



the
WHITTEMORE
HOUSE

Seated Lunch Menu

Description

Seated Lunch events are for groups of 12 or more and available Monday through Friday. Servers bring all food and beverages to the table. A choice of 2 entrées may be selected which are decided beforehand and added to guest's invitation RSVP. A third additional entrée selection may be accommodated for an additional charge of \$5.00 per guest. A guaranteed guest count is required seven days prior to the event or additional charges may apply. Please have place cards indicating guest entrée choice for accurate distribution by staff.

Salads

Traditional Cobb Salad

Sweet Gem Lettuce, Grilled Chicken, Amish Blue Cheese, Avocado, Egg, Bacon and Tomato with Red Wine Vinaigrette
\$16.00

Classic Caesar Salad

Chopped Romaine Gently Tossed in a Traditional Creamy Caesar Dressing with Parmesan Cheese & Garlic Croutons
\$14.00 Add Grilled Chicken \$2.00 Add Grilled Shrimp \$3.00

Grilled Salmon Salad

A Grilled Fillet of Salmon with Artichoke Hearts, Kalamata Olives, Red Pepper, Cucumber, and Feta Cheese served over Field Greens with Red Wine Vinaigrette
\$16.00

Mixed Green Salad with Chicken

Mixed Greens with Chicken, Red Onion, Croutons and Tomatoes, Tossed with Balsamic Vinaigrette
\$14.00

Whittemore Salad

Smoked Missouri Ham, Smoked Turkey Breast, Shrimp and Swiss Cheese served Field Greens, garnished with Hard-Cooked Eggs, Roma Tomatoes, Kalamata Olives and Croutons with a Celery Seed Vinaigrette
\$15.00

Sandwiches

The Classic Whittemore Club

Smoked Missouri Ham and Smoked Breast of Turkey with leaf Lettuce, Applewood Bacon and Mayonnaise, served on your choice of White, Wheat, or Rye Bread
\$16.00

The Vegetarian

Grilled Zucchini, Eggplant, and Red Onion, with Spinach and Goat Cheese on Multi Grain Bread
\$14.00

Grilled Steak Sandwich

Grilled Steak, Rosemary Balsamic Aioli, White Cheddar Cheese, and Grilled Onions on French Demi Baguette
\$16.00

Grilled Chicken

Grilled Chicken Breast, Bacon, Avocado, Pepper Jack Cheese, Roasted Garlic Mayonnaise, on a Butter Bun
\$15.00

Entrée -----**Balsamic - Glazed Chicken Breast**

With Ozark Mushroom Ragout, Roasted Tomato Orzo Pilaf and Green Beans
\$16.00

Grilled Salmon

Miso Glazed Salmon Filet with Sweet Pepper Relish over Missouri Brown Basmati Rice with Steamed Seasonal Vegetable
\$17.00

4 Cheese Ravioli

Asiago, Pecorino, Mozzarella and Ricotta Stuffed Pasta with Broccolini and Spinach in a Balsamic Garlic Cream Sauce
\$15.00 Add Grilled Chicken Breast \$2.00

Missouri Trout

Trout Filet Pan Seared with a Garlic Lemon Herb Sauce served over Steamed Missouri Jasmine Rice and Green Beans
\$15.00

Chana Masala

A Savory Blend of Indian Spices with Chickpeas, Broccoli, Baby Spinach Leaves and Tomatoes served over Missouri Jasmine Rice
\$14.00

A La Carte -----**Cup of Soup du Jour**

\$4.00

Fresh Fruit Cup

\$2.00

Coffee -----

* Freshly Brewed Local Dubuque Regular/Decaf Coffee and Hot Tea

Dessert (choose one) -----

*Macaroon

\$3.00 per Guest

*Double Chocolate Cake

*Lemon Brulee Tart

*Grande Marnier Cream with Fresh Berries & Almond Crumble

*Strawberry Dream Cake

*Ice Cream or Sorbet with a Cookie

\$5.00 per Guest

A 22% service charge is added to final invoice (sales tax charged when applicable).

Prices are good for events occurring before December 31, 2020.