



## *Tuscan Wine Room Lunch Menu*

### **DELI ENTREES**

#### **Deli Sandwich on a Steak House Roll or Wrap of Your Choice**

Choose From the Following:

Club, Turkey, Ham, Roast Beef, Chicken Salad, Vegetarian or Grilled Chicken  
Served with Pasta Salad & Fresh Seasonal Fruit

**\$16**

#### **Half Chicken Salad Sandwich & Half Club Sandwich**

Served with Pasta Salad with Pesto & Fresh Seasonal Fruit

**\$16**

#### **Chicken Salad or Tuna Salad Plate**

Served with Pasta Salad du Jour, Fresh Seasonal Fruit,  
Marinated French Green Beans & a Fresh Baked Roll

**\$16**



### **ENTRÉES**

#### **Quiche Lorraine with Ham & Parmesan or Grilled Vegetable Quiche**

Served with Marinated Asparagus, Mixed Seasonal Greens & a Fresh Baked Roll

**\$16**

#### **Warm Chicken Salad**

With Water Chestnuts, Almonds, Parmesan, Cheddar & Topped with Potato Chips  
Served with Mixed Seasonal Greens & a Fresh Baked Roll

**\$16**

#### **Chicken & Asparagus Crepes**

With a Light Cheddar Cheese Sauce

Served with Mixed Seasonal Greens, an Italian Broiled Tomato & a Fresh Baked Roll

**\$16**

#### **Chicken Rigatoni Marinara with Chicken or Sausage**

With Mixed Seasonal Greens & a Fresh Baked Roll

**\$16**

#### **Chicken Rigatoni Alfredo with Chicken**

With Mixed Seasonal Greens & a Fresh Baked Roll

**\$16**



*Tuscan Wine Room Lunch Menu, Continued*

**Chicken Artichoke Casserole with Mushrooms & Fried Onions**

With Mixed Seasonal Greens & a Fresh Baked Roll

**\$16**

**Chicken Picatta**

With Lemon Sauce, Marinated Artichokes & Capers

Served with Creamy Mushroom Risotto, Mixed Seasonal Greens & a Fresh Baked Roll

**\$19**

**Grilled Balsamic Chicken**

Served with Pineapple Relish, Basmati Rice, Fresh Seasonal Vegetables,  
Mixed Seasonal Greens & a Fresh Baked Roll

**\$19**

**Pecan-Encrusted Pork Tenderloin**

With Sesame Aioli

Served with Classic Roasted Potatoes, Fresh Seasonal Vegetables,  
Mixed Seasonal Greens & a Fresh Baked Roll

**\$19**



**VEGETARIAN ENTRÉES**

**Grilled Terrine with Layers of Eggplant, Zucchini,  
Yellow Squash, Bell Peppers, Onions & Parmesan**

Served with Mushroom Risotto & Asparagus

**\$16**





*Tuscan Wine Room Lunch Menu, Continued*

**DESSERTS**

**Angel Food Cake**

Layered with Marinated Fresh Seasonal Strawberries & Homemade Whipped Cream

**\$6**

**Chocolate Cupcake**

Filled with Chocolate Mousse

Topped with Chocolate Cream Cheese Icing & Chocolate Ganache Sauce

**\$6**

**Classic Creamy Cheesecake**

**\$6**

**Lemon Roll**

With Blueberry Compote

**\$6**

**The Classic Vanilla Crème Brulée**

With Fresh Seasonal Fruit

**\$6**



*All of Just Rennie's Signature Desserts have been created by Pastry Chef Terry Spindler*



**Please call in or email your orders.**

**If you email your order, please call to verify we received it.**



**Iced tea & gourmet Panache coffee are included.**

**Soft drinks \$2 additional.**

**Room charge \$150.**

**Food & beverage minimum order \$400.**

**Service charge 20%.**

**Sales tax 7%.**

**Local food & beverage tax 1%.**

**Prices subject to change without notice.**

**There is a \$25 cake cutting charge to bring in a baby or bridal shower or wedding cake.**