

LUNCHEON ENTREES



Luncheon entrees are served for a minimum of 20 people. The meal includes an entrée and a choice of Garden Slaw, Tossed Garden Salad, or Seasonal Fruit Cup, as well Vegetable Du Jour and your choice of Herbed Rice Pilaf, Mashed Potatoes, Seasoned Potatoe Wedges or Parsley Buttered New Potatoes. All luncheon entrees are served with Chef's choice dessert, homemade rolls and butter, and beverage (coffee and iced tea). *20% service charge and tax are additional.*

BEEF

Beef Stroganoff | \$19.95

Braised Beef Tips in Rich Bordelaise Sauce with Mushrooms and Sour Cream. Served with Wide Egg Noodles

Roast Beef | \$19.95

Thinly-sliced Beef Pot Roast topped with our Béarnaise Sauce

Broccoli Beef | \$19.95

Stir-fried Broccoli Beef

Breezy's Famous Luncheon Sirloin Steak | \$26.95

Choice Sirloin served open face

SALADS, SANDWICHES, WRAPS

Salads are served with Rolls and Butter. Sandwiches and Wraps are served with Potato Salad or Garden Slaw, Pickles, and Potato Chips. Both are served with Dessert and Beverage (coffee, lemonade, and milk).

Chicken Caesar Salad | \$20.95

6 oz Marinated Boneless Chicken Breast grilled & sliced over fresh Romaine Lettuce with Black Olives, fresh Tomatoes, Croutons, Parmesan, and Caesar Dressing

Oriental Salad | \$20.95

Asian Greens, Green Onions, Slivered Almonds, Oriental Noodles, Water Chestnuts, and Sesame Ginger Dressing

The Ultimate Submarine Sandwich | \$20.95

Selected Shaved Cuts of Genoa Salami, Deli Ham, Smoked Turkey Breast with Swiss and Cheddar Cheese, piled high over Lettuce & Tomato on a fresh Sub Bun

Chicken Bacon Wrap | \$20.95

Shaved Chicken and Crispy Bacon topped with Bistro Sauce, Lettuce, Tomato & Muenster Cheese. Wrapped in a Tomato Basil Tortilla. May substitute Turkey for Chicken

Plated Soup & Sandwich | \$20.95

½ Sandwich and a Cup of Soup

Sandwich Choices: Turkey | Ham | Roast Beef | Asian Salad or Wrap | Apple Pecan Salad or Wrap

Soup Choices: Chicken Wild Rice | Cream of Tomato Beef Barley | Chicken Noodle | Vegetable Soup

See our Dinner Menu for Gluten Free and Vegetarian options.

POULTRY

Oven-Broiled Chicken Breast | \$21.95

Choice of Sauce: Wild Mushroom Demi Glaze, Dijon Cream Sauce, Basil Pesto Cream Sauce, Roasted Red Pepper Sauce, Lemon Caper Butter, Rosemary Demi, or Cajun Style
Gluten free sauce available upon request.

Chicken Cordon Bleu | \$21.95

Boneless Breast stuffed with Ham and Cheese, served on Rice Pilaf with a Mornay Cream Sauce

Sweet Chili-Orange Chicken | \$21.95

Boneless Chicken Breast with a Sweet Chili/Orange Sauce served with Peppers on Fried Rice

Chicken Kiev | \$21.95

Breaded Chicken Breast stuffed with Garlic Herbed Butter

PASTA

Pesto Pasta | \$20.95

Penne Pasta topped with Grilled Vegetables and Basil Pesto topped with Fresh Herb and Feta Cheese

Stuffed Pasta Shells | \$20.95

Jumbo Pasta Shells stuffed with Creamy Ricotta Cheese, topped with Marinara Sauce

FISH

Broiled Walleye Pike | \$29.95

Served with Lemon Caper Butter

Broiled Atlantic Salmon | \$29.95

Filet of Salmon in White Wine topped with Black Truffle Hollandaise

PORK

Stuffed Pork Chop | \$22.95

Boneless Center Cut Pork Chop stuffed with Wild Rice Sage Dressing and ladled with Pork Demi

Pork Tenderloin Medallions | \$22.95

Sliced Pork Tenderloin with Dijon Cream Sauce