

THE MASONIC

T E M P L E

DETROIT

INDIVIDUAL LUNCH MENU SELECTION

ALL ENTREES INCLUDE CHOICE OF POTATO/RICE, VEGETABLE, SALAD,
HOMEMADE DINNER ROLLS, WHIPPED BUTTER, DESSERT, COFFEE STATION OR SERVICE
(PRICE AS NOTED PER PERSON)

ENTRÉE SELECTIONS

SEAFOOD OPTION

NORWEGIAN SALMON - \$25.95

ASIAN ORANGE GINGER SAUCE OR HONEY MUSTARD GLAZE

CHICKEN OPTION

ROLLED CHICKEN FLORENTINE - \$25.95

STUFFED CHICKEN BREAST WITH SPINACH AND CHEESE
TARRAGON MUSHROOM SAUCE

APPLE CRANBERRY CHICKEN - \$25.95

STUFFED CHICKEN BREAST WITH APPLES, DRIED CRANBERRIES, AND SHALLOTS
APPLE JACK BRANDY SAUCE

CHICKEN EN CROUTE - \$25.95

BREAST OF CHICKEN WRAPPED IN FILO DOUGH
WITH A SPINACH CREAM SAUCE

CHICKEN MARSALA - \$25.95

LIGHTLY BREADED CHICKEN, MARSALA WINE SAUCE WITH MUSHROOM

CHICKEN PICANTE - \$25.95

LIGHTLY BREADED CHICKEN BREAST SAUTEED
WITH ARTICHOKE HEARTS, MUSHROOMS, NATURAL LEMON SAUCE

POTATO & RICE SELECTIONS

(INDIVIDUAL LUNCHEON)

CHOICE OF ONE (1)

ROASTED RED SKIN POTATOES

SAUTEED ONION & BREAD CRUMBS

WILD RICE AND VERMICELLI SAUTÉ

WITH CELERY, HERBS, DICED RED PEPPERS AND SCALLIONS

VEGETABLE SELECTIONS

(INDIVIDUAL LUNCHEON)

WHOLE FRESH GREEN BEANS

WITH ROASTED RED AND YELLOW PEPPERS

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SALAD SELECTIONS
(INDIVIDUAL LUNCHEON)

CHOICE OF ONE (1)

MICHIGAN SALAD

MIXED GOURMET GREENS, DRIED CHERRIES, CANDIED PECANS, SWEET RED ONIONS, MANDARIN ORANGES, CRUMBLLED BLEU CHEESE, RASPBERRY CHAMPAGNE VINAIGRETTE OR SCALLION VINAIGRETTE

CHEF'S TOSSED SALAD

ROMAINE & ICEBERG LETTUCE, CHERRY TOMATOES, ENGLISH CUCUMBERS, SHREDDED CARROTS & RED CABBAGE, CROUTONS, HOUSE CREAMY ITALIAN & BALSAMIC VINAIGRETTE

INDIVIDUAL LUNCHEON DESSERT
(INCLUDED WHEN CLIENTS OWN CAKE IS **NOT CUT AND SERVED)**

CHOICE OF ONE (1)

TIRAMISU

LAYERS OF ESPRESSO AND RUM-SOAKED LADYFINGERS AND ZABAGLIONE, DUSTED WITH COCOA POWDER

NEW YORK STYLE CHEESECAKE
BLACK CURRANT CHEERY SAUCE

(18% Service Charge)
(6% Sales Tax)