

Scranton Canoe Club



EST.

1908

Luncheon Packages

2022-2023

Luncheon Buffets

Soup, Salad and Bread: \$18.00 Per Person

Choose 1 soups and 2 salad

Includes Fresh Baked Bread

Choose 1 House Made Soup:

- Broccoli and Cheddar
- Home style Chicken Noodle
- Potato and Bacon Chowder
- Italian Wedding Soup with Mini Meatballs
- Vegetable Minestrone
- Shrimp Bisque
- French Onion with Garlic Croutons
- Creamy Tomato Bisque
- New England Clam Chowder

Choose 2 Salads: (Add grilled Chicken to salad \$4.00 Per Person)

- Classic Lemon Pepper Caesar Salad with Garlic Croutons and Parmesan Cheese
- Baby Spinach Salad with Roasted Sweet Potato, Grilled Red Onion, Dried Cranberries and - Grilled Red Onion Vinaigrette
- Chopped Salad with Iceberg Lettuce, Carrots, Onions, Hard Boiled Egg, Cheddar Cheese and Creamy Buttermilk Ranch
- Southwestern Garden Salad with Tortilla Chips, Tomato, Peppers, Roasted Corn, Cucumber, Red Onion, Lime Scallion Vinaigrette
- Mixed Greens, Goat Cheese, Toy Box Tomatoes, Cucumbers and Balsamic Vinaigrette
- Baby Spinach and Arugula with Grilled Peaches, Praline Bacon, Goat Cheese and Citrus Vinaigrette
- Italian Pasta Salad with Roasted Vegetables, Cheese, and Balsamic Vinaigrette
- Romaine, Roasted Pepper, Tomato, Garlic Crouton Salad with Lemon Chive Vinaigrette
- Home style Potato Salad with Creamy Dijon Dressing, Egg and Crispy Bacon
- Tuscan White Bean Salad with Arugula, Shaved Parmesan, Fresh Rosemary and Meyer Lemon Vinaigrette

Assorted Cookies

Coffee, Tea, and Water Service

Sandwich and Salad: \$19.00 Per Person

Choose 2 Sandwiches and 1 Salads

Salads: Choose 1 Salad

- Classic Lemon Pepper Caesar Salad with Garlic Croutons and Parmesan Cheese
- Baby Spinach Salad with Roasted Sweet Potato, Grilled Red Onion, Dried Cranberries and - Grilled Red Onion Vinaigrette
- Chopped Salad with Iceberg Lettuce, Carrots, Onions, Hard Boiled Egg, Cheddar Cheese and Creamy Buttermilk Ranch
- Southwestern Garden Salad with Tortilla Chips, Tomato, Peppers, Roasted Corn, Cucumber, Red Onion, Lime Scallion Vinaigrette
- Mixed Greens, Goat Cheese, Toy Box Tomatoes, Cucumbers and Balsamic Vinaigrette
- Baby Spinach and Arugula with Grilled Peaches, Praline Bacon, Goat Cheese and Citrus Vinaigrette
- Italian Pasta Salad with Roasted Vegetables, Cheese, and Balsamic Vinaigrette
- Romaine, Roasted Pepper, Tomato, Garlic Crouton Salad with Lemon Chive Vinaigrette
- Home style Potato Salad with Creamy Dijon Dressing, Egg and Crispy Bacon
- Tuscan White Bean Salad with Arugula, Shaved Parmesan, Fresh Rosemary and Meyer Lemon Vinaigrette

Sandwiches: choose 2 selections (Additional Sandwich Choice \$4.50 pp)

- Italian Muffuletta with Italian Meats, Cheese, Pickled Vegetables, and Basil Pesto
- Pressed Orchard Chicken Panini with Chicken, Bacon Jam, Apples, and Cheddar
- Grilled Chicken, Roasted Peppers, Garlic Broccoli, and Roasted Garlic Aioli on Ciabatta
- Ham and Swiss with Creamy Dijon Spread and Lettuce on Rye
- Dill Tuna Salad with Spring Greens, Tomato, and Lemon Aioli on Sourdough Bread
- Ginger Orange Chicken Salad with Dried Cranberries and Greens on Multigrain Bread
- Sliced Roasted Turkey, Brie, and Apple Chutney on a Fresh Croissant
- Greek Vegetable Wrap with Hummus, Roasted Vegetables, Olives, Feta, and Red Wine Vinaigrette
- Southwestern Grilled Chicken Sandwich with Avocado, Chipotle Aioli, and Roasted Peppers
- Roasted Turkey B.L.T. with Apple Wood Smoked Bacon, Lettuce, Tomato, and Herb Aioli on Sourdough
- Deviled Egg Salad on Ciabatta Bread
- House Made Roast Beef with Blue Cheese-Horseradish Spread and Caramelized Onions on Brioche

Assorted Cookies

Coffee, Tea, and Water Service

Baked Potato and Chili Bar: \$ 17.50 Per Person

Baked Idaho Potatoes

House Made Beef Chili with Beans

Vegetarian Chili

Shredded Cheddar, Diced Onions, Sour Cream, Butter, Bacon, Green Onions

Freshly Baked Corn Bread

Garden Salad with 2 House Made Dressings

Assorted Cookies

Coffee, Tea, and Water Service

Homestyle Lunch BBQ: \$ 21.50 Per Person

Grilled Barbecue Chicken Breasts with House Made Barbecue Sauce

Pulled Pork

Brown Sugar Baked Beans

Butter Whipped Potatoes

Glazed Farm Carrots

Buttermilk Biscuits

Assorted Cookies

Coffee, Tea, and Water Service

Customizable Buffet:\$20.50 Per Person

Includes: House Salad ,Rolls, Coffee, Tea, Iced Tea and Water

Choose 1:

Fennel and Garlic Roasted Pork Loin with Fresh Dill

Grilled Honey Brined Chicken Breast with Caramelized Onions and Autumn Fruit

Seared Atlantic Salmon with Citrus Herb Butter

Pan Seared Chicken Breast with Wild Mushroom Marsala

Pan Roasted Chicken Breast with Bread Stuffing

Balsamic Grilled Chicken with Tomato Basil Relish

Sliced House Smoked Pork Loin with Barbecue Sauce

Pan Seared Atlantic Salmon with Bourbon and Brown Sugar Glaze

Beef and Vegetable Stew

Starches: choose 1

Roasted Garlic Whipped Potatoes

Rosemary Roasted Red Potatoes

Maple Mashed Sweet Potatoes

Creamy Scalloped Potatoes with Gruyere Cheese

Sour Cream and Green Onion Twice Baked Potatoes

Roasted Vegetable and Wild Rice Pilaf

Market Potato and Pepper Hash

Sauteed Pennsylvania Mushroom Rice Pilaf

Vegetables: choose 1

Sautéed Garlic Green Beans

Roasted Butternut Squash

Bacon Braised Kale

Garlic Sautéed Broccoli

Brown Butter Roasted Cauliflower

Herb Roasted Carrots

Honey Glazed Carrots

Tuscan Spinach with Raisins and Pine Nuts

Lunch Buffets

Soup and Salad Buffet \$20.00 Person (20 Person Minimum)

Chefs' Soup du Jour
Garden Salad with Two Dressings
Caesar Salad with Grilled Chicken
Cucumber and Tomato Salad with Lemon – Feta Vinaigrette
Grilled Vegetable Pasta Salad
Chef's Assorted Desserts
Freshly Brewed Coffee and Decaf. Tea and Water

Deli Platter Buffet \$25.00 Per Person (20 Person Minimum)

Chefs' Soup du Jour
Garden Salad with Two Dressings
Grilled Vegetable Pasta Salad
Assorted Slice Deli Meats (Turkey, Ham, Corned Beef, Pepperoni)
Assorted Sliced Cheeses (American, Swiss, Provolone)
Basket of Assorted Rolls and Breads
Lettuce, Tomato, Onions, Pickles and Olives
Chef's Assorted Desserts
Freshly Brewed Coffee and Decaf. Tea and Water

Deluxe Deli Platter Buffet \$28.00 Per Person (20 Person Minimum)

Chefs' Soup du Jour
Country Potato Salad
Grilled Vegetable Pasta Salad
Garden Salad with Two Dressings
Grilled Pesto Chicken Breast
Assorted Slice Deli Meats (Turkey, Ham, Corned Beef, Pepperoni)
Assorted Sliced Cheeses (American, Swiss, Provolone)
Basket of Assorted Rolls and Breads
Lettuce, Tomato, Onions, Pickles and Olives
Chef's Assorted Desserts
Freshly Brewed Coffee and Decaf. Tea and Water