

Plated Lunch Entrées

Lunch Entrées Served With:

Coffee & Iced Tea
Garden Salad with Choice of Dressing
Potato or Rice
Chef's Choice of Vegetable
Rolls & Butter
Choice of One Dessert

Chicken Marsala: \$15.95

Chicken Breast Sautéed with Mushrooms in Marsala Wine Sauce.

Seared Chicken: \$15.95

Seared Breast of Chicken with Herb Sauce.

BBQ Breast Of Chicken: \$15.95

Broiled Chicken Breast Marinated in BBQ Sauce.

Chicken Velouté: \$15.95

Grilled Chicken Breast Marinated and Topped with Herb Veloute.

Seared Salmon: \$18.95

4 Oz. Seared Salmon Topped with Lemon Dill Sauce.

Rainbow Trout: \$15.95

Pan Fried Trout Topped with Almonds and Served with Tartar Sauce.

Flat Iron Steak: \$18.95

Grilled 4 Ounce Flat Iron Steak.

Roasted Pork Loin: \$18.95

Roasted Pork Tenderloin with an Apricot Demi-Glaze.

Cheese Manicotti: \$14.95

Served with Marinara Sauce and Parmesan Cheese.



The Academy Hotel

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Banquets & Events Coordinator

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Vegetables

Butter Dilled Carrots
Seasonal Mixed Vegetables
Seasoned Green Beans

Starch

Roasted Red Potatoes
Mashed Potatoes
Rice Pilaf
Scalloped Potatoes

Desserts

Hot Apple Crisp
(Ice Cream: Add \$1)
Assorted Cakes
Dessert Bars
Pest Fours
Cherry /Apple Strudel
Cookies
Brownies
Mousse
Chocolate
Strawberry
Raspberry
Southern Pecan Bread
Pudding with Vanilla Creme
Assorted Shooters
Chocolate Fountain:
Add \$10
Display: \$6

A customary 20% service charge
and sales tax will be applied.
Prices are subject to change without notice.