

LUNCH MENU

Al and Alma's is proud to serve fresh menu items created daily just for your event by our own staff from our very own banquet kitchen! Many of the selections are homemade recipes enjoyed by our guests for over 50 years! Food preparation is strategically planned for minimal holding times and to assure the highest quality in our unique service venue. You and your guests will experience the Al and Alma's difference in the taste, presentation, and value of every item offered on our menu. Soda and coffee are included with lunch selections.

SALADS AND POTATOES [Make two selections]

Island Salad w/ Rosemary Vinaigrette Dressing

Iceberg and Romaine lettuce with fresh Gorgonzola cheese, black olives, Bermuda onions, tomatoes with light homemade Rosemary Vinaigrette dressing.

Marinated Vegetable Cheese Tortellini Salad

Tortellini stuffed with feta cheese mixed with cauliflower, broccoli, carrots, cherry tomatoes, and black olives blended in a light Italian balsamic dressing sprinkled with fresh grated parmesan cheese.

Italian Mandarin Salad

Iceberg lettuce blended with a light Italian vinaigrette dressing smothered with mandarin oranges, black olives, cherry tomatoes, and green onions, topped with roasted almond slivers.

Caesar Salad

Iceberg and Romaine lettuce salad blended with creamy Caesar dressing packed with black olives, tomatoes, parmesan cheese, and olive oil roasted croutons.

Potato Salad

Tender cooked diced potatoes, and crunchy fresh celery and onions are blended with a rich dressing, a perfect blend of sweet and tart.

Baked Beans

Sweet traditional recipe with bacon chunks, a summertime favorite.

Coleslaw

A summertime favorite! Fresh cabbage and carrots blended with Alma's own sweet and tangy dressing.

Rachel's Gourmet Kettle Potato Chips

Fresh Fruit [\$1 per person extra]

Fresh cut honeydew, cantaloupe, watermelon, pineapple, grapes, and strawberries presented in a conch shell platter.

Add an Extra Side Item [\$3 per person extra]

MAIN COURSES [Make one selection]

Quiche Lorraine w/Sausage Links

Perfect for outings before 12:00 p.m. Homemade quiche guaranteed to be a hit with your early morning group!

Al's Sautéed Chicken Breast on Rice w/ Creamy Dijon Sauce

A house specialty! Tender boneless chicken breast patted with flour and herbs, sautéed in butter, served on a bed of mixed rice, and topped with our homemade mushroom and bacon Dijon sauce.

Chicken Marsala

Lightly coated breast of chicken sautéed and braised with Marsala wine, mushrooms, and tomatoes over a bed of garlic infused linguini.

Atlantic Salmon

6oz roasted salmon filet with lemon caper dill sauce.

Grilled Chicken Breast Sandwich

7oz. grilled breast of chicken served on a fresh Kaiser bun. Self-garnish to your liking with lettuce, tomatoes, onion, cheese, mayo, Dijon mustard, and Al's BBQ Sauce.

Turkey and Ham Croissants

Large butter-flaked croissants stuffed with fresh ham, turkey, mayo, lettuce, tomatoes, and cheese.

Chicken Salad Croissants

Alma's homemade chicken salad served on a large butter-flaked croissant.

Grilled Hamburgers

1/3 lb. never frozen ground beef cooked to medium temperature. Self-garnish to your liking with lettuce, tomatoes, onion, and cheese.

Al's Pulled Pork Sandwich

Al's signature slow cooked BBQ pork rib meat smothered in Al's BBQ sauce with fresh a Kaiser bun, and tangy deep fried onion strings.

continued on other side...



LUNCH MENU CONTINUED

Walleye Sandwich [\$3.50 per person extra]

Hand breaded, deep fried walleye filet served on a fresh hoagie bun. Self-garnish to your liking with lettuce, tomato, onion, cheese, and homemade tartar sauce.

Chicken and Beef Fajita Bar w/ Spanish Rice

[\$4 per person extra]

Warm fresh flour tortillas served with chipotle style chicken and beef. Your group will love building their own fajitas with fresh grated cheese, guacamole, beans, rice, tomatoes, lettuce, green peppers, onions, and sour cream.

Grilled Hamburgers and Chicken Breast Sandwiches

[\$3 per person extra]

Let your guests build their favorite 1/3 lb. burger or 7oz. chicken sandwich.

Al's Slider Bar [\$5.00 per person extra]

Your guests will enjoy building their favorite beef, chicken or BBQ pulled pork sliders. Served with Hawaiian buns, sweet chili sauce, and tangy deep fried onion strings. Garnish with lettuce, tomatoes, onions and cheese.

Dinner Menu Option [\$7 per person extra]

Substitute lunch menu selections for dinner menu.

DESSERTS

Alma's Famous Double Chocolate Brownies and Lemon Berry Bars

Smooth chocolate fudge brownies with nuts topped with chocolate fudge icing. Lemon crumble bars packed with blueberries and topped with a light lemon icing.

Assorted Cookie Tray

Assortment of your favorites: M&M, chocolate chip, oatmeal-raisin, and more.

Homemade French Silk, Key Lime, and in-season fruit pie [\$4 per person extra]

Homemade French Silk, Key Lime, and In-Season Fruit Pies your group will love!

Cheesecake Bar [\$4 per person extra]

Always an irresistible hit! Your group will love topping our cheesecake with cherries, fresh cut strawberries, chocolate fudge, and butterscotch caramel.

Decadent Chocolate Fountain

Fondue Dessert Bar [\$6 per person extra]

Dark chocolate fondue presented in a flowing 3 tier chocolate waterfall, fresh cut pineapple, strawberries, cookies, marshmallows, angel food cake, pretzels, potato chips, and other favorite dipping items.

Baked to Order Celebration Cakes

[\$2 per person: white, marble, or chocolate.

\$2.50 per person: carrot cake — min 20 person order for all cakes]

Special order soufflé cakes available for birthdays, groom's dinners, anniversaries, retirement, and other special occasions. If you can think it up, we can make it up! White, marble, or chocolate cake with choice of strawberry, raspberry, lemon, chocolate, or white chocolate mousse layer.

7.275% state tax on food and 18% service charge
not included in above pricing

