

LUNCH PACKAGE I

(INCLUDES FRESHLY BAKED ROLLS)

STARTER

SELECT ONE

CHEF'S SOUP OF THE DAY

minestrone –or– chicken noodle

HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic croutons, balsamic vinaigrette

ENTREES

SELECT THREE

CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

PARMESAN CRUSTED COD

brown rice, lemon butter, seasonal vegetable

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce, linguine

POMODORO PASTA FLORENTINE (V)

pasta, pomodoro sauce, spinach & mushrooms

MIKE'S CHICKEN SALAD (GF)(V)

grilled chicken, goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

DESSERT

SELECT ONE

HOMEMADE RASPBERRY SORBET

HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

CHEESECAKE OR FLOURLESS CHOCOLATE CAKE \$4 PER PERSON

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$39 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

LUNCH PACKAGE II

(INCLUDES FRESHLY BAKED ROLLS)

STARTER

SELECT ONE

WEDGE SALAD (GF)

baby iceberg, bacon
danish blue cheese,
tomato, cucumber,
blue cheese dressing
(ADD \$2)

CHEF'S SOUP OF THE DAY

minestrone
chicken noodle

MIKE'S SALAD (GF)(V)

goat cheese, cranberry,
apple, candied pecan,
balsamic vinaigrette

ENTREES

SELECT THREE

DITKA'S PORK CHOP (GF)

10 oz. cut, mashed potatoes,
seasonal vegetable,
cherry jus

FILET MIGNON

8 oz, center cut,
mashed potatoes,
seasonal vegetable,
(ADD \$25)

PARMESAN CRUSTED COD

brown rice, lemon butter,
seasonal vegetable

CHICKEN PICCATA

mashed potatoes,
seasonal vegetable,
lemon caper butter sauce

PREMIUM SALMON (GF)

simply prepared,
brown rice,
seasonal vegetable

TWIN FILETS

mashed potatoes,
seasonal vegetable,
green peppercorn sauce

POMODORO PASTA FLORENTINE

pasta, pomodoro sauce,
spinach & mushrooms (V)

DESSERT

SELECT ONE

FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce,
whipped cream

CHEESECAKE

chef's seasonal selection

ASSORTED MINATURE DESSERTS

SERVED FAMILY STYLE

seasonal cheesecake, crème brulee,
chocolate dipped strawberries,
chocolate brownies, fresh berries & cream
(ADD \$3 per person) (minimum 10 people)

BEVERAGES

freshly brewed coffee & assorted hot tea

ENHANCEMENTS

ADDITIONAL SIDES (SERVED FAMILY STYLE) \$4 PER PERSON

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

HALL OF FAME LUNCH PACKAGE

(INCLUDES FRESHLY BAKED ROLLS)

APPETIZERS

SELECT THREE

**HOMEMADE
MEATBALLS**

**BBQ CHICKEN
QUESADILLA**

**ARTICHOKE
PARMESAN**

**DITKA'S SHRIMP
COCKTAIL SHOOTERS**

CROSTINI (V)

(ADD \$5 PER PERSON)

STARTER

SELECT ONE

WEDGE SALAD (GF)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic croutons

CHEF'S SOUP OF THE DAY

ENTREES

SELECT THREE

TWIN PORK CHOPS (GF)

mashed potatoes, seasonal vegetable, cherry jus

CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

TWIN FILETS

mashed potatoes, seasonal vegetable, green peppercorn sauce

HALIBUT

brown rice, seasonal vegetable, lemon butter

FILET MIGNON

8 oz. center cut, mashed potatoes, seasonal vegetable

BONELESS RIBEYE

14 oz. cut, mashed potatoes, seasonal vegetable (ADD \$10)

ASSORTED MINIATURE DESSERTS

SERVED FAMILY STYLE (minimum 10 people)

**CRÈME BRULEE, SEASONAL CHEESECAKE, CHOCOLATE BROWNIES,
FRESH BERRIES & CREAM, CHOCOLATE DIPPED STRAWBERRIES**

BEVERAGES

freshly brewed coffee & assorted hot teas

ENHANCEMENTS

SEAFOOD TOWER \$32 PER PERSON

SIDES (SERVED FAMILY STYLE) \$4 PER PERSON, PER SIDE

caramelized brussels sprouts, burgundy mushrooms,
roasted potatoes, pasta pomodoro

\$86 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

FAMILY STYLE LUNCH I

(INCLUDES FRESHLY BAKED ROLLS)

(minimum 10 people)

SALADS

SELECT ONE (served plated to each guest)

HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine, shaved parmesan, garlic croutons

ENTREES

SELECT TWO

CHICKEN PICATTA

lemon caper butter
sauce

PARMESAN CRUSTED COD

lemon butter

DITKA'S PORK CHOP

cherry jus
(GF)

FILET MEDALLIONS

green peppercorn
sauce
(ADD \$9 per person)

CHICKEN PARMESAN

tomato basil sauce

BOLOGNESE TAGLIATELLE

italian sausage,
angus beef, pancetta,
parmigiano-reggiano

VODKA RIGATONI

crispy prosciutto,
red chile flake,
parmigiano-reggiano

MUSHROOM RAVIOLI

fresh mushrooms,
tomato, spinach,
asparagus, white wine

SEAFOOD LINGUINE

shrimp, lump crab, scallop,
crushed red pepper flake,
fresh herbs,
choice of red or white

DESSERT

SELECT ONE

VANILLA OR CHOCOLATE ICE CREAM

ASSORTED MINIATURE DESSERTS

 (served family style)

seasonal cheesecake, crème brûlée, fresh berries & cream,
chocolate dipped strawberries, chocolate brownies (ADD \$6)

BEVERAGES

freshly brewed coffee & assorted hot teas

\$36 per person + applicable fees &
taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian

FAMILY STYLE LUNCH II

(INCLUDES FRESHLY BAKED ROLLS)

(minimum 10 people)

SALADS

SELECT ONE (served plated to each guest)

HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine, shaved parmesan, garlic croutons

MIKE'S SALAD (V) (GF) (ADD \$2)

goat cheese, cranberry, apple, candied pecan, balsamic vinaigrette

WEDGE SALAD (GF) (ADD \$3)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

ENTREES

SELECT TWO

CHICKEN PICATTA

lemon caper butter
sauce

PARMESAN CRUSTED COD

lemon butter

DITKA'S PORK CHOP

cherry jus
(GF)

FILET MEDALLIONS

green peppercorn
sauce
(ADD \$9 per person)

SIDE DISHES

SELECT TWO

MASHED YUKON GOLD POTATOES

BROWN RICE

ROASTED SEASONAL VEGETABLE

BURGUNDY MUSHROOMS

PASTA POMODORO

DESSERT

SELECT ONE

HOMEMADE VANILLA OR CHOCOLATE ICE CREAM

ASSORTED MINIATURE DESSERTS (served family style)

seasonal cheesecake, crème brulee, fresh berries & cream,
chocolate dipped strawberries, chocolate brownies (ADD \$3)

BEVERAGES

freshly brewed coffee & assorted hot teas

\$52 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE
(GF) Gluten Free (V) Vegetarian