

PLATED LUNCHEON ENTRÉES

Choose One Entrée. Add a 2nd Entrée +\$3.

BEEF & PORK

Garlic Herb Crusted New York Sirloin (GF) with a Pepper Bourbon Sauce and Garlic Smashed Potatoes	\$29
Steak & Fries (GF) 6 ounce Sirloin Steak with French Fries	\$27
Garlic Herb Crusted Roasted Pork Loin (GF) with Pan Cider Sauce and Buttery Smashed Potatoes	\$22
BBQ Glazed Pork Loin (GF) with Blue Cheese and Bacon Coleslaw and Mashed Potatoes	\$23
Bacon Wrap Pork Filet (GF) with a VT Maple Carmelized Onion Sauce and Mashed Potatoes	\$23

SEAFOOD

Jumbo Shrimp Scampi in a White Wine Sauce with Garlic, Butter and Parsley over Bow Tie Pasta	\$28
Caribbean Sole Filets (GF) with fresh Pineapple, Mango, Red Onion and Black Bean Salsa over Wild Rice Pilaf	\$23
Panko Crusted Haddock with Dijon Leek Cream Sauce over Chef's Rice	\$23
Maple Ginger Glazed Salmon (GF) with Wild Rice Pilaf	\$23

LUNCH SALADS

Asian Chicken Salad Teriyaki Chicken, Peanut Noodle Salad, Mixed Greens, Scallions, Orange Segments and Sesame Lime Vinaigrette	\$22
Greek Chicken Salad (GF) Marinated Chicken and a classic Greek Salad with Cucumber, Tomato, Kalamata Olives, Peppers, Feta Cheese, Red Onions and a Lemon Oregano Vinaigrette	\$23

Italiano (GF)	\$23
Capicola, Salami, Pepperoncini, Provolone, Tomato, Black Olives and Red Onion over Mixed Greens with a Balsamic Vinaigrette	
Cobb Salad (GF)	\$24
Bacon, Scallions, Blue Cheese, Hard Boiled Egg and Tomato over Mixed Greens with creamy Dijon Dressing	
<i>with Chopped Chicken - \$24</i>	
<i>with Shrimp - \$25</i>	
Caesar Salad Plate	\$22
Our J. Morgan's Signature Dressing topped with a Grilled Chicken Breast	
<i>with Grilled Shrimp - \$24</i>	
<i>with Steak - \$25</i>	
 VEGETARIAN	
Pasta Bruschetta	\$21
Fresh Tomatoes, Basil, Roasted Garlic, Olive Oil and Penne Pasta tossed with Red Pepper Flakes and Fresh Mozzarella	
Lasagna Roulettes	\$21
Stuffed with Baby Spinach, Ricotta and your choice of Parmesan Pesto Cream Sauce OR Marinara	
Baked Stuffed Shells	\$21
Topped with a Basil Pesto Cream Sauce OR Marinara	
Pesto Tortellini	\$21
Pine Nuts, Sun-Dried Tomatoes, Black Olives and Parmesan Cheese	
 CHICKEN	
Chicken Bruschetta (GF)	\$22
Pan-seared and topped with fresh tomatoes, basil, garlic, olive oil, fresh mozzarella and a touch of balsamic. Served on a bed of baby spinach over pasta	
Pesto Chicken (GF)	\$21
Topped with sun-dried tomatoes in a savory pesto cream sauce over pasta	
Caribbean Chicken (GF)	\$22
Seasoned and topped with fresh Pineapple, Mango, Red Onion and Black Bean Salsa over Rice	
Chicken Dijon (GF)	\$21
Pan seared with a creamy Dijon Leek Sauce over Wild Rice Pilaf	
Herb Chicken with Mushrooms (GF)	\$22
Cooked in a White Wine Herb Sauce and served over Mashed Potatoes	
Chicken Vermont (GF)	\$22
Honey Mustard Chicken with Maple Ham and Cheddar Cheese, served with Mashed Potatoes	
Chicken Parmesan	\$22
Topped with Marinara and fresh Mozzarella Cheese over Pasta	
BBQ Boneless Chicken (GF)	\$23
with Blue Cheese Bacon Slaw, Fresh Corn and Mashed Potatoes	



HOT SANDWICHES

Open Faced Reuben

Vermont Rye Bread, Thousand Island Dressing OR Deli Mustard, Sauerkraut and Montreal-style Corned Beef

\$22

Open Faced Rachael

Peppered Turkey, Thousand Island Dressing, Cole Slaw and Cabot Cheddar Cheese

\$22

Open Faced Turkey Vermont Sandwich

Fresh roasted Turkey, Cranberry Mayo, Applewood Smoked Bacon and Cabot Cheddar Cheese

\$22

Tuna Melt

All White Tuna, Capers, Fresh Dill, Celery, Red Onion, Tomato, Cabot Cheddar Cheese, Sprouts, Lemon and Light Mayo on Rye Toast

\$22

*All sandwiches are served with your Choice of Homemade Potato Chips, French Fries, Sweet Potato Fries, or Tossed Salad; Dill Pickle; and Choice of Cookies, Brownies or Fresh Watermelon (*seasonal*).

DESSERTS (*Choose One*)

Apple Caramel Cake

Warm Bread Pudding with Vermont Maple Cream

Apple, Blueberry *OR* Cherry Crisp

Chocolate, Maple, Vanilla *OR* Raspberry Mousse (GF)

Assortment of Sweet Bars, Brownies *OR* Cookies

Cheesecake

Oreo Cookie Cake

Carrot Cake

Raspberry Lemon Cake

Chocolate Layer Cake

Chocolate Layer Cake (GF)

Strawberry Layer Cake (GF)

Chocolate Flourless Torte (GF)

Watermelon with Fresh Mint (*Seasonal*) (GF)

Fresh Fruit Cups (*Seasonal*) (GF)

Warm Lava Chocolate Bundt (+ \$2.00)

INCLUDED IN ALL PLATED LUNCHES:

Warm Homemade Rolls

Chef's Fresh Seasonal Vegetables

Freshly Brewed Vermont Coffee Company Coffee or Tazo Tea

All meals include cloth napkins, tablecloths, formal flatware & stemware.

Luncheon Rules & Requirements:

Choose one entrée and a chef's choice vegetarian option will be offered as well. A private banquet room IS included for a minimum of **20 guests**. A guaranteed number of guest is due (3) days prior to your event. Your group will be charged for this guarantee or the actual guests served, whichever is greater. Any number increase of 5% or more made inside of the (3) business days with incur a \$100 labor fee. **Applicable Vermont Local Tax, Rooms & Meals Tax, and 18% Service Charge will be added.**

