

# LUNCH PACKAGE I

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## 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

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## ENTREES

SELECT THREE

### CHICKEN PICCATA

mashed potatoes, seasonal vegetable, lemon caper butter

### PARMESAN CRUSTED COD

brown rice, lemon butter, seasonal vegetable

### POMODORO PASTA FLORENTINE

pasta, pomodoro sauce, spinach & mushrooms

### MIKE'S CHICKEN SALAD (GF)(V)

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

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## DESSERT

SELECT ONE

### HOMEMADE RASPBERRY SORBET

### HOMEMADE CHOCOLATE OR VANILLA ICE CREAM

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## BEVERAGES

freshly brewed coffee & assorted hot tea

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## ENHANCEMENTS

**ROLLS & BUTTER** \$15 PER DOZEN SERVED WITH STARTER

**CHEESECAKE OR FLOURLESS CHOCOLATE CAKE** \$4 PER PERSON

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

caramelized brussels sprouts      roasted wild mushrooms

fresh asparagus                      creamed spinach

pasta pomodoro                        roasted potatoes

\$24 per person + applicable fees & taxes

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

# LUNCH PACKAGE II

## 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  
shrimp gumbo

### MIKE'S SALAD (GF)(V)

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

## ENTREES

SELECT THREE

### DITKA'S PORK CHOP (GF)

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

### PARMESAN CRUSTED COD

brown rice, lemon butter,  
seasonal vegetable

### TWIN FILETS

mashed potatoes,  
seasonal vegetable,  
green peppercorn sauce

### PASTA POMODORO

mozzarella, pasta,  
parmigiano-reggiano

### CHICKEN PICCATA

mashed potatoes,  
seasonal vegetable,  
lemon caper butter sauce

### PREMIUM SALMON (GF)

simply prepared,  
brown rice,  
seasonal vegetable

### FILET MIGNON

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

## DESSERT

SELECT ONE

### FLOURLESS CHOCOLATE CAKE

chocolate ganache, raspberry sauce,  
whipped cream

### ASSORTED MINATURE DESERTS

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

### CHEESECAKE

chef's seasonal selection

## BEVERAGES

freshly brewed coffee & assorted hot tea

## ENHANCEMENTS

**ROLLS & BUTTER \$15 PER DOZEN** SERVED WITH STARTER

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

caramelized brussel sprouts, roasted wild mushrooms, fresh asparagus,  
creamed spinach, roasted potatoes, pasta pomodoro

\$47 per person + applicable fees & taxes

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

# HALL OF FAME LUNCH PACKAGE

## APPETIZERS

SELECT THREE

**TOMATO  
BRUSCHETTA**  
(V)

**BBQ CHICKEN  
QUESADILLA**

**ARTICHOKE  
PARMESAN  
CROSTINI** (V)

**DITKA'S SHRIMP  
COCKTAIL SHOOTERS**  
(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

**DITKA'S PORK CHOP** (GF)

18 oz. double cut, mashed potatoes, seasonal vegetable, cherry jus

**CHICKEN PICCATA**

mashed potatoes, seasonal vegetable, lemon caper butter

**TWIN FILETS**

mashed potatoes, seasonal vegetable, green peppercorn sauce

**MEDITERANEAN BRANZINO**

brown rice, seasonal vegetable, lemon butter

**FILET MIGNON** (ADD \$20)

8 oz, center cut, mashed potatoes, seasonal vegetable,

## ASSORTED MINIATURE DESSERTS

SERVED FAMILY STYLE (minimum 10 people)

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

## BEVERAGES

freshly brewed coffee & assorted hot tea

## ENHANCEMENTS

**ROLLS & BUTTER** \$15 PER DOZEN SERVED WITH STARTER

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

caramelized brussels sprouts, roasted wild mushrooms, fresh asparagus,  
creamed spinach, roasted potatoes, pasta pomodoro

\$60 per person + applicable fees & taxes

**ALL PRICES ARE SUBJECT TO CHANGE**  
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# FAMILY STYLE LUNCH

(minimum 10 people)

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## SALADS

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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)

goat cheese, cranberry, apple,  
candied pecan, white balsamic vinaigrette  
(ADD \$2)

### WEDGE SALAD (GF)

baby iceberg, danish blue cheese,  
bacon, red onion, tomato,  
cucumber, blue cheese dressing  
(ADD \$3)

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## ENTREES

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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)

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## SIDE DISHES

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SELECT TWO

### MASHED YUKON GOLD POTATOES

### ROASTED SEASONAL VEGETABLE

### ASPARAGUS

### BROWN RICE

### PASTA POMODORO

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## DESSERT

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SELECT ONE

### ASSORTED MINIATURE DESSERTS (served family style)

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

### VANILLA OR CHOCOLATE ICE CREAM

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## BEVERAGES

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freshly brewed coffee & assorted tea

\$38 per person + applicable fees & taxes

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