

Luncheon Menu

February 13, 2018

12:30 to 2 pm

Glass 486

Salad

*Roasted Pear Salad with a Maple Balsamic Vinaigrette*

*(Mixed Salad Greens, Honey Spiced Walnuts, Bosc Pears, Dried Cranberries, Gorgonzola Crumbles)*

Entrée options

**Chicken**

*Chicken Roulade filled with Spinach, Feta, Red Bell Pepper and served with a Sherry Cream Sauce*

*Parmesan Mushroom Risotto*

*Seasoned Green Beans with Blistered Tomatoes*

**Beef**

*Herb Encrusted Beef Tenderloin*

*Parmesan Mushroom Risotto*

*Seasoned Green Beans with Blistered Tomatoes*

**Vegetarian**

*Kale/Spinach Ravioli with Charred Tomato Sauce and Pecorino*

Dessert

*Lemon Mascarpone Cake with Fresh Berries*