

## “OUR FAVORITE” LUNCHEON SELECTIONS

Meat Lasagna Served with Marinara Sauce .....	\$16.95
Baked Penne with a Medley of Roasted Vegetables Marinara .....	\$16.95
Sliced Turkey <u>or</u> Black Angus Meatloaf, Served with Sauce Forestiere.....	\$16.95
Rosemary Crusted Roasted Loin of Pork, Served with Stewed Tomatoes and Black-eyed Peas... ..	\$17.95
Grilled Breast of Chicken, Served on Linguine with a Pesto Alfredo Sauce .....	\$17.95
Breast of Chicken Saltimbocca, Stuffed with Fresh Sage, Prosciutto and Provolone Cheeses, Served with Sauce Marsala.....	\$17.95
Breast of Chicken Piccata, Served with Lemon Caper Butter Sauce.....	\$17.95
Lobster Crab Cake, Served with Sauce Remoulade.....	\$19.95
Baked Filet of Tilapia Florentine with Salsa, Mexican Blended Cheeses and Green Onions.....	\$17.95
Sliced Flat Iron Steak, Served with a Wild Mushroom Demi Glace.....	\$17.95

*The above entrees are served with your choice of house salad with dressings or fresh fruit cup, the Chef's selection of freshly prepared vegetables, warm rolls with butter, your choice of beverage (freshly brewed Colombian coffee, decaffeinated coffee, hot tea and iced tea) and your choice of one dessert.*

## ON THE “LIGHTER SIDE”

Classic Club Sandwich on a Kaiser Roll, Served with Danish Potato Salad and a Dill Pickle Spear	\$15.95
Roast Turkey with Monterey Jack Cheese on a Wheat Hoagie Roll, Served with Five Bean Salad and a Dill Pickle Spear .....	\$15.95
Smoked Virginia Ham with Cheddar Cheese on a Gourmet Pretzel Roll, Served with Marco Polo Tortellini Salad and a Dill Pickle Spear.....	\$15.95
Grilled Breast of Chicken, Served over Fresh Romaine Lettuce, Tossed in a Caesar Dressing .....	\$15.95
Spinach Salad with Cold Poached Salmon Filet, Served with a Balsamic Vinaigrette .....	\$16.95
Baby Blue Salad (Mixed Field Greens with Flat Iron Steak, Crumbled Bleu Cheese, Fresh Orange Slices, Quartered Fresh Strawberries and Sweet and Spicy Pecans), Served with a Balsamic Vinaigrette .....	\$16.95
Guatemala Salad (Romaine Lettuce and Seasonal Greens, Plum Tomatoes, Avocado, Shredded Cheese, Salsa, Black Beans and Your Choice of Grilled Beef or Chicken), Served with a Key Lime Vinaigrette Dressing.....	\$16.95

*All “Lighter Side” entrees are served with your choice of soup du jour or fresh fruit cup, your choice of beverage (freshly brewed Colombian coffee, decaffeinated coffee, hot tea and iced tea) and your choice of one dessert.*

**DESSERT CHOICES:** Chocolate Torte, Chocolate Peanut Butter Pie, Southern Peach Pie, Red Velvet Cake, Almond Amaretto Cheesecake or Wild Berry Sorbet Served with a Gaufrette Cookie

*(An additional service charge of \$25.00 applies to groups of 25 or less served.)*

**A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.  
Prices quoted are subject to change.**

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