

## Served Luncheon Selections

*All served luncheon selections include a pre-set Salad, Rolls with Butter, Chef's choice of Starch and Vegetables, Lightly Sweetened Iced Tea and freshly brewed Coffee*

### Salads

#### **Garden Salad**

Romaine & Sweet Lettuce, Cherry Tomatoes, Cucumbers and Carrots  
Tossed with Balsamic Vinaigrette

#### **Caesar Salad**

Romaine Lettuce, Parmesan Cheese and Homemade Croutons  
With a Classic Caesar Dressing

#### **Moser Salad**

Wild Greens, Sliced Strawberries, Toasted Walnuts and Crumbled Bleu Cheese  
Tossed with our famous Moser Dressing

#### **Spinach Salad**

Baby Spinach Leaves, Gorgonzola Cheese, Toasted Walnuts  
Tossed with Balsamic Vinaigrette

### Entrées

Petite Filet Mignon with Daniel Sauce  
Duet of Stuffed Alaskan Salmon with Creamy Tarragon Sauce and Beef Medallion  
Roast Prime Rib of Beef

Vegetable Napoleon, Crab Stuffed Flounder, Almond Crusted Cod,  
or Stuffed Alaskan Salmon Béarnaise

Baked Pork Chops with Mustard Rub, New Orleans Tilapia, Chicken Swiss Wellington,  
Tortilla Crusted Tilapia or Portabella Wellington (Vegetarian Option)

Grilled Chicken Alfredo served over Fettuccini, Beef Tips Stroganoff with Mushrooms & Pearl  
Onions served over Egg Noodles, Vegetable Lasagna with Spinach or  
Vegetables in an Alfredo Sauce

Herbed Roasted Chicken with Garlic Whipped Potatoes, Chicken French in a Lemon Cream  
Sauce, Chicken Parisian with Sherry Mushroom Sauce, Chicken Florentine in a Spinace  
Cheese Sauce, Maple Barbecued Chicken Breast with Whipped Potatoes & Green Beans,  
Baked Fish with Lemon Butter or Pasta Primavera

### **Desserts**

*Please choose one from the following*

New York Style Cheesecake, Pecan Pie, Chocolate Cake, Fruit Trifle,  
Chocolate Mousse or other Seasonal Dessert

*Above Pricing is subject to a 20% administrative fee and 7% sales tax  
An additional service fee may apply for fewer than 50 guests*