

Plantation Art Guild

June Luncheon Menu

Soup and Bread Bar

Featuring two different homemade soups every day plus a hearthful of freshly baked breads and flavored butters.

Entrees

Blackened Mahi Mahi

Mesclun greens topped with blackened Mahi Mahi, feta cheese, black olives, scallions, cool cucumbers, red onions, tomatoes, croutons and Greek Dressing

Pasta Of The Day

From light primavera to gourmet filled raviolis, our selection varies each day

Old Fashioned Hamburger

Eight ounces of char-broiled ground beef, lettuce and tomato with your choice of three of the following toppings: American, Pepper Jack, Swiss, Mozzarella, Provolone, Bleu, Cheddar, & Parmesan Cheeses, Sautéed Mushrooms, Bacon, Sautéed Onions, Peppers, or Sun Dried Tomatoes

Open Faced Garlic Chicken

Strips of tender chicken sautéed with onions and mushrooms, served over toasted pita bread with melted provolone

All Sandwiches & Burgers include choice of Fries, Potato Chips, Cole Slaw, Fresh Fruit or Demi Salad

\$19.00 per person includes your entree, soup & bread bar, unlimited fountain beverages (ice tea, soda, coffee), as well as taxes and gratuity