**Lunches Choices – Fall Day Trips 2021**

**#1 Soo Locks – Wednesday, September 1**
Lunch at Lock View Restaurant: All baskets served with French fries, beverage & dessert

1. Chicken strip basket
2. Shrimp basket
3. Whitefish basket

**#2 Ice Cream Social with music entertainment- Thursday, September 2**
 Meet at 2282 East Salzburg Road, Bay City (The Farm @ Apple Acres)
 Choice - Ice cream cone or cup

 **#3 Elk View – Thunder Bay Resort – Friday, September 10**\*Everyone receives the same meal – also served with wine tastings from the region

Pear & Apple Crepe, Shrimp Cocktail
Jan’s Homemade Chicken Noodle Soup
Thunder Bay Sweet Napa Salad and Croissant
Crown Roast of Pork with Roasted Red Skin Potatoes
White Chocolate Mousse Filled Pizzelles with Fresh Raspberries.

**#4 Fancy – Meadow Brook – Wednesday, September 22**Lunch at Rochester Mills Brewing Company - Buffet lunch w/Chicken (same for everyone)

**# 5 Art Prize – Thursday, September 30**

Box Lunch Choice from Holiday Inn – Downtown GR.
Lunches served with assorted Great Lakes chips, whole fruit, house baked cookie & water

1. Traverse City Salad 11
Mixed field greens with dried cherries, sliced apples, pecans, raspberry vinaigrette dressing – serve with freshly baked roll
2. Ham & cheddar croissant sandwich & provolone, lettuce, tomato, served on croissant
3. Club wrap – shaved turkey and ham with cheddar cheese, bacon, lettuce, tomato and mayonnaise, wrapped in a piadina flat bread

**#6 Russian Polish Cultural Tour – Thursday, October 7**

Royal Eagle Restaurant - **Tea Luncheon**
In the tradition of the Grand and Elegant Court of Imperial Russia, the Royal Eagle offers a seven-course **Russian Tea luncheon,** featuring an exotic selection of luncheon foods, homemade soup, finger sandwiches, and other heavy hors d'oeuvres, as well as a selection of tea varieties from around the globe.

English-Style Cucumber Star Tea Sandwiches, Freshly Shaved Roast Beef Canapé, Fresh Mozzarella topped w/Crushed Tomato Canapé, Chicken Salad- Tomato Triangle, Ukrainian Borscht, Paprika-Infused Chicken, Served with House made Raspberry Vinaigrette tossed, Organic Baby Greens ...and our luscious Dessert Sampler

**#7 Grand Rapids Graveyards – Friday, October 8**

Grand Rapids Holiday Inn Downtown - Plated lunch Choice serve with vegetable, beverage & dessert
1) Chicken Florentine
2) Grilled Salmon
3) Vegetarian Alfredo
4) Traverse City Salad

**#8 Detroit Cemeteries – Wednesday, October 20**

Lunch at Traffic Jam & Snug – served with beverage and signature house baked chocolate chip cookie.

1) Vegetarian Spinach Lasagne - Multi-layered baked pasta with fresh spinach, Ricotta and Mozzarella cheese.  Topped with marinara.

2) Madras Meatloaf - Beef & veal blended with leeks, carrots, apples, currants, and curry.

Served with sweet potato fries, peas and finished with Cumberland sauce.

3)Thrice-Diced Salad - Mixed greens, arugula, chick peas, diced grilled chicken breast, red onion, feta cheese, our house-made diced pickles, red and green peppers, cherry tomatoes, and toasted pita chips in an Italian vinaigrette.

4) Topsy Turkey Chicken Pot Pie -  A creamy chicken stew, with celery, peas and carrots, ladled over mashed Yukon gold’s and topped with a crisp baked puff pastry.

**#9 Clue @ Meadowbrook – October 23 Lunch at Red Ox Tavern
Lunch served at Red Ox Tavern - served with beverage and Sanders bumpy cake w/ice cream**

1. Red Ox Shish Kebobs– (1) Beef & (1) Chicken
Two ten inch skewers marinated and charbroiled with red and green bell peppers, onions and tomatoes. Served with rice
2. Chicken pot pie – boneless chicken with carrots, celery, onion, potatoes and peas in a creamy chicken stock topped with a flaky puff pastry crust
3. Vegetarian Pasta – angel hair pasta, dried tomatoes, capers and asparagus tips tossed with an extra virgin olive oil, garlic, pesto, fresh basil and topped with shaved parmesan.
4. Grilled chicken cranberry blue salad – crisp mixed greens, topped with grilled boneless chicken breast, tomato, cucumber, red onion, dried cranberries, gorgonzola crumbles and sweet roasted pecans. Served with house made orange cranberry splash dressing

**#10 Christmas Carol @ Meadow Brook Theatre & Holiday Lunch/Tour at Meadow Brook Hall** Lunch @ Meadow Brook Hall – Same for everyone, includes salad, entrée, dessert & beverage

**Salad:** Seven bean blend with shredded kale and sweet onion-herb vinaigrette.
**Entrée:** Pesto grilled chicken breast with wild rice pilaf, Brussels sprouts and fire-roasted tomato cream. Vegetarian alternate available.
**Dessert:** Spiced carrot cake with cream cheese icing, whipped cream and festive holiday garnish.

Fancy – Sept. 22 (Buffet including the following)

**Grilled Herb Chicken Breast** - Chicken breast marinated in herbs and garlic and grilled to perfection B**roiled Salmon with Lemon Dill Cream-** Fresh Atlantic salmon broiled with a lemon dill cream sauce
Pasta/Salad/Potato/Mixed vegetables

**Bring Dessert!!**