



## LUNCH MENU

*November 1<sup>st</sup> thru October 31, 2018*

Our Private Events Menu is created using the best quality,  
locally sourced products whenever possible.

These dishes reflect the long lasting traditions of The Minikahda Club  
and are influenced by the best of international flavors.

Ferris Shiffer  
Executive Chef

## Lunch Menu

# PLATED LUNCH

*Price Includes: Warm Bread and Butter, Assorted Cookies*

### **THE LIGHTER SIDE**

Quiche Lorraine or Florentine with petite mixed greens salad 14

½ sandwich with cup of soup or petite salad-*see options below*

*Sandwiches: Reuben, Rachel, Margherita panini, Short rib panini with caramelized onions & gruyere, Roasted chicken panini with pesto aioli, mozzarella and sundried tomato*

*Soups: Butternut squash, Tomato Basil, Loaded Baked potato, Mushroom gratin, Cream of chicken wild rice, Italian sausage and white bean with kale*

### **POULTRY** *Includes choice of Soup or Salad*

Chicken and wild mushroom risotto with shallots, thyme, shaved parmesan 18

Chicken Pot Pie: Diced chicken breast with seasonal vegetables in puff pastry (no starch selection) 22

Sautéed Chicken Breast with 3 grain rice pilaf "risotto style" with diced vegetables & Natural Sauce 26

Roasted Chicken breast with Beurre Blanc on basil risotto with diced vegetables and a vegetable bundle 26

### **SEAFOOD** *Includes choice of Soup or Salad*

Seared salmon picatta with capers, asparagus, grilled lemon, white wine sauce 32

Grilled Scallops (4) on butternut squash risotto and sage pesto 26

Garlic Shrimp linguini 26

*Please add 8.025% Sales Tax and 25% Service Charge. Prices are Subject to Change.  
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### **BEEF** *Includes choice of Soup or Salad*

4oz Beef Tenderloin with Cabernet Sauce, Boursin twice potato puree & vegetable bundle 36

Classic Beef stroganoff with a mushroom-red wine sauce, egg noodles and garnished with chives and sour cream (no vegetable and starch selection) 24

4oz Boneless Braised Short Ribs with natural sauce, Boursin potato puree & vegetable ragout 28

### **VEGETARIAN SUGGESTIONS**

Portobello mushroom "sandwich" stuffed with spinach and mushroom and garnished with mushroom syrup 19

Turnip cannoli's Stuffed with, peppers and spinach, garnished with charred pepper Rings 19

Baby vegetable paella 19

## **SOUPS & SALADS**

*Entree Price Includes: Soup or Salad (Soup AND Salad add \$7.00)*

### **SOUP**

#### **COLD: Recommended for Spring/Summer**

Classic vichyssoise with chive oil

Traditional gazpacho

White gazpacho with green grapes and slivered almonds

Chilled pea with apple and mint

#### **HOT:**

Vegetable minestrone with tomato rubbed bruschetta

Roasted tomato en crouete with basil pesto

Classic French onion soup with gruyere cheese

Gratin of mushroom soup and aged Jack cheese

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Tortilla soup with grilled chicken and roasted corn  
Celeriac veloute with roasted mushroom compote and crispy shallots  
Corn chowder with Applewood smoked bacon or smoked chicken  
Butternut Squash with Brown Butter Sage or Pesto

## STARTER SALAD

Home Grown Tomato Medley with Fresh Mozzarella (seasonal)

Classic Caesar **or** Mixed Greens with shaved vegetables

Romaine Hearts topped with a mixture of Baby Greens

## SALAD DRESSING

*Additional Salad Dressings are available upon request*

Ranch	Minikahda Green	Tart Cherry
Bleu Cheese	Goddess	Vinaigrette
Caesar	Sherry Vinaigrette	Oil and Vinegar
French	Walnut Vinaigrette	Preserved pear vinaigrette
Citrus Vinaigrette	White Balsamic Vinaigrette	

## SALAD ENHANCEMENTS (\$2.00 for two or more additional ingredients)

Cheese: Bleu Cheese Crumbles, Petite Basque, Parmesan, Fourme d' Abert, Feta

Nuts: Candied almonds, candied Marcona almonds, candied walnuts, candied pecans, pistachios

Breads: Grilled Tomato Rubbed Bruschetta or Grilled Bruschetta Topped with Wild Mushroom Ragout

Seasonal Fruits: May include Strawberries, Blueberries, Raspberries, Glazed Fig, Watermelon Croutons, Tart Cherries, Red or Green Grapes, Grapefruit Segments, Orange Segments, Bloody Orange Segments, Port Marinated Pears (white or red)

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### CLASSIC SALADS

*Includes warm bread and butter, assorted cookies*

Minikahda Chicken Salad Poached chicken, grapes, water chestnuts, almonds and mayonnaise, garnished with fresh Fruit 20

Apple Buttermilk salad Mixed greens, apples, gruyere, almonds, grilled bread, avocado and buttermilk dressing 16

Chicken Caesar Grilled chicken, romaine lettuce with homemade dressing, parmesan, and homemade croutons 20

Cobb Salad Smoked bacon, grilled chicken breast, avocado, bleu cheese, sprouts and boiled egg, Served on a Bed of Mixed Greens, with Choice of Dressing 22

Southwest Chicken Salad Grilled Chicken, Black Beans, Queso Fresco, Fresh Corn, Red & Yellow Pepper Rings, Tortilla Strips & Avocado, with Cumin-Lime Vinaigrette 22

Nugent Salad a house specialty with mixed greens, white asparagus, cucumbers, olives, croutons, bacon and green goddess dressing *Add Grilled chicken, Salmon, Shrimp*

Grilled Chicken & Port Pear Salad with mixed greens, shaved vegetables, blue cheese grumbles, port pears, candied walnuts and walnut vinaigrette 22

Thai Shrimp and Noodle Salad Shrimp, julienne of snow peas, carrots & peppers, cilantro, scallions, egg noodles and Ginger Soy dressing 24

Grilled Salmon Salad with mixed greens, baby kale & arugula, shaved vegetables, roasted asparagus and lemon-garlic vinaigrette 24

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### **BUFFET OPTIONS**

Soup and Salad Buffet Select any Two Salads, Choice of Soup, *(See below)* Warm Bread and Butter, Assorted Cookies \$20 *\*\*add two dollars per protein salad*

Soup, Salad and Sandwich Buffet Select one Salad, Soup, an Assortment of Sliced Meats (Ham, Turkey, & Roast Beef) Cheeses, Breads and Condiments, Assorted Cookies 22 *\*\*add two dollars per protein salad*

### **BUFFET SALAD SUGGESTIONS** (All can be made vegetarian)

Mixed Greens Salad with shaved vegetables & choice of additional enhancements

Classic Caesar Salad with Homemade Dressing and Homemade Croutons, Roma Tomatoes

Greek Salad with tomatoes, cucumbers, Kalamata Olives, feta cheese and white balsamic dressing

Crunchy wild rice salad with slivered almonds and julienned vegetables, dried cherries, walnut vinaigrette

Caprese salad Tomato and Fresh Mozzarella with Basil (Seasonal)

Quinoa salad with roasted pears, butternut squash, pomegranates and fall greens in a pear vinaigrette

Grilled chicken penne pasta salad with pesto, sundried tomatoes, asparagus and shaved parmesan (\$2.00 upcharge)

Minikahda chicken salad (House Specialty) with sliced grapes, slivered almonds (\$2.00 upcharge)

Fusilli salad with pancetta, spiral pasta, cauliflower, sage, pine Nuts, Shallots and black balsamic vinaigrette (\$2.00 upcharge)

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### **BUILD YOUR OWN SALADS**

Southwest Chicken Salad Grilled chicken, black beans, charred pepper rings, tortilla strips, queso fresco, roasted corn and avocado \$22

Cobb Salad Smoked bacon, grilled chicken breast, avocado, bleu cheese, sprouts and boiled egg, Served on a Bed of Mixed Greens, with Choice of Dressing \$22

### **BUFFET SOUP SUGGESTIONS**

Chicken Tortilla

Navy Bean with Ham

Vegetable Minestrone

Roasted Tomato Basil

Chicken Wild rice

Roasted potato with bacon bits and chives

Butternut Squash with Brown Butter Sage or Pesto

Corn Chowder with Applewood smoked bacon or smoked chicken

White chicken chili

Steak Chili *(Seasonal)*

### **DESSERT SELECTIONS**

Assorted Cookies included in meal price

*Additional dessert menu available upon request*

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