Luncheon Selections offered at the W.K. Kellogg Manor House

All menu selections are served with iced and hot tea, coffee, water with lemon. Please choose one selection from each of the categories below to be served to your entire group.

**Soup or Salad**
- Mixed Greens with Dried Cherries, Glazed Pecans, Granny Smith Apples and Raspberry Vinaigrette
- Caesar Salad with Romaine, Roma Tomatoes, Kalamata Olives, Croutons and Parmesan cheese
- Mixed Greens with Strawberries, Candied Almonds, and Balsamic Vinaigrette
- Mixed Greens with Mandarin Oranges, Bacon, Almonds, Scallions and Citrus Vinaigrette
- Vegetable Minestrone, Beef Barley, Chicken and Wild Rice, Tomato Basil, Potato Leek, or Hearty Chicken Noodle

**Entrée**
- **Stuffed Chicken Breast**
  - Prosciutto Ham and Asparagus stuffed Chicken, or Sage stuffed Chicken breast with Apple Cranberry Chutney

- **Grilled Tenderloin**
  - Grilled Petite Tenderloin Steak with Demi-glace

- **Grilled Salmon**
  - Salmon Filet glazed in Honey

**Vegetarian Options**
- Mushroom Strudel topped with a light Cream Sauce
- Vegetable Pot Pie

**Vegetable**
- Grilled Vegetable Medley
- Butternut Squash with Candied Walnuts
- Asparagus with Hollandaise Sauce
- Green Beans with garlic, grape tomatoes and Balsamic Drizzle

**Starch**
- Wild Rice Pilaf
- Herbed Roasted Redskins
- White Cheddar and Chive Mashed Redskin Potatoes
- Linguine with White Wine, Olive Oil and Fresh Herbs

**Dessert**
- Strawberry Shortcake
- Crème Brulee Cheesecake with Strawberry topping or Turtle Cheesecake
- Chocolate Lava Fudge Cake
- Apple Dumplings with Hazelnut Cream
- Pumpkin Pie a la Mode
- Italian Cream Torte with Fresh Berries

$28.00 per person includes meal and tour.
20% service fee and 6% sales tax will be added to final guarantee.