce, Tomato, Onion, and Pickle Tray.

Assorted Bakery Fresh Breads.

Potato Salad, Sliced Seasonal Fresh Fruit, and Potato Chips.

\$15.95

The Executive Lunch

Tossed House Salad Bar with assorted Condiments and Dressings. Chef's Choice of Soup.

Sliced Roasted Turkey Breast, Sliced Ham, and Roasted Sliced Beef.

Served with Sliced Cheese assortment, Lettuce, Tomato, Onion, and Pickle Tray.

Assorted Bakery Fresh Breads.

Potato Salad, Pasta Salad, Sliced Seasonal Fresh Fruit, and Potato Chips.

Cookies and Brownies.

\$16.95

Backyard Barbeque

Char-grilled Hamburgers, Sheboygan-Style Bratwursts, and Boneless Chicken Breasts.

Served with Sliced Cheese assortment, Lettuce, Tomato, Onion, and Pickle Tray.

Assorted Bakery Fresh Breads.

Tossed House Salad with assorted Condiments and Dressings.

Potato Salad, Sliced Seasonal Fresh Fruit, and Potato Chips.

\$16.95

Shower Buffet

Expanded Tossed House Salad Bar with assorted Condiments and Dressings.

Chef's Choice of Soup.

Grilled Chicken, Sliced Turkey Breast, Sliced Smoked Ham,

Chicken Salad, and Tuna Salad.

White Bread, Wheat Bread, Rye Bread, and Assorted Small Sandwich Rolls.

Served with Sliced Cheese assortment, Lettuce, Tomato, Onion, and Pickle Tray.

Potato Salad, Asian Noodle Salad, and Sliced Seasonal Fresh Fruit.

\$19.00

Create Your Own Lunch Buffet

Served from 11:00am - 2:30pm. 30 person minimum.

All Lunch Buffets include Coffee and Hot Tea

Pricing starts at \$22 per person



Salads

(Choose 2)

House Salad

Caesar Salad

Potato Salad

Italian Pasta Salad

Creamy Coleslaw

Displays

Vegetable Crudités with Honey Mustard and Ranch Dipping Sauces

Wisconsin Cheese Display

Entrees

(Choose 2 - Add a third entrée for an additional \$3 per person)

Broiled Cod with Spinach and Lemon Caper Sauce

Chicken Marsala with Mushroom Marsala Wine Sauce

Chicken Piccata with Lemon-Caper Cream Sauce

Hearty Meat or Vegetarian Lasagna

Honey & Thyme Roasted Pork Loin with Double Cognac Demi Glaze

Beef Tenderloin Tips Four Seasons served with Egg Noodles

Roasted Turkey with Gravy

Honey Glazed Ham

Sides

(Choose 2)

Old Fashioned or Roasted Garlic Mashed Potatoes

Fork-Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley

Rosemary Roasted Red-Skin Potatoes

Wild Rice Pilaf

Steamed Broccoli

Green Beans Almondine

Glazed Baby Carrots

Haricot Vert with Julienne Carrots

Julienne Vegetables

Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents

Mixed Vegetable Succotash

Squash Medley

All prices subject to change. A 18% gratuity will be added to final bill.