

Plated Lunch Menu

Boneless Chicken Breast.....

Italian Marinated Chicken Breast.

Chicken Florentine

Baked boneless chicken breast stuffed with spinach & ricotta cheese, served with a creamy basil cheese sauce.

Chicken Cordon Bleu.....

Baked boneless chicken breast stuffed with thinly sliced ham & swiss cheese, served with sage cream sauce.

Chicken Bruchetta.....

Baked boneless chicken breast stuffed with provolone cheese, diced tomatoes, basil, & garlic, served with balsamic vinegar.

Chicken Parmesan

Lightly breaded boneless chicken breast topped with marinara sauce and parmesan cheese.

Roasted Beef Rib Eye

Choice Rib eye rubbed with seasonings, slow roasted, then served with a horseradish or red wine sauce.

Beef Tenderloin

Roasted beef tenderloin sliced thinly and served with a red wine or béarnaise sauce.

Strip Loin

Choice New York Strip loin slowly cooked to perfection, then sliced and served with a mushroom or port wine sauce.

Lasagna

Layers of pasta, Italian blended cheeses, and marinara sauce, served with or without meat.

Meatloaf.....

Homemade juicy meatloaf made with onions, green & red peppers, and seasonings.

Pork Loin.....

Boneless seasoned pork loin marinated in your choice of rosemary, apricot & ginger, or honey mustard then slow roasted until tender.

Baked Ham.....

Slowly baked bone in ham sliced and served with a pineapple parsley glaze.

Orange Roughy

Orange roughy fillet baked in a white wine and served with a Dijon cream sauce.

Seared Salmon

Alaskan salmon fillet seared with white wine, butter, and thyme. Served with a buerre blanc sauce.

Sea Bass.....

A chilean sea bass fillet served with a tomato caper sauce.

Trout

A whole trout stuffed with our own crabmeat stuffing, baked and served with a buerre blanc sauce.

Beef Stroganoff.....

Tender beef tenderloin with onions & mushrooms braised in a beef and wine sauce, served on a bed of noodles.

Thinly Sliced Top Round.....

Served with an au jus glaze, or a horseradish/sour cream sauce.

All food & beverage is subject to 20% service charge and 7% sales tax.

Please contact Darbie Kincaid at (937) 228-2148 ext 111 or dkincaid@engineersclub.org for more information.

Plated Lunch Menu Continued

All Plated Meals are served with your choice of one vegetable, one starch, and one salad selection. Each meal also includes iced tea, coffee, water, and your choice of dessert.

Vegetables

Green Beans, Ginger Glazed Baby Carrots, Broccoli, Cauliflower, Peas, Lima Beans, Corn, California Blend Vegetables, Asparagus (add \$1.00), Japanese Blend Vegetables, Roasted Vegetables, Sautéed Vegetable Medley.

Starches.....

Oven Roasted Potatoes, Baked Potatoes, Garlic Mashed Potatoes, Mashed Red Skin Potatoes, French Roasted Potatoes, Au gratin Potatoes, Dauphinoise Potatoes(add \$1.50), Wild Rice Pilaf, Bowtie Pasta in a cream sauce, Egg Noodles, Cheesy Linguini.

Garden SaladIncluded

Iceberg lettuce topped with cucumbers, tomatoes, cheddar cheese, and your choice of dressings.

Caesar SaladIncluded

Romaine lettuce, croutons, and parmesan cheese tossed in a homemade Caesar dressing.

Marinated Vegetable SaladIncluded

Zucchini, squash, carrots, onions, mushrooms, and tomatoes marinated in Italian dressing.

Ambrosia Salad Included

Shredded coconut, mandarin oranges, maraschino cherries, and marshmallows mixed with whipped cream.

Waldorf Salad Included

Fresh apples, grapes, walnuts, and celery mixed with mayonnaise & sour cream.

Spinach Salad additional

Leaf spinach topped with bacon, mushrooms, red onion, and mozzarella cheese. Served with a warm bacon dressing.

Field Green Salad additional

Mixed field greens topped with strawberries, feta cheese, and walnuts. Served with raspberry vinaigrette.

Romaine Salad additional

Romaine lettuce topped with mandarin oranges, mozzarella cheese, almonds, and your choice of dressings.

Fresh Fruit Salad additional

Seasonal fresh fruits & berries.

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Lunch Buffet Menu

***Barn Gang Buffet***

***Member Price***

Your choice of 3 sliced meats, 2 cheeses, 1 premixed salad, and Chef's choice of homemade soup. Also includes a relish tray, potato chips, and assorted cookies.

***Italian Buffet***

***Member Price***

Bowtie Pasta Primavera, vegetable or meat Lasagna, chicken marsala, minestrone soup, garlic bread, Romaine salad topped with pepperoni, tomatoes, black olives, and mozzarella cheese. Also includes your choice of 1 dessert.

***Ethnic Buffet***

***Member Price***

Mexican Buffet: Seasoned Taco Beef, Sliced Fajita Chicken Breast, Refried Beans, Fiesta Blend Rice, Sautéed onions and peppers. Served with taco shells, tortilla shells, an assortment of toppings, and Cinnamon Sugar Twists for dessert.

Oriental Buffet: Sweet and Sour Chicken with the sauce served on the side, Peppered Beef, Fried Rice, Steamed Rice, Egg Rolls, Asian Blend Vegetables, Hot and Sour soup, and fortune cookies for dessert.

***Lunch Buffet***

***Member Price***

Your choice of 2 entrees from the plated lunch menu, (Rib Eye \$5.00 additional, Beef Tenderloin \$3.00 additional.) 2 starches, 1 vegetable, 1 salad, 1 dessert, fresh baked rolls & butter.

***Picnic Lunch***

***Member Price***

Fried Chicken, BBQ Pulled Pork, homemade coleslaw, baked beans, grilled corn on the cob (seasonal), deviled eggs, and apple and cherry pie for dessert.

***Executive Salad Bar***

***Member Price***

Your choice of 2 premixed salads(tuna, ham, egg, chicken, pasta, potato, 7 layer salad, fruit salad, taco salad), 6 toppings (grilled or fried chicken, ham, turkey, croutons, bacon bits, eggs, garbanzo beans, cottage cheese, mushrooms, peppers, peas, red onion, Chinese egg noodles, sunflower seeds, shredded carrots, or broccoli), 4 dressings (ranch, French, bleu cheese, thousand island, honey mustard, hot bacon, oil & vinegar), and your choice of romaine or spinach lettuce. Also includes iceberg lettuce, fresh baked rolls, and your choice of 1 dessert.

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Individual Boxed Lunches

Brown Bag Lunches

Includes: Your choice of Ham, Turkey, or Roast Beef topped with swiss cheese, lettuce, and tomato served on a kiser roll. Served with an individual bag of chips and a piece of whole fruit.

Boxed Lunches

Includes: Your choice of Ham, Turkey, or Roast Beef topped with swiss cheese, lettuce, and tomato served on a kiser roll. Served with an individual bag of chips, choice of premixed salad, and a homemade cookie.

Gourmet Boxed Lunches

Your choice of:

Deluxe Turkey Club: Layers of Smoked Turkey, Smoked Ham, and crisp bacon topped with swiss cheese, lettuce tomato, and mayonnaise. Served on a Kiser roll.

Sliced Beef Hoagie: Slow roasted beef topped with peppers, onions, mushrooms, provolone cheese, and a horseradish cream sauce.

Italian Sub: Layers of Salami, Pepperoni, and Ham topped with Provolone cheese, banana peppers, and Italian dressing.

Vegetarian Wrap: A sundried tomato wrap stuffed with Portobello mushroom, roma tomatoes, fresh spinach leaves, red onion, parmesan cheese, and a seasoned mayonnaise.

****Gourmet Lunches include an individual bag of chips, choice of premixed salad, and bakery cookie****

Boxed Salad Lunch

Your choice of:

Grilled Chicken Salad: Bed of iceberg lettuce topped with cheddar cheese, bacon, egg, red onions, cucumber, tomato, and grilled chicken breast. Served with Ranch Dressing and crackers.

Chef Salad: Bed of iceberg lettuce topped with smoked turkey, smoked ham, swiss, cheese, cheddar cheese, bacon, egg, and tomato. Served with Ranch Dressing and crackers.

Spinach Salad: Bed of leaf spinach topped with bacon, sliced mushrooms, red onion, egg, and mozzarella cheese. Served with Warm Bacon Dressing and crackers.

Portobello Mushroom Salad: Bed of Mesclin greens topped with provolone cheese, red onion, tomatoes, and roasted red peppers. Served with Balsamic Vinaigrette and crackers.

Drinks are not included in the individual boxed lunch price, but they can be purchased separately.

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Vegetarian Lunch Menu

Roasted Portabella Mushrooms.....

Tender portabella marinated in olive oil, balsamic vinegar, garlic & thyme. Served with a maderia cream sauce.

Stuffed Shells

Pasta shells filled with creamy ricotta & mozzarella cheese, garlic, herbs, and spinach. Served with a tangy marinara sauce.

Fried Ravioli.....

Jumbo cheese filled ravioli coated with Italian seasoned breadcrumbs. Served with a tangy marinara sauce.

Quiche.....

Fluffy egg dish filled with your choice of fresh vegetables and cheeses. The crust is a homemade herbed pastry.

Fried Eggplant.....

Thick slices of Eggplant breaded and fried to a golden brown. Served with a red wine sauce.

Stuffed Tomato.....

A plump tomato filled with a variety of cheeses, fresh vegetables, herbs and spices. Served with a buerre blanc sauce.

Stuffed Mushrooms

Fresh button mushrooms filled with fresh vegetables, garlic shallots, parmesan cheese, and basil.

Egg Plant Parmesan.....

Thick slices of Eggplant coated in freshly seasoned breadcrumbs and then sautéed to a golden brown. Served with parmesan cheese & marinara sauce.

Spaghetti Squash

Baked until tender and seasoned with walnut butter, roasted corn, parmesan cheese, garlic and herbs.

Vegetable Pie.....

A homemade pie crust layered with marinated zucchini, squash, tomatoes, onions, and parmesan cheese.

Vegetarian meals include a salad, entrée, a vegetable, rolls and butter, a dessert, coffee, tea and water.

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