

Hot Luncheon Entrees

Effective February 1, 2012

Carolina Barbecue Pulled Pork Bar-Slow Roasted Pulled Pork with a Sweet and Sassy Sauce, Kaiser Rolls Served with Cole Slaw and AFC Potato Salad and Dessert \$10.95

Tex-Mex Fajita Bar-Pan-Seared Chicken Strips Marinated in Lime Juice, Cilantro and Garlic Served with Sautéed Onions and Peppers, Sour Cream, Cheddar Cheese, with a Fresh Garden Salad, Spanish Rice and Dessert \$11.95 With Beef \$12.95

Tuscan Chicken and Cheese Tortellini-Pan-Seared Chicken Breast Cut into Tasty Morsels Tossed with Cheese Tortellini, Broccoli, Red Bell Peppers and an Alfredo Sauce Served with a Fresh Garden Salad, Garlic Bread Sticks and a Dessert \$10.95

Thai Chicken-Pan-Seared Chicken Breast Tossed with Spring Vegetables and a Sweet Chili Lime Sauce Served with a Fresh Garden Salad, Stir-Fried Rice, and a Dessert \$10.95

Soup De Jour and Chicken Caesar Salad Bar-Fresh Made Soup Du Jour Served with a Fresh Caesar Salad, Flamed Grilled Chicken Strips, Fresh Cut Fruit, Garlic Bread Sticks and a Dessert \$11.95

Bistro Beef Tenders Bar – Flamed Grilled Beef Bistro Tenders with a Char-Crust of Sea Salt, Cracked Pepper Corn and Garlic Served with a Fresh Tomato and Cucumber Salad, Roasted Red Skin Potatoes, Seasonal Vegetable Medley, and a Dessert \$12.95

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Bourne Illness, Especially if You Have Certain Medical Conditions.