

Catering services are offered Monday-Friday, 7am-6pm. A service charge of \$100 will be applied for services outside of normal business hours, which includes holidays. Linen, plates and silverware are included in price

There is a minimum of \$100 charge for food and beverage. For waiter-attended service, the rate is \$20 per server/per hour, based on event hours. A \$10 fee will be applied to delivery outside of the LSF building

Luncheons and Dinners

SERVED ENTRÉE SALADS

Chicken Fajita Salad

Grilled Seasoned Chicken Breast on a bed of Crisp Greens, Green Peppers, Onions, Fresh Tomatoes, Cheddar Cheese, Tortilla Chips, Salsa and Sour Cream

\$ 9

Chicken or Tuna Caesar Salad

Breast of Chicken or Tuna Steak, grilled, served atop Fresh Greens tossed with Parmesan Cheese, Caesar Dressing, , Fresh Tomatoes and Croutons

\$ 9

Asian Chicken Salad

Grilled Teriyaki Chicken Breast, Sesame Seasoned Pasta, Scallions, Sunflower Seeds, and Mandarin Oranges atop a bed of Crisp Greens with Rice Vinaigrette Dressing

\$ 9

Chef's Salad

Julienne Ham, Turkey, Red Onions, Tomatoes, Hard Boiled Egg, Cheddar, Mozzarella, and Provolone Cheeses on a bed of Fresh Greens

\$ 8

Turkey Bacon Club Salad

Sliced Breast of Turkey, Smoked Bacon, Red Onion, Cheddar Cheese, Tomatoes, Croutons with your choice of dressings

\$ 8.50

Chicken or Tuna Salad Platter

A scoop of Chicken or Tuna Salad on a bed of greens, with Cottage Cheese and Fresh Seasonal Fruit

\$ 8

Chopped Italian Salad

Chopped fresh greens with Genoa salami, pepperoni, provolone cheese, mozzarella cheese, tomatoes, artichokes, cucumbers and red onions. Served with a traditional vinaigrette.

\$9

Entree Salads are served with Warm Rolls, Butter, Coffee, Iced Tea, Water and Dessert

SERVED LUNCHEES AND DINNERS

choice of 2 entrees

Citrus Peppercorn Salmon

Chilean Farm Raised Salmon, baked with a
Citrus Peppercorn Glaze
\$ 12

Chicken Parmesano

Breast of Chicken, topped with Marinara Sauce,
Parmesan and Mozzarella Cheeses, served with
Penne and Sauce
\$ 10

Meat or Vegetable Lasagna

\$ 9

Duxelle en Croute

Breast of Chicken, Mushroom, and Shallots
baked in a Puff Pastry
\$ 12

Garden Manicotti

Pasta filled with Ricotta Cheese, Vegetables
baked with Mozzarella and Provolone in
Marinara Sauce
\$ 10

Old Fashioned Meatloaf

Served with Whipped Potatoes and Vegetable
\$9

Pot Roast

Slow roasted and served with Potatoes, Carrots,
and Gravy
\$ 10

Midwestern Pork Tenderloin

Roasted and served with Brown Rice Pilaf a
Cherry Chutney
\$ 10

Chicken El Paso

Southwest Style Breast of Chicken, with Fried
Polenta and Ancho-Black Bean Sauce
\$ 10

Vegan Risotto

Arborio Rice, Onion, Fresh Garlic, with
Steamed Vegetables, cooked in Vegetable Stock
\$ 9

Pasta North Central

Seasoned Chicken, Penne Pasta, Olive Oil,
Sundried Tomato and Black Olive Pesto
\$ 10

Hot Turkey Blue Plate

Sliced Hot Turkey, Whipped Potatoes, and
Vegetable
\$10

*Hot Entrees include choice of Salad, Rolls with Butter, Chef's Fresh Vegetables and Dessert
Regular and Decaf Coffee, and Iced Tea*

48 hours notice is required for less than 42 guests. 2 week notice is required for more than 42 guests

Luncheon Buffets

Soup, and Salad Buffet

Your Choice of Homemade Soup, Crisp Greens, Toppings, Pasta or Potato Salad, Rolls

\$ 9

Add deli meats, cheeses, and bread for \$2 extra

Pasta Buffet

Assorted Pastas, Marinara Sauce with Meat, Alfredo Sauce, Broccoli Cheese Sauce or White Clam Sauce, Steamed Vegetable, House Salad, Garlic Bread

\$ 9

South of the Border Buffet

Tacos, Enchiladas, Mini Burritos, Spanish Rice, Refried Beans, Flan

\$ 9.95

Asian Buffet

Egg Drop Soup, Beef and Broccoli, Chicken Sate, Fried Rice, Egg Rolls, Fortune Cookies

\$ 9.95

Midwestern Buffet

Sliced Roast Beef, Sliced Breast of Turkey, Breaded Chicken Strips, Mashed Potatoes and Gravy, Steamed Vegetable, Tossed Salad,

Apple Pie

\$ 10.95

Southern Buffet

Fried Chicken or Catfish, Carolina BBQ Pork, Sweet Potato Casserole or Mac & Cheese, Corn Cobbetts, Cole Slaw, Bread

Pudding

\$ 9.95

All buffets are served with fresh rolls and butter, coffee, iced tea and water

Desserts

Your dessert selection is included with Served Hot Entrees, Salad Entrees, Plated Sandwiches and Buffets. Additional prices are for upgraded selections.

Assorted Fruit Pies

Carrot Cake

Ice Cream or Sherbet

Gourmet Brownie

Seasonal Fruit Cup

Assorted Dessert Bars
(Lemon, 7 Layer, Caramel-Oatmeal, Raspberry)

Fruit Filled Crepes

Warm Triple Chocolate Mountain Cake
\$ 1.75

Vanilla Mousse with Fresh Berries
\$1.50

Gourmet Cheesecake
\$ 2

Chancellor's Key Lime Pie
\$ 1.25

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