



Al and Alma's is proud to serve fresh menu items created daily just for your event by our own staff from our very own banquet kitchen! Many of the selections are homemade recipes enjoyed by our guests for over 65 years! You and your guests will experience the Al and Alma's difference in the taste, presentation, and value of every item offered on our menu. Soda and coffee are included with lunch selections.

LUNCH MENU

MAIN COURSES [Make one selection]

Quiche Lorraine w/Sausage Links

Homemade quiche guaranteed to be a hit with your early morning group! Ask about our Bloody Mary bar.

Al's Sautéed Chicken Breast on Rice w/ Creamy Dijon Sauce

A house specialty! Tender boneless chicken breast patted with flour and herbs, sautéed in butter, served on a bed of mixed rice, and topped with our homemade mushroom and bacon Dijon sauce.

Chicken Marsala

Lightly coated breast of chicken sautéed and braised with Marsala wine, mushrooms, and tomatoes over a bed of garlic infused linguini.

Atlantic Salmon

6oz roasted salmon filet with lemon caper dill sauce.

Grilled Chicken Breast Sandwich

7oz. grilled breast of chicken served on a fresh Kaiser bun. Self-garnish to your liking with lettuce, tomatoes, onion, cheese, mayo, Dijon mustard, and Al's BBQ Sauce.

Turkey and Ham Croissants

Large butter-flaked croissants stuffed with fresh ham, turkey, mayo, lettuce, tomatoes, and cheese.

Chicken Salad Croissants

Alma's homemade chicken salad served on a large butter-flaked croissant.

Grilled Hamburgers

1/3 lb. never frozen ground beef cooked to medium temperature. Self-garnish to your liking with lettuce, tomatoes, onion, and cheese.

Al's Pulled Pork Sandwich

Al's signature slow cooked BBQ pork rib meat smothered in Al's BBQ sauce with a fresh Kaiser bun, and tangy deep fried onion strings.

Walleye Sandwich [\$3.50 per person extra]

Hand breaded, deep fried walleye filet served on a fresh hoagie bun. Self-garnish to your liking with lettuce, tomato, onion, cheese, and homemade tartar sauce.

Chicken and Beef Fajita Bar w/ Spanish Rice [\$5 per person extra]

Warm fresh flour tortillas served with chipotle style chicken and beef. Your group will love building their own fajitas with fresh grated cheese, rice, tomatoes, lettuce, green peppers, onions, and sour cream.

Grilled Hamburgers and Chicken Breast Sandwiches

[\$4 per person extra]

Let your guests build their favorite 1/3 lb. burger or 7 oz. chicken sandwich.

Al's Slider Bar [\$6 per person extra]

Your guests will enjoy building their favorite beef, chicken or BBQ pulled pork sliders. Served with Hawaiian buns, sweet chili sauce, and tangy deep fried onion strings. Garnish with lettuce, tomatoes, onions and cheese.

Super Food Salad w/ Yuzu Citrus

Vinaigrette Dressing [choose 1 protein]

This fresh Kale slaw contains julienned carrots, shaved red cabbage radicchio, shaved brussel sprouts, five grain quinoa blend, dried cherries, and feta with a Yuzu citrus vinaigrette dressing.

- Grilled Chicken Breast [\$5 per person extra]
- Atlantic Salmon [\$6 per person extra]

Al's Famous BBQ Pork Ribs and Southern Fried Chicken [\$7 per person extra]

Our most popular combination! Hand trimmed, herb rubbed pork ribs, slow cooked until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce. Buttermilk breaded and seasoned chicken breasts, drummies, thighs and wings deep fried.

Al's Famous BBQ Pork Ribs and Parmesan Crusted Chicken [\$7 per person extra]

Loved by all and perfect for any cruise occasion! Hand trimmed, slow cooked pork ribs with Al's secret spices until the meat falls off the bone. Smothered in Al's secret recipe BBQ sauce. Chicken breast smothered with fresh grated parmesan cheese and seasonings sautéed to seal in flavor and roasted perfection.

Dinner Menu Option [\$7 per person extra]

Substitute lunch menu selections for dinner menu.

LUNCH MENU CONTINUED

SALADS AND POTATOES [Make two selections]

Island Salad w/ Rosemary Vinaigrette Dressing

Iceberg and Romaine lettuce with fresh Gorgonzola cheese, black olives, Bermuda onions, tomatoes with light homemade Rosemary Vinaigrette dressing.

Caesar Salad

Iceberg and Romaine lettuce salad blended with creamy Caesar dressing packed with black olives, tomatoes, parmesan cheese, and olive oil roasted croutons.

Asian Salad w/ Sesame Ginger Dressing

The perfect blend of kale slaw, julienne carrots, shaved red cabbage radicchio, shaved brussel sprouts and iceberg lettuce tossed with red peppers, green onions and toasted almonds.

Marinated Vegetable Cheese Tortellini Salad

Tortellini stuffed with feta cheese mixed with cauliflower, broccoli, carrots, cherry tomatoes, black olives blended in a light Italian balsamic dressing sprinkled with fresh grated parmesan cheese.

Super Food Salad w/ Yuzu Citrus

Vinaigrette Dressing [\$3 per person extra]
This fresh Kale slaw contains julienned carrots, shaved red cabbage radicchio, shaved brussel sprouts, five grain quinoa blend, dried cherries, and feta with a Yuzu citrus vinaigrette dressing.

Potato Salad

Tender cooked diced potatoes, crunchy fresh celery and onions are blended with a rich dressing, a perfect blend of sweet and tart.

Hash Browned Potatoes

Shredded and lightly seasoned potatoes pan cooked in light oil.

Baked Beans

Sweet traditional recipe with bacon chunks, a summertime favorite.

Coleslaw

A summertime favorite! Fresh cabbage and carrots blended with Alma's own sweet and tangy dressing.

Rachel's Gourmet Kettle Potato Chips

Guacamole Dip and Chips

[\$1 per person extra]
Alma's own recipe of fresh spicy guacamole blended with secret ingredients loaded with fresh grated cheese, tomatoes, green peppers, black olives, green onions accompanied by tortilla chips.

Fresh Fruit

[\$1 per person extra]
Fresh cut honeydew, cantaloupe, watermelon, pineapple, grapes, and strawberries presented in a conch shell platter.

Add an Extra Side Item

[\$3 per person extra]

DESSERTS [Make one selection]

Alma's Famous Double Chocolate Brownies and Lemon Berry Bars

Smooth chocolate fudge brownies with nuts topped with chocolate fudge icing. Lemon crumble bars packed with blueberries and topped with a light lemon icing.

Assorted Cookie Tray

Assortment of your favorites. M&M, chocolate chip, oatmeal-raisin and more.

Homemade French Silk, Key Lime, and In-Season Fruit Pie

[\$4 per person extra]
Homemade French Silk, Key Lime, and in-season fruit pies your group will love!

Cheesecake Bar

[\$4 per person extra]
Always an irresistible hit! Your group will love topping our cheesecake with cherries, fresh cut strawberries, chocolate fudge, and butterscotch caramel.

Flourless Chocolate Torte

[\$4 per person extra]
Like a decadent chocolate truffle — it's silky, rich, and smooth. Always a great gluten free option!

Chocolate Fountain Fondue Dessert Bar

[\$6 per person extra]
Dark chocolate fondue presented in a flowing 3 tier chocolate waterfall, fresh cut pineapple, strawberries, marshmallows, angel food cake, pretzels, and other favorite dipping items.

Baked to Order Celebration Cakes

[\$2 per person: white, marble, or chocolate.
\$2.50 per person: carrot cake — minimum 20 person order for all cakes]

Special order soufflé cakes available for birthdays, groom's dinners, anniversaries, retirement, and other special occasions.

If you can think it up, we can make it up!
White, marble, or chocolate cake with choice of strawberry, raspberry, lemon, chocolate, or white chocolate mousse layer.