

POPLAR CREEK GRILL

Restaurant • Banquets • Catering

LUNCH – PLATED

Entrée Salads

INCLUDE FRESHLY BAKED BREAD AND BUTTER, DESSERT, HOT TEA,
REGULAR & DECAFFEINATED COFFEE SERVICE

Classic Caesar Salad with Grilled Chicken \$18

Add \$4 per person for Salmon or Shrimp

Chef's Salad \$19

Romaine lettuce, turkey, sliced ham, cheddar & jack cheeses, egg, tomato, cucumber & croutons,
tossed with lemon-tarragon vinaigrette

Butter Lettuce Salad \$19

Butter lettuce, Maytag bleu cheese, ripe pear, candied pecans, and white grape vinaigrette dressing
with sliced

Asian Chicken Salad \$18

Napa cabbage, mixed greens, crisp rice noodles, peanuts, mixed Asian vegetables, grilled chicken
breast, and Asian vinaigrette (Substitute Salmon-\$4 per person)

Shrimp Louie Salad \$18

Bay Shrimp, fresh tomato, iceberg lettuce, cucumber, hard cooked egg and Louis dressing

Casual Fare Sandwiches

SERVED WITH HOMEMADE KETTLE CHIPS AND MEDITERRANEAN PASTA SALAD,
A CHOCOLATE CHIP COOKIE, HOT TEA, REGULAR & DECAFFEINATED COFFEE SERVICE

Wraps \$17

On house made flatbread

Chicken Caesar Wrap- Tender grilled chicken breast wrapped in our fire grilled flat bread with shredded romaine, parmesan cheese and crispy tortilla strips

Portobello Mushroom Wrap- Portobello mushrooms, artichoke hearts, roasted red peppers, wrapped with pesto aioli and baby greens in our fire grilled flat bread

Crispy Chicken Wrap- lightly breaded tenderloins of chicken, fried to a crispy golden brown and wrapped in our fire grilled flat bread with shredded lettuce, sliced tomatoes and chipotle aioli

The Wedge Wrap- Iceberg lettuce, Maytag bleu cheese, crumbled bacon, red onion, tomato, bleu cheese dressing with sliced beef sirloin, wrapped in our fire grilled flat bread

Mediterranean Wrap- delicious hummus smothered on our fire grilled flat bread, filled with fresh tomato, crisp falafel, and our signature yogurt dill sauce

Signature Sandwiches

Roasted Turkey & Brie \$15

With a cranberry compote on a baguette

Mama Bird \$14.00

Roasted Turkey, cornbread stuffing, Swiss cheese, Cranberry aioli, served on fresh Focaccia

BLTA \$16

Bacon, lettuce, tomato, avocado on toasted sourdough

Steak Sandwich \$17

6oz. prime sirloin on a sourdough roll topped with crispy fried onions

Chicken Salad Sandwich on a Croissant \$16

Lettuce, tomato on a buttery croissant. Want Sprouts? Just ask!

Tombo Tuna Melt \$14.00

Fresh Tombo tuna mixed with red onion, celery, capers and lemon zest
Served with Swiss cheese on toasted marble rye bread

California Cheesesteak \$15.00

Thinly sliced grilled steak covered with sautéed mushrooms, onions, peppers and Jack cheese on a French roll

Lunch Entrée Selections

ALL PLATED MEALS INCLUDE ONE (1) SALAD, ONE (1) ENTRÉE, ONE (1) DESSERT,
FRESHLY BAKED BREAD & BUTTER, HOT TEA, and REGULAR & DECAFFEINATED COFFEE.

Salads

Please select one of the following:

- Mixed Green Salad** - cucumber, tomato, pine nuts, champagne vinaigrette
- Classic Caesar Salad** - romaine, parmesan, croutons, classic Caesar dressing
iceberg lettuce, tomato, onion, Maytag bleu cheese dressing
- Spinach Salad** - shaved red onion, warm bacon vinaigrette

Entrée Selections

Please select two (2) options for your guests:
(Final guest selections must be presented one week prior to event.)

Citrus Tarragon Chicken \$26

On a bed of rice pilaf and sautéed seasonal vegetables

Chicken Marsala \$27

Served over mushroom risotto and sautéed seasonal vegetables

Roasted Tri Tip Beef \$28

Delicious Tri Tip, sliced and cooked to perfection. Served with smashed red potatoes and sautéed
seasonal vegetables

Grilled Salmon \$27

Lemon - caper, beurre blanc sauce, rice pilaf and sautéed seasonal vegetables

Vegetable Haystack \$25

Portobello mushroom, grilled seasonal vegetables, Boursin cheese

Pasta Primavera \$23

Seasonal vegetables and basil tossed in a cream sauce

DESSERT

Please select one of the following:

Apple Pie

Traditional New York Cheesecake

Chocolate Decadence Cake

Key Lime Pie

Lemon Meringue Pie

Lemon Bars or Brownies

Bread Pudding

Chocolate Hazelnut Cake

Cupcakes (assorted flavors)

Tiramisu

Deluxe Dessert Selection (additional \$4 per person):

Assorted Mini Pastries

Petit Fours, Mini Éclairs, Mini Fruit Pastries

Mini Cheesecake Trio

Bite-size cheesecake in assorted flavors. Indulge!

Crème Brulee

(For parties fewer than 40 guests)

LUNCHEON BUFFETS

ALL BUFFETS INCLUDE HOT TEA, REGULAR & DECAFFEINATED COFFEE SERVICE, AND ICED TEA (ON REQUEST)

Sandwich Bar Buffet \$24

Mixed Green Salad with cucumber, tomato, champagne vinaigrette
Mediterranean Pasta Salad
Deli Meat & Cheese Platter - Ham, Turkey, Mortadella, Roast Beef, Salami, Turkey,
Swiss, Cheddar, Provolone,
Condiments and Accompaniments – Lettuce, Tomato, Onion, Pickles, Black Olives
Breads and Rolls – Dutch Crunch, Marble Rye, sliced Sourdough, 9 Grain Wheat Bread
Sliced Fresh Fruit Platter
Fudge Brownies

Bienvenido Mexican Buffet \$30

Mixed Green Salad with Jicama, Bell Pepper, Cilantro –Lime Vinaigrette
Choice of Chicken or Beef fajitas on a bed of Sautéed Onions and Peppers
served with warm Tortillas, Cheese Enchiladas, Spanish Rice,
Choice of Refried or Black Beans
Assorted Accompaniments – Tomatillo Salsa, Guacamole, Sour Cream, Pico de Gallo,
Shredded Cheddar Cheese, Tortilla Chips
Fresh Fruit Platter
Brown Sugar Mini Churros

Mangia! Mangia! Buffet \$32

Caesar Salad

Choice of Two of the following Entrées:

*Italian Sausage marinated with onions and bell peppers

*Filet of Sole in a lemon beurre blanc sauce

*Chicken Parmesan

*Chicken Piccata

*Meat or Vegetarian Lasagna

*Eggplant Parmesan

Orzo Salad with Kalamata olives, sundried tomato, feta, and tossed in Champagne vinaigrette

Penne Pasta with Creamy Basil Pesto

Roasted Seasonal Vegetables

Rustic Italian Breads

Fresh Fruit Platter

Tiramisu

Country Road Buffet \$33

Mixed Green Salad with Tomatoes, Cucumbers, Champagne Vinaigrette

Please select two (2) of the following entrees:

BBQ Chicken Breasts

Grilled Salmon

Marinated Tri Tip Beef

Garlic Smashed Potatoes

Baked Beans

Corn Bread with Honey Butter

Fresh Fruit Platter

Apple Cobbler

Mediterranean Buffet \$32

Tabbouleh Salad

Greek Salad with cucumber, olives, feta cheese, red onion, and mixed greens

Fresh Fruit Platter

Mediterranean Stuffed Chicken Breast

Rosemary Leg of Lamb

Cous cous with artichoke hearts and dried cranberry

Baklava

Traditional Buffet \$33

Mixed Green Salad

Caesar Salad

Please select (2) two of the following entrée selections:

Citrus Tarragon Chicken

Grilled Salmon

Marinated Tri Tip of beef

Chicken Piccata

Chicken Marsala

Pork Tenderloin

Filet of Sole

Rice Pilaf

Seasonal Vegetables

Garlic Smashed Potatoes

Fresh Fruit Platter

Chocolate Decadence Cake