

Lunch entrees include a fresh garden salad with our house dressing & coffee station

Lasagna Bolognese **

Layers of beef & pork lasagna, homemade with a blend of three cheeses served with our hearty red sauce.

Served with garlic toast

\$10.95

**** Denotes exclusion of Chef's choice of potato or rice.**

Chef Salad

Crispy mixed greens topped with cheddar and mozzarella cheeses, roasted turkey breast, smoked ham, sliced egg, and tomato wedges, finished off with home-style croutons. Served with house dressing and dinner roll with butter

\$8.95

Assorted Dressings \$0.75 extra per person

Roast Beef Dinner

Oven roasted top round of beef sliced and served with beef gravy. Served with chef's choice of vegetable, potato, and dinner roll with butter

\$10.95

Hot Roast Beef Sandwich

Oven roasted top round of beef sliced thin and served on white bread with pan gravy. Mashed potatoes and chef's choice of vegetables

\$10.95

Baked Swiss Steak Jardiniere

Browned tenderized steak topped with seasoned onions, tomatoes and peppers. Served with chef's choice of vegetable, potato and dinner roll with butter

\$11.95

Roast Turkey & Dressing

Oven roasted turkey breast accompanied by sage dressing and pan gravy. Served with chef's choice of vegetable, potato, and dinner roll with butter

\$10.95

Roasted Pork Loin

Oven roasted pork loin topped with marsala mushroom gravy. Served with chef's choice of vegetable, potato, and dinner roll with butter

\$10.95

Croissant Sandwich

Your choice of sliced turkey breast, roast top round of beef, Bavarian ham accompanied by sliced Swiss or American cheese, green leaf lettuce, and sliced tomato served on a butter croissant. Accompanied with a pickle spear and chips

\$8.95

Fresh fruit cup \$2.50 (available seasonal)

Prime Rib French Dip

Thinly sliced prime rib served warm on hoagie bun with au jus dipping sauce. Accompanied with a pickle spear and chips

\$11.95



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HURON EVENT CENTER

All food prices are priced per person and are subject to 18% gratuity and 7.5% tax. A guaranteed number of guests is required 96 hours prior to your function. We suggest a 95% guarantee.