

# LUNCHEONS

Served with Chef's Choice Fresh Vegetable and Rolls with Butter. Prices listed are per person.

## OPTIONS SELECT ONE

Add a Fresh Garden Salad | \$4.50

**Spaghetti & Meatballs** | \$15.00

Two large Meatballs in Marinara Sauce served over Spaghetti Noodles

**Roast Pork Loin** | \$15.00 | *GF*

6 oz. Pork Loin Topped with Shallot Cabernet Sauce served with Roasted Baby Red Potatoes

**Walleye** | \$16.50

Baked Walleye topped with Beurre Blanc sauce served with Butter Mashed Potatoes

**Beef Pot Roast** | \$17.00

Slow Roasted Choice Pot Roast in Burgundy Wine Sauce with Yukon Gold Mashed Potatoes

**Chicken Parmesan** | \$15.50

Parmesan Breaded Chicken Breast served over a bed of Linguini with Roasted Red Bell Pepper Cream Sauce, topped with Parmesan Cheese

**Chicken Curry Zoodles** | \$15.50 | *GF*

Grilled Chicken with Green Curry Sauce, Vegetable Power Blend served over Summer Squash Zoodles

**Butternut Squash Ravioli** | \$15.00 | *V*

Butternut Squash Ravioli with Pomodoro Sauce topped with Shaved Parmesan Cheese

**Ratatouille** | \$15.00 | *VE, GF*

Polenta Cakes topped with Ratatouille and Toasted Almonds

## ENTRÉE SALADS

**Nicoise Salad** | \$14.00 | *V, GF*

Hard Boiled Eggs, Tomatoes, Haricot Verts, Yukon Gold Potatoes, Kalamata Olives over Mixed Greens Served with Nicoise Vinaigrette Dressing

*Add Northern Waters Smokehaus Smoked Salmon for \$3.50 Per Person*

**Vegan Salad** | \$14.00 | *VE, GF*

Edamame and Cashews with Tomatoes, Cucumbers, Vegetable Power Blend and Vegan Cheese over Mixed Greens and served with Red Wine Vinaigrette Dressing

**Citrus Chicken Salad** | \$16.00 | *GF*

Grilled Chicken Breast served over Field Greens with Mandarin Oranges, Blueberries, Crisp Wontons, Red Onion and Citrus Vinaigrette Dressing

**V - Vegetarian | VE - Vegan**  
**GF - Gluten Free**

The DECC strives to be flexible in order to accommodate many dietary requests.  
Please discuss your attendees' needs with your Event Planner.