

The McCabe-Marlowe

HOSPITALITY HOUSE

A House with Heritage
Complementing A Tradition of Excellence



74 Lafayette Avenue, NE
Grand Rapids, Michigan 49503
(616) 234-3931

LUNCH MENU

\$22.50 Per Person ■ Minimum 12 people

Lunch includes: soup or salad, entrée, dessert, rolls and butter, coffee and water.

SOUPS

French Onion

Caramelized Vidalia onions in rich sherry beef broth with a toasted gruyere cheese crouton

Cream of Asparagus

Tender asparagus pureed with roasted garlic and thyme, finished with truffled croutons

Lemon Chicken and Orzo Pasta

A flavorful poultry broth with chicken and orzo pasta, finished with lemon, parmesan and egg

Roasted Tomato Cream

Served with herbed croutons and shaved Parmesan cheese

Potato and Leek

A puree of potatoes, leeks, garlic and herbs garnished crispy prosciutto

SALADS

Fresh Herb Salad

Assorted fresh herbs mixed in, field greens tossed with light champagne vinaigrette and topped with warm goat cheese crusted in walnuts

Spinach Salad with Warm Bacon Vinaigrette

Baby spinach, egg, cherry tomatoes and walnuts tossed with warm bacon vinaigrette

Michigan Salad

Mixed greens with apples, cherries, walnuts, bleu cheese and raspberry vinaigrette

Asparagus Salad

Mixed greens with marinated asparagus, oranges, pine nuts, and cheure cheese tossed with citrus vinaigrette

Caprese Salad

Baby spinach with sliced tomatoes, fresh mozzarella, basil, and balsamic vinaigrette

CHEF'S DESSERT SELECTION

Served with
Fresh Brewed Coffee

A property of the



ENTRÉES

Salmon Filet

Roasted Beef Tenderloin
(\$5.00 supplemental charge)

Sautéed Walleye

Roasted Pork Tenderloin

Herb-Grilled Shrimp

Pan-Seared Airline
Chicken Breast

Roasted Vegetable Polenta

Grilled Beef Tenderloin
Medallion and Petite
Lobster Tail
(\$10 supplemental charge)

Pan-Seared Duck Breast

Roasted Lamb Chops

Herb-Roasted Quail

Please inform us of any dietary needs when menu is selected