

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

\$11.95

** 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

\$11.95

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

\$12.95

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

\$11.95

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

\$9.95

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

\$12.95



HEC
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. All prices are subject to change without notice.