

Plated Luncheon

Served from 11:00 am - 3:00 pm

Three Course Luncheon includes an Appetizer, Entrée with a Chef's Choice Accompaniment, Rolls, Herbed Butter, a Choice of Dessert, Fresh Brewed Coffee, Tea, Iced Tea and Decaf

APPETIZER SELECTIONS ... Choose One

Classic Caesar Salad, *or*

Garden Tossed Salad with a Choice of Dressing:

Ranch, Blue Cheese, Zinfandel Vinaigrette, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette.

LUNCHEON ENTRÉE SELECTIONS ... Choose Two

Chicken Marsala

\$14.95

Lightly floured Boneless Breast of Chicken, sautéed with Mushrooms, tossed with Marsala Wine Sauce.

Chicken Francaise

\$15.25

Dipped in Egg Wash - Parmesan Cheese Mixture, sautéed in a Lemon-White Wine Sauce and Capers

Chicken Parmesan

\$14.95

Breaded Boneless Breast of Chicken, Golden Fried, topped with Zesty Marinara Sauce and Melted Mozzarella Cheese

Roast Turkey Breast

\$14.95

Sliced Roast Turkey Breast served with House Savory Dressing and topped with Supreme Sauce

Chicken Curry Madras

\$14.95

Boneless Chicken Breast sautéed with Onions, Garlic, Lemon Grass and Curry Seasoning and finished with Coconut Milk. Served with Basmati Rice

Tuscan Sirloin Steak

\$15.95

Grilled Sirloin Steak topped with Caramelized Onions, sautéed Spinach and Mushrooms, melted Mozzarella Cheese

Baked Stuffed Filet of Sole

\$15.95

Filet of Sole stuffed with our House Seafood Stuffing finished with a Lemon-White Wine Sauce

Orange Grilled Salmon

\$15.95

Grilled Filet of Salmon basted in a Tangy Orange Marinade

Scrod New England Style

\$16.95

Baked Filet of Scrod in Butter and Lemon-White Wine Sauce topped with Seasoned Bread Crumbs

Basa Scampi

\$14.95

Lightly Floured Filet of Basa, Sautéed in Garlic-Lemon and Sherry Wine Sauce, a Touch of Oregano

Eggplant Parmesan

\$14.95

Breaded Fried Eggplants layered with Spinach, Portabella Mushrooms, topped with Zesty Marinara Sauce and Melted Mozzarella Cheese.

Asian Stir Fry Vegetables

\$13.95

Oriental Vegetables Medley and Tofu, sautéed in Garlic & Ginger Soy Sauce served over Jasmine Rice

Roasted Sirloin of Beef

\$15.95

Sliced Roasted Sirloin of Beef topped with Mushroom Bordelaise Sauce. (Minimum 15 orders).

Thai Pork Tenderloin... \$14.95

(Pork Tenderloin in Sweet Soy Sauce)

Seasoned Pork Tenderloin, seared and finished in the oven, sliced and topped with Garlic-Ginger-Sweet Soy Sauce

Grilled Chicken Caesar Salad

\$13.95

Crispy Romaine tossed with Caesar Dressing topped with grilled Chicken Breast, grated Cheese and Garlic Croutons.

Buffalo Chicken Salad

\$13.25

Fresh Field Greens garnished with red onions, Carrot & Celery Sticks topped with Buffalo Chicken Breast, and Blue Cheese Dressing on the side.

Grilled Steak Salad

\$14.95

Fresh Field Greens garnished with red onions, chopped walnuts, and Blue Cheese Crumbles, topped with Sliced Grilled Sirloin of Beef, and Balsamic Vinaigrette on the side.

DESSERT SELECTIONS ... Choose One

Peach Cobbler, Apple Crisp with Whipped Topping, Chocolate Mousse, Carrot Cake, Cheese Cake with Strawberry Sauce, Sugar Free Jello

BOXED LUNCH TO GO ... \$12.00

Deli Meat & Cheese Selections: Roast Beef, Turkey or Ham. Swiss, Cheddar or American Cheese.

Served on a Kaiser Roll or Wrap, Condiments, a bag of Potato Chips, Whole Fruit and Cookies. Soda or Bottled Water.

All menu items are priced per person or per Entrée Selection unless otherwise noted.

All prices are subject to 20% service charge & applicable state sales tax.

The Inn at Hunt's Landing

Banquet and Conference Center

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