

# Lunch

---

## Plated Cold Lunch Entrées

Served from 11:00am - 2:30pm. Choose 2 entrees. Add a third entrée for an additional \$3 per person.  
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  
\$16.25

### Norwegian Salmon Salad

Orange Blossom Honey-Glazed Salmon with Baby Greens, Apple, Pear, Honey-Roasted Almonds, Red Onion, Edamame and Feta Cheese with A Cranberry Ginger Vinaigrette  
\$17.25

### 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  
\$16.25

### Chicken Caesar Salad

Chopped Romaine Lettuce tossed with Parmesan Cheese, Croutons, Grilled Chicken Breast and Caesar Dressing  
\$15.25

### Strawberry Fennel Chicken Salad

Mixed Greens, Roasted Cauliflower, Raisins, Grapes, Edamame, Pumpkin Seeds, Grilled Chicken Breast, and Feta Cheese, served with Apple Balsamic Vinaigrette  
\$16.25

### Croissant Sandwich

A flaky Croissant topped with your choice of: Chicken Salad, Tuna Salad, or Sliced Turkey with Swiss Cheese Lettuce, and Tomato, served with Cottage Cheese or Potato Chips and Fruit Garnish  
\$13.75

### Par Three Salad

A scoop of Egg Salad, Tuna Salad and Chicken Salad served on a bed of Romaine Lettuce with your choice of Cottage Cheese or Fresh Fruit  
\$17.25

Add a Soup to your entrée - See our Soups & Salads page.  
All prices subject to change. A 18% gratuity will be added to final bill.

---

## Hot Lunch Plated Entrées

*Served from 11:00am - 2:30pm. Choose 2 entrees. Add a third entrée for an additional \$3 per person.*

All Hot Entrées include: House Salad, one Starch and one Vegetable,  
Assorted Breads, Whipped Butter, Coffee and Hot Tea

### Chicken Piccata

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

\$17.25

### Stuffed Pork Loin

Pork Loin stuffed with Sage and Onion  
Dressing with Mustard Demi Glace Sauce

\$17.25

### Grilled Salmon

6oz Salmon Fillet with a Cara-Cara Navel  
Orange Glaze and Walnut Romesco

\$20.25

### Chicken Madeira

Boneless Chicken Breast topped with  
Wild Mushroom Madeira Sauce

\$17.75

### Stuffed Breast of Chicken

Pan-Seared Breast of Chicken stuffed with  
Bing Cherries, Apricot and a  
Shallot-Champagne Cream

\$18.25

### Red Wine Braised Beef Short Ribs

Short Ribs with a Sherry  
Mustard Demi Glace

\$23.25

### Chicken Crepes

Two Crepes filled with Chicken, Mushrooms,  
and Spinach with a Mornay Sauce

\$24.25

See our Soups & Salads page to add a Soup and/or upgrade your House Salad.

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

## **Hot Plated Lunch Entrée Starches & Vegetables**

One Starch and one Vegetable are included with your entrée selections.  
Please choose the same Starch and Vegetable for each all of your entrée selections.

### **Starches**

Old Fashioned Mashed Potatoes  
Roasted Garlic Mashed Potatoes  
Idaho Baked Potato  
Old Fashioned Twice Baked Potato  
Rosemary Roasted Red-Skin Potatoes  
Wild Rice Pilaf  
Wild Mushroom Risotto  
Fork Smashed Yukon Gold Potatoes with Cheddar Cheese, Bacon, and Parsley

### **Vegetables**

Glazed Baby Carrots  
Green Beans Almondine  
Steamed Broccoli  
Squash Medley  
Haricot Vert with Julienne Carrots  
Green Beans, Yellow Squash, and Zucchini with Red Pepper Accents  
Asparagus (add \$1.00)

See our Soups & Salads page to add a Soup and/or upgrade your House Salad.

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

## **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

\$16.25

### **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

\$17.25

### **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

\$17.25

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

## **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 \$23 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

Cheese Ravioli with a Spinach and Wild Mushroom Sauce

Honey & Thyme Roasted Pork Loin with Double Cognac Demi Glaze

Beef Tenderloin Tips Four Seasons served with Egg Noodles

Meatloaf

### **Sides**

(Choose 2)

Old Fashioned Mashed Potatoes

Roasted Garlic Mashed Potatoes

Rosemary Roasted Red-Skin Potatoes

Wild Rice Pilaf

Asparagus (add \$1.00)

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

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

Steamed Broccoli

Green Beans Almondine

Glazed Baby Carrots

Haricot Vert with Julienne Carrots

Julienne Vegetables

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

---