

Cold Plate Luncheon Entrees

All cold plate entrees are \$15

This includes a warm roll with butter, your choice of ice tea or coffee.

California Melt

Herbed flatbread with albacore tuna, aged cheddar, alfalfa sprouts, tomato and guacamole with a smoked tomato mayonnaise

Almond Chicken Salad

Served with a pumpkin muffin and grilled asparagus

Salmon Salad

Grilled salmon on mixed greens with apples dried blueberries, candied pecans, with champagne vinaigrette

Grilled Chicken Tortellini Salad

Grilled chicken, tri colored tortellini, sweet pepper with a mango chutney

Spinach and Melon Salad

Melon, strawberries, candied pecans and feta cheese tossed in a balsamic poppyseed dressing served with an asparagus bundle

Triple Treat

Shrimp salad, chicken salad, potato salad, and fresh fruit

Hot Plate Luncheons Entrees

All hot plate entrees come with a house salad a choice of a side, a warm roll with butter and your choice of ice tea or coffee

Quiche

Your choice of three ingredients:
ham, sausage, swiss , cheddar, sundried tomato,
mushroom, smoked gouda, broccoli, onion, red
peppers and asparagus
16

Mille Feuille

an elegant presentation of thinly sliced country ham,
fresh tomatoes, and Jarlsburg cheese topped with
herbed cream cheese in golden layers of puff pastry
16

Chicken Parmesan

Sautéed chicken topped with marinara and
mozzarella served over angel hair pasta with garlic
bread
(no choice of side with this entrée
garlic bread substitute for a roll)
16

Chiliaquiles

Tortilla layered quiche with green chilies and cheese
served with enchilada sauce
16

Chicken Marsala

grilled chicken breast topped with a mushroom
Marsala sauce
16

Crab stuffed Flounder

served with a lemon burre blanc
Market price

Beef Stroganoff

served over egg noodles with a brown sour cream
mushroom sauce
18

London Broil

served with a smoked onion demi glace
18

Carolina Crab Cake

served broiled or sautéed
Market price

Greencroft Side Dishes

Vegetables

Green Beans
Steamed Broccoli
Seasonal Vegetable Medley
Squash and Zucchini
Snow Peas
Gingered Carrots
Asparagus
Carrots and Snow Peas (\$1.00 additional)
Squash Casserole with Fried Onions

Starches

Homemade Scallops Potatoes
Garlic Mashed Potatoes
Cheddar Scallion Twice Baked Potato
Mashed Sweet Potatoes
Wild Rice Blend with Dried Cranberries &
Almonds
Mushroom Risotto
Au Gratin Potatoes
Duchess Potatoes
Roasted Red Potatoes with Rosemary
Fingerling Potatoes (\$1.00 additional)

Desserts

All desserts are additional \$6

Pecan Pie

Caramel Chocolate Cake

Key Lime Pie

Raspberry Chocolate Layer Cake

Bread Pudding with Butterscotch Sauce

Carrot Cake

Coconut Layer Cake

Fresh Seasonal Berries with Crème Anglaise

Peach Pie

Vanilla Cherry Cheesecake

Peanut Butter Pie

Gary's Wipe Out

Coffee Crème Brulee