

In-House Banquets and Catering from the

The following lunch menu choices are available only for banquet rooms with a minimum of 20 guests or more. All meals include complimentary bread and hummus. **Inclusive menus available in-house only.** Available Monday through Saturday, 11:00 am - 4:00 pm. Not available on certain holidays and U of M graduation dates. Cannot be combined with other promotions or coupons.

All Inclusive

Minimum 20 guests + \$12.00 per person
Includes entrée and drink (soda, tea, coffee), gratuity and tax extra.

Soup and Salad Combination

Your choice of our petite salads: The Bistro Salad, Classic Greek or Caesar Salad. Served with a choice of soup.

Soup and ½ Bistro Turkey Grill Your choice of soup served with a ½ Bistro Turkey Grill. Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese.

Black Angus Burger* Half-pound, hand-patted Black Angus ground chuck cooked to perfection with American cheese on a sesame bun.

Bourbon Street Muffuletta Mortadella, salami, prosciutto ham and provolone cheese on a baguette with remoulade sauce, topped with an olive relish mix and spring mix.

Bronzed Catfish with Red Beans and Rice

A traditional New Orleans combination. Farm raised catfish grilled with Cajun spices. Served with rice, red beans and andouille sausage.

Potato Cakes with Lentils Homemade potato cakes with sautéed onions, peas, chives, corn, and fresh spices. Grilled and served with balsamic lentil sauce. Topped with baby greens and Chef's vinaigrette.

Minimum 20 guests + \$16.00 per person
Includes entrée, choice of soup or salad, and drink (soda, tea, coffee), gratuity and tax extra.

Soup or Salad

Back to the Garden Salad Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette.

Soup of the Day

Entrees

Butternut Squash Ravioli Florentine

Jumbo ravioli filled with butternut squash, ricotta cheese, parmesan cheese, and fresh herbs. Tossed with roasted garlic, leeks, baby spinach, vidalia onions, red Bermuda onions, shallots, sweet basil, fresh tarragon, and cream. Garnished with pecans.

Chicken Parmesan Chicken breast lightly breaded and pan fried, baked with marinara sauce and Monterey jack cheese. Served with angel hair pasta.

Chicken San Francisco An original recipe developed in the 1970s by Chef Prokos. Chicken poached in white wine, lemon juice, shallots, artichokes, mushrooms, cream, and a touch of sour cream. Served with fresh vegetables.

Catfish Beignets Platter Marinated catfish lightly fried and served with Bistro fries and remoulade sauce.

Pan Seared Tilapia Fillet Lightly crusted with panko bread crumbs, Parmigiano-Reggiano cheese, and fresh herbs. Pan seared, finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta.

* Served raw, under cooked, or can be cooked to order. Please note that consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Lunch