

PARK PLACE  
EVENT CENTRE  
at Pipac Centre on the Lake

Lunch Selections

# LUNCH SELECTIONS

## LITE LUNCHEON

*All lite luncheon selections include freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.*

*Add one of our great soups to your lite luncheon selection for just \$2.95 per person.*

### Salads & Lettuce Wraps

#### **Antipasto Salad \$7.95**

A mixture of field greens topped with pepperoni, mozzarella cheese, salami, black olives and roasted peppers served with zesty Italian dressing, parmesan cheese and baskets of homemade foccacia bread.

#### **Chef's Salad \$8.95**

Lindenberg mixed greens topped with julienne of oven roasted turkey, ham, cheddar and Swiss cheeses, vine ripened tomato wedges, sliced red onions and cucumbers, served with ranch dressing and baskets of fresh baked rolls with butter.

#### **Grilled California Chicken Pasta Salad \$12.95**

Grilled breast of chicken sliced and fanned over ziti pasta salad with grapes, walnuts, almonds and orange sections on a bed of mesclun greens, topped with fresh parmesan cheese, served with raspberry vinaigrette and baskets of fresh baked rolls with butter.

#### **Cashew Chicken Salad Lettuce Wrap \$8.95**

Grilled chicken with cashews, chopped celery, red grapes, water chestnuts and sesame mayonnaise served with green leaf lettuce leaves and baskets of fresh baked rolls with butter.

#### **Grilled Chicken Caesar \$8.95**

Fresh romaine lettuce with our Italian marinated chicken breast and homemade Caesar dressing. \$8.95

### Wrap Sandwiches

#### **Ham and Dill Havarti Wrap \$7.95**

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes, diced red onion with honey mustard dressing in an herb wrap, served with a sliced vine ripened tomato salad and fresh kosher pickle.

#### **Smoked Turkey Wrap \$7.95**

Thinly sliced breast of smoked turkey, asparagus, pepper Jack cheese and shredded lettuce with ranch dressing, in a herb wrap, served with a sliced vine ripened tomato salad and fresh kosher pickle.

#### **Oriental Vegetable Wrap \$8.95**

Oriental vegetable salad, with a lettuce blend and sesame soy spiced mayo, in an herb wrap served with a sliced vine ripened tomato salad and fresh kosher pickle.

#### **Buffalo Chicken Tender Wrap \$9.95**

Buffalo chicken tenders, shredded lettuce, diced vine ripened tomatoes with bleu cheese dressing in an herb wrap served with a sliced vine ripened tomato salad and fresh kosher pickle.

#### **Chicken Caesar Wrap \$10.95**

Sliced grilled breast of chicken with crisp romaine lettuce, parmesan cheese tossed in traditional Caesar dressing in an herb wrap, served with a sliced vine ripened tomato salad and fresh kosher pickle.

#### **Turkey Club Wrap \$11.95**

Thinly sliced breast of turkey, bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in an herb wrap served with a sliced vine ripened tomato salad and fresh kosher pickle.

#### **Chicken and Roast Pepper Wrap \$8.95**

Marinated grilled chicken breast, roasted red peppers, creamy Boursin cheese, fresh sprouts and homemade pesto, wrapped in a soft garden vegetable tortilla. \$8.95

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## LITE LUNCHEON

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*Add one of our great soups to your lite luncheon selection for just \$2.95 per person.*

### Sandwiches

#### **Turkey Sandwich \$8.95**

Thinly sliced roasted breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced whole wheat bread with mayonnaise. Served with pasta salad and a fresh kosher pickle.

#### **Ham Sandwich \$8.95**

Thinly sliced ham with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced marble rye with honey mustard. Served with potato salad and a fresh kosher pickle.

#### **Portabello Mushroom Sandwich \$9.95**

Grilled marinated portabello mushroom topped with leaf lettuce and sliced vine ripened tomatoes on a hoagie roll with tapenade mayonnaise. Served with cole slaw and a fresh kosher pickle.

#### **Roast Beef Sandwich \$9.95**

Thinly shaved roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced rye bread with horseradish mayonnaise. Served with pasta salad and a fresh kosher pickle.

#### **Southern Fried Chicken Sandwich \$10.95**

Southern fried chicken breast topped with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes on a soft kaiser roll with barbecue ranch dressing, served with potato salad and a fresh kosher pickle.

#### **Italian Hoagie Sandwich \$10.95**

Italian hoagie with Boursin cheese, prosciutto ham, salami and mozzarella cheese topped with a mixture of shredded lettuce, basil, pesto and diced vine ripened tomatoes on a hoagie roll. Served with pasta salad and a fresh kosher pickle.

#### **Italian Sausage Sandwich \$10.95**

Flavorful Luganega sausage with sautéed green peppers and onions, topped with homemade marinara sauce and mozzarella and served on a hoagie roll with oven roasted potatoes \$7.95

#### **Open Faced Turkey Sandwich \$10.95**

Fresh sliced breast of turkey served open faced on sourdough bread with garlic mashed red skin potatoes, turkey gravy and seasonal vegetables.

#### **Baked Ziti \$9.95**

Ziti pasta, Italian sausage, ground beef and onions, baked in homemade Bolognese sauce and topped with mozzarella cheese. Served with parmesan garlic bread.

#### **Chicken Fried Steak \$11.95**

Cube steak lightly coated in batter and flour then fried to a golden brown, served with garlic mashed red skin potatoes, country gravy, seasonal vegetables and baskets of fresh baked rolls with butter

#### **Meat Lasagna \$12.95**

Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets, baked in a rich tomato sauce, accompanied by fresh julienne vegetables and served with baskets of parmesan garlic bread.

#### **Open Faced Strip Steak Sandwich \$12.95**

Hand carved strip steak grilled medium rare, placed on a toasted hoagie roll with grilled mushrooms and onions, served with homemade wedge fries.

# LUNCH SELECTIONS

## HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,  
hot herbal teas, iced tea and ice water.*

*Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.  
Buffets limited to two (2) hours of service. Minimum 25 people.*

### **Barbecue Buffet \$20.95**

Corn bread with butter and honey  
Potato Salad  
Cole slaw  
Fresh fruit salad  
Baked beans  
Barbecue breast of chicken  
Sliced beef brisket  
Chef's selection of seasonal fresh pies

### **Italian Buffet \$22.95**

Homemade parmesan garlic bread  
Caesar salad tossed in traditional Caesar dressing  
Ziti pasta salad  
Fresh fruit salad  
Baked Ziti with Italian sausage, ground beef and onion in Bolognese sauce  
Vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in pasta sheets baked in an Alfredo sauce  
Meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce  
Tiramisu

### **Black Hawk Buffet \$23.95**

Fresh baked rolls and with butter  
Lindenberg greens salad with basil vinaigrette  
Cucumber and vine ripened tomato salad  
Fresh fruit salad  
Mixed vegetables  
Wild rice medley  
Herb crusted breast of chicken with mushroom cream sauce  
Grilled salmon with lemon butter  
Chef's selection of seasonal fresh cakes and pies

### **Cedar Valley Buffet \$24.95**

Fresh baked rolls with butter  
Field greens salad with raspberry vinaigrette  
Marinated tomatoes and red onion salad  
Fresh fruit salad  
Glazed baby carrots  
Au gratin potatoes  
Chicken Francaise  
Sliced New York strip loin with maître d' sauce  
Chef's selection of seasonal fresh cakes and pies

# LUNCH SELECTIONS

## HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,  
hot herbal teas, iced tea and ice water.*

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### **Barbecue Sandwich Buffet \$15.95**

Potato salad

Cole slaw

Fresh fruit salad

Hand pulled slow roasted pork shoulder, shredded beef and shredded chicken, all mixed with our own rich tomato  
barbecue sauce

Served with cole slaw, mayonnaise and freshly baked buns

Chef's selection of assorted dessert bars

### **Backyard Sandwich Buffet \$16.95**

Hearts of romaine salad with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes,

pre-tossed with zesty parmesan peppercorn dressing

Cole slaw, Fresh fruit salad, Baked beans, Wedge fries

Marinated chicken breasts with roasted red peppers

Half-pound burgers with sautéed mushrooms and onions

Served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions, sliced smoked cheddar and Swiss cheeses,

Fresh kosher pickles, mayonnaise, ketchup, whole grain mustard and freshly baked buns

Chef's selection of assorted dessert bars

### **Grilled Chicken Sandwich Buffet \$17.95**

Pasta salad

Potato chips with homemade ranch dip

Fresh fruit salad

Grilled marinated chicken breasts

Served with leaf lettuce, sliced vine ripened tomatoes, sliced red onion, sliced smoked cheddar and Swiss cheese,

Fresh kosher pickles, mayonnaise, whole grain mustard and freshly baked rolls

Chef's selection of assorted freshly baked cookies

### **Fiesta Buffet \$18.95**

Hand fried tri-color corn tortilla chips with fresh tomato salsa

Shredded greens with cheddar cheese, scallions and vine ripened tomatoes with ranch dressing

Roasted corn salad and fresh fruit salad

Refried beans

Spanish rice

Southwestern flavored chicken and beef strips with sautéed onions and peppers

Accompanied by guacamole, sour cream, pico de gallo, shredded cheddar cheese  
and warm flour tortillas

Sopapilla

# LUNCH SELECTIONS

## LUNCHEON STARTERS

*All luncheon entrées include your choice of one soup or salad from the list below.*

### SOUP

Tomato Sasil  
Cream of Three Onion  
New England Clam Chowder  
Beef and Barley  
Chicken Noodle

### SALAD

#### Classic American Salad

Lettuce with vine ripened tomatoes, radishes and carrot swirls served with ranch dressing.

#### Strawberry Spinach Salad

Fresh spinach, sliced strawberries and Brie cheese served with raspberry vinaigrette dressing.

#### Wild Field Greens Salad

Wild field greens with carrot swirls and roma tomatoes served with ranch dressing.

#### Hearts of Romaine Salad

Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes, tossed with zesty parmesan peppercorn dressing.

#### Midwest Salad

Blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges served with raspberry vinaigrette.

#### Traditional Caesar Salad

Romaine lettuce with parmesan cheese and croutons, tossed with Caesar dressing.

#### Spinach Salad

Spinach leaves with dried cherries and sliced candied almonds, tossed with balsamic vinaigrette.

*Individual bowls of dressing placed on a table, \$1.50 per bowl.  
Dressing on the side, \$.50 per person.*

## DELUXE LUNCHEON STARTERS

*These items are available at an additional cost.*

### APPETIZERS

(Individual)

**Fresh Fruit Cup** \$2.95  
**Shrimp Cocktail** \$6.95

(Family Style, Per Person)

#### Bruschetta Platter \$ .95

Crostini topped with fresh mozzarella, basil and marinated vine ripened tomatoes.

#### Crudité (Vegetable) Platter \$1.95

Assortment of garden fresh vegetables served with homemade ranch dip.

#### Antipasto Platter \$2.95

Assorted Italian meats, black and green olives, roasted and marinated vegetables and mozzarella cheese.

#### Cheese and Cracker Platter \$3.95

International and domestic cheeses garnished with red and white grapes, served with gourmet crackers.

### SOUP

Wild Rice with Grilled Chicken \$1.95  
Cream of Three Onion En Croûte \$2.95  
Seafood Gumbo \$3.95  
Lobster Bisque \$4.95

### SALAD

#### Spinach and Brie Salad \$2.95

Fresh spinach lettuce with Brie cheese and vine ripened tomatoes, served with raspberry vinaigrette.

#### Oriental Mixed Green Salad \$3.95

Mixed greens with water chestnuts, dried cherries and litchi nuts, drizzled with sesame vinaigrette.

# LUNCH SELECTIONS

## LUNCHEON DESSERT SELECTIONS

### **Chocolate or Strawberry Mousse \$3.00**

Chocolate, or strawberry mousse served in a champagne glass, garnished with fresh mint and a gaufrette wafer.

### **New York Cheesecake \$3.25**

New York style cheesecake on a graham cracker crust topped with fresh sugared berries.

### **Fruits of the Forest Pie \$3.50**

Blackberries, raspberries, rhubarb and strawberries baked in a pie crust, topped with fresh whipped cream. Served with a rich crème anglaise sauce and kiwi coulis.

### **Chocolate Cake Overload \$3.75**

A layer of rich dark chocolate mousse, a layer of chocolate cake and a layer of milk chocolate mousse on a flaky chocolate cookie crust, finished with a layer of chocolate ganache.

### **Ultimate Chocolate Cake \$4.25**

Chocolate cake baked with a fudge bottom and layered with light chocolate mousse, served with a rich crème anglaise sauce with lemon and raspberry coulis.

### **Fresh Seasonal Berries \$4.50**

Fresh strawberries, raspberries and blackberries, served in a sugar rimmed martini glass, topped with fresh whipped cream and a mint leaf.

### **Tiramisu \$4.75**

A light composition of ladyfingers dipped in an espresso coffee mixture then layered with mascarpone and grated chocolate, served with a rich crème anglaise sauce with a chocolate web.

### **Carrot Cake \$5.00**

Two layered carrot cake with pecans and pineapple, covered with cream cheese frosting and chopped walnuts, with a rich crème anglaise sauce and chocolate hearts.

### **Lemon Mist Cake \$5.25**

Moist yellow cake, glazed with lemon flavored syrup and filled with lemon glaze, then iced with a tart lemon cream icing.

### **Kentucky Bourbon Pecan Pie \$5.50**

Double thick traditional pecan pie drizzled with Kentucky bourbon, served with fresh whipped cream with caramel sauce and raspberry hearts.

### **Andes Mint Cheesecake**

Andes mint candies layered between cool mint and vanilla cheesecake, and topped with whipped cream and Andes mint pieces on a rich chocolate cookie crust.

## DESSERT PLATTERS

### **Cookie Platter \$18.00/dozen**

Assorted cookies including: original chocolate chip, white chocolate macadamia nut and peanut butter oatmeal.

### **Assorted Dessert Bar Platter \$24.00/dozen**

Assorted dessert bars including: lemon, raspberry, caramel and 7-layer.

### **Chocolate Covered Strawberries**

Fresh, plump strawberries dipped in rich milk chocolate.

# LUNCH SELECTIONS

## BOX MEALS

*All box lunches include bottled natural spring water, appropriate condiments and serveware. All Wraps and sandwiches are served with a bag of potato chips, chef's choice of salad and cookie.*

### Sandwiches

#### **Turkey Sandwich \$8.95**

Thinly sliced roasted breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced whole wheat bread with mayonnaise.

#### **Ham Sandwich \$8.95**

Thinly sliced ham with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced marbled rye bread with honey mustard.

#### **Roast Beef Sandwich \$9.95**

Thinly shaved roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced rye bread with mayonnaise.

#### **Southern Fried Chicken Sandwich \$10.95**

Southern fried chicken breast topped with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes on a soft kaiser roll with ranch dressing.

#### **Italian Hoagie Sandwich \$10.95**

Italian hoagie with Boursin cheese, prosciutto ham, salami and mozzarella cheese topped with a mixture of shredded lettuce, basil, pesto and diced vine ripened tomatoes on a herbed hoagie roll.

### Wraps

#### **Ham and Havarti Wrap \$7.95**

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes and diced red onion with honey mustard dressing in an herb wrap.

#### **Smoked Turkey Wrap \$7.95**

Thinly sliced breast of smoked turkey, asparagus, pepper Jack cheese and shredded lettuce with ranch dressing in an herb wrap.

#### **Turkey Club Wrap \$11.95**

Thinly sliced breast of turkey, bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in an herb wrap.

### Salads

#### **Grilled Chicken Caesar \$7.95**

Hearty romaine greens and focaccia croutons with our Italian marinated chicken breast and homemade Caesar dressing. Served with a fresh baked roll with butter and a cookie.

#### **Chef's Salad \$7.95**

Lindenberg mixed greens topped with julienne of oven roasted turkey, ham, cheddar and Swiss cheeses, vine ripened tomato wedges, sliced red onions and cucumbers. Served with ranch dressing, a fresh baked roll with butter and a cookie.

# LUNCH SELECTIONS

## LUNCHEON ENTRÉES

*All entrées include baskets of fresh gourmet rolls and cracker bread with butter,  
served with your choice of one luncheon starter and the appropriate accompaniments to complement your entrée selection.  
Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.*

### **Ziti Pasta & Chicken Chardonnay \$13.95**

Ziti pasta with Chardonnay sauce topped with a grilled breast of chicken, served with baskets of homemade foccacia bread.

### **Chicken with Mushroom Cream Sauce \$13.95**

Sautéed breast of chicken with wild mushroom cream sauce.

### **Meat Loaf \$13.95**

Old fashioned meat loaf with brown sugar and tomato sauce.

### **Chicken Marsala \$14.95**

Sautéed breast of chicken with Marsala wine and mushroom sauce.

### **Tenderloin Tips with Noodles \$14.95**

Tenderloin tips sautéed with mushrooms, onions and baby carrots in rich red wine sauce, served on a bed of buttered fettuccini noodles.

### **Chicken Breast Francaise \$15.95**

Breast of chicken dipped in flour, egg and chives, sautéed and topped with lemon and parsley sauce.

### **Roasted Pork Loin \$15.95**

Sliced pork loin seasoned and roasted, hand carved and served with fire glazed apples.

### **Beef Brisket \$16.95**

Tender beef brisket, hand pulled and served with our own spicy barbecue sauce.

### **Chicken Dijon \$16.95**

Sautéed breast of chicken with Dijon mustard sauce on a bed of spinach.

### **Sautéed Medallions of Turkey \$17.95**

Breaded turkey tenderloin medallions sautéed golden brown and topped with a smoky flavored mushroom cream sauce.

### **Chicken Tuscany \$17.95**

Breast of chicken stuffed with spinach, artichokes and sun-dried tomatoes, topped with a rich Tuscany sauce.

### **Teriyaki Strip Steak \$18.95**

Strip steak marinated in garlic, ginger, rice wine and soy sauce, grilled then sliced and topped with teriyaki sauce.

### **Oriental Pan Seared Salmon Fillet \$19.95**

Salmon fillet marinated and pan seared in Oriental seasonings.

### **Heartland Crusted Walleye Pike \$20.95**

Fillet of walleye pike coated in herbed bread crumbs with sage butter sauce.

### **Strip Steak & Grilled Chicken \$21.95**

Sliced grilled strip steak with Bordelaise sauce and grilled breast of chicken with Boursin cream sauce.

### **Strip Steak & Onion Crusted Walleye \$22.95**

Sliced grilled strip steak with mushroom sauce and onion crusted fillet of walleye with lemon chive cream sauce.

# LUNCH SELECTIONS

## COLD LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,  
hot herbal teas, iced tea and ice water.*

*Add one of our great soups to your cold luncheon buffet selection for just \$2.95 per person.  
Buffets limited to two (2) hours of service. Minimum 10 people.*

### **All-American Sandwich Platter Buffet \$11.95**

Potato Chips

Platter of sandwiches including:

Sliced roast breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes

Sliced roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes

Sliced ham with Havarti dill cheese, leaf lettuce and sliced vine ripened tomatoes

Served on fresh baked rolls and sandwich breads with mayonnaise and dijon mustard

Chef's selection of assorted freshly baked cookies

### **Italian Hoagie Sandwich Platter Buffet \$12.95**

Potato Chips

Pasta Salad

Platter of Italian hoagie sandwiches with Boursin cheese, prosciutto ham, salami and mozzarella cheese

Topped with a mixture of shredded lettuce, basil, pesto and diced vine ripened tomatoes on a hoagie roll

Chef's selection of assorted freshly baked cookies

### **Deli Buffet \$13.95**

Fresh fruit salad, Cole slaw and Potato Chips

Platter of sliced turkey, ham and salami

Served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions,

Sliced smoked cheddar and Swiss cheeses,

Fresh kosher pickles, mayonnaise, dijon mustard

Served with assortment of sandwich breads and rolls

Chef's selection of assorted freshly baked cookies

### **Wrap Buffet \$14.95**

Fresh fruit salad, pasta salad and potato chips with homemade ranch dip

A variety of herb tortilla wraps including:

Buffalo chicken strips with shredded lettuce, diced vine ripened tomatoes and bleu cheese dressing

Smoked turkey and asparagus with pepper Jack cheese and shredded lettuce with ranch dressing

Oriental vegetable salad with a blend of lettuce with Asian mayo

Chef's selection of assorted freshly baked cookies

### **Park Place Deli Buffet \$15.95**

Fresh fruit salad, Potato salad and potato chips with ranch dip

Platter of roast beef, roast breast of turkey, smoked ham and salami

Slices of smoked cheddar, Swiss and provolone cheeses,

Served with mayonnaise, dijon mustard, leaf lettuce, sliced vine ripened tomatoes,

Sliced red onions, fresh kosher pickles and

an assortment of sandwich breads and rolls

Chef's selection of assorted dessert bars