



LUNCHEON SERVICE MENUS

Roast Breast Of Chicken filled with Spinach, Roasted Peppers, and Feta Cheese
Served With Roasted Garlic and Natural Sauce

Herb-Crusted Roasted Atlantic Salmon Served with Basil-Champagne Cream

Char-Grilled Filet Mignon Served With Peppercorn Sauce
Add Three Jumbo Gulf Shrimp

Char-Grilled Breast Of Chicken
topped with Portobello Mushrooms, Prosciutto Ham, Sun-Dried Tomatoes, and Marsala Demi-Glace

Tortilla-Crusted Gulf Coast Snapper served with Tomato-Cilantro Stew

Roast Loin of Pork with Apples, Leeks, Pecans, and Brandy Demi-Glace

Sesame- and Romano-Crusted Breast of Chicken with Tomato-Thyme Sauce

Seafood Cobb Salad
Crisp Greens Topped With Crabmeat, Salad Shrimp, Diced Avocados, Tomatoes, Hard-Cooked Egg, And Bacon Bits served with Balsamic Vinaigrette

Herb-Roasted Chicken Salad
Tender Field Greens Topped With Julienne Beets, Banana Peppers, Diced Tomatoes, Cucumbers, and Feta Cheese served with Greek Dressing and Warm Pita Toast Points

All entrées are complemented with a House Salad, our Chef's Choice of Accompaniments, Warm Rolls with Butter, Iced Tea, Coffee, Soup or Salad, and a selection from our Dessert list.

SALAD SELECTIONS

Sonterra House Salad
*With Tomatoes, Cucumbers, And Artichoke Hearts
Topped With Balsamic Vinaigrette*

ADD \$1.00

Spinach Salad
*Topped With Mandarin Oranges,
Thinly Sliced Red Onions, Glazed Pecans,
And Raspberry Vinaigrette
Sliced Strawberries,*

ADD \$1.00

Caesar Salad
*Crisp Romaine Lettuce
Tossed With Creamy
Parmesan-Garlic-Scented Dressing Topped
With Crispy Croutons*

DESSERT SELECTIONS

Fresh Strawberries
In Grand Marnier Sauce
Old-Fashioned Cheesecake
Dark Chocolate Mousse
Passion Fruit Mousse
Carrot Cake
1001 Chocolate Chip Cake

Revised 8/2009

Club Service Charge and State Sales Tax added to all sales

Member: 18%

Non-Member: 21%