



Lunch Menu

Boxed Sandwiches

\$12.95 per person

15 Person Minimum for each selection

Served on a Hoagie roll with sliced American cheese, lettuce, and fresh sliced tomatoes.

Box includes wrapped silverware, mayo & mustard.

Choice of Side: Potato salad or Macaroni Salad

Choice of Cookie: Peanut Butter, Chocolate Chunk, Sugar or White Chocolate Macadamia

Turkey Sandwich

Blackened Chicken Breast

Roast Beef

Chicken Salad

Honey Glazed Ham

Grilled Eggplant

Boxed Salads

\$12.95 Per Person

15 Person Minimum for each selection

House Salad Iceberg Lettuce and Baby Spinach with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Cucumber

Greek Salad Iceberg Lettuce and Baby Spinach with Red Cabbage, Red Onion Rings, Kalamata Olives, Cherry Tomatoes, Cucumbers, Feta Cheese

Baby Iceberg Wedge Baby Wedge, Bacon, Red Onions, Cherry Tomatoes, Blue Cheese Crumbles

Cobb Salad Chopped Iceberg Lettuce, Sliced Hard Boiled Eggs, Cherry Tomatoes, Cucumbers, Bacon Blue Cheese Crumbles, Sliced Avocados

Salad Additions

\$2.00 Per Salad

Turkey

Ham

Grilled Chicken

Roast Beef

Boiled Shrimp

Salad Dressings (Choose up to 2)

Ranch

Blue Cheese

Thousand Island

French

Greek Vinaigrette

Red Wine Vinaigrette

Balsamic Vinaigrette

Lunch Platters

15 Person Minimum for each selection. Includes Plates, Serving and Eating Utensils.

Seafood

Blackened Salmon or Catfish	\$15.95
<i>Our in-house blackened seasonings served with a creamy white wine dill sauce</i>	
New Orleans Style Shrimp & Grits	\$16.95
<i>Blackened jumbo shrimp with Lea and Perrins Worcestershire BBQ Sauce served over creamy grits</i>	
Sautéed Crab Cakes	\$16.95
<i>Two 3 oz. lump southern style crab cakes sautéed and served with a remoulade sauce</i>	
Blackened Shrimp	\$16.95
<i>Blackened jumbo shrimp served over yellow rice</i>	
Shrimp Creole	\$16.95
<i>New Orleans Style Gulf Shrimp poached in a trinity vegetable tomato purée</i>	
Broiled Snapper Almondine	\$19.95
<i>Gulf Snapper broiled and topped with browned almonds and butter</i>	
Greek Style Red Snapper	\$19.95
<i>Broiled snapper with pure olive oil, lemon sauce, light oregano and chef's special seasonings</i>	

Poultry

Greek Style Chicken	\$15.95
<i>Baked chicken with chef's special seasonings, served over a Rice Pilaf</i>	
Chicken Marsala	\$15.95
<i>Boneless, Skinless Chicken Breast sautéed in a mushroom marsala wine sauce</i>	
Chicken Parmesan	\$15.95
<i>Boneless, Skinless Chicken Breast dusted with Italian bread crumbs, sautéed and served with shredded Parmesan cheese and housemade marinara sauce, served over spaghetti</i>	
Chicken Piccata	\$15.95
<i>Boneless, Skinless Chicken Breast served with a caper white wine and lemon cream sauce</i>	
Pecan Crusted Chicken	\$15.95
<i>Boneless, Skinless Chicken Breast lightly floured with pecan, served with a lemon butter sauce</i>	
Blackened Chicken Breast	\$15.95
<i>Our in-house blackened seasonings served over yellow rice</i>	
Turkey & Dressing	\$15.95
<i>With Giblet Gravy and Cranberry Sauce</i>	

Pork

Honey Glazed Ham	\$15.95
<i>Baked Pitt Ham with a honey glaze and served with Honey Mustard Sauce</i>	
Pan Fried Pork Chop	\$15.95
<i>Boneless pork chops crusted in our breading and served with a Red Eye Gravy</i>	

Steakhouse

Country Fried Steak	\$15.95
<i>USDA Choice steak breaded and deep fried, topped with Pan Gravy</i>	
Roast Beef	\$15.95
<i>Slow cooked sliced beef roast in brown gravy</i>	
Beef Tenderloin Tips	\$16.95
<i>Cuts of tenderloin steak served over steamed rice</i>	
Grilled Hamburger Steak	\$15.95
<i>A half-pound portion of ground beef, seasoned and grilled, served with onions & gravy</i>	
4oz Beef Tenderloin	\$19.95
<i>Beef tenderloin medallion steak with our famous oregano lemon garlic "Greek Sauce"</i>	

Pasta Dishes

\$12.95 a person

15 Person Minimum for each selection. Includes Plates, Serving and Eating Utensils.

Includes your choice of House or Greek Salad & Garlic Bread

Baked Ziti

Penne pasta blended with ricotta cheese and tomato sauce, topped with mozzarella and baked

Lasagna

Layered lasagna with beef, ricotta cheese, tomato sauce, baked mozzarella and Romano cheese

Blackened Chicken Alfredo

Blackened chicken breast sliced and served with fettucine pasta in alfredo sauce

Blackened Shrimp Alfredo

Blackened jumbo shrimp tossed and served with fettucine pasta in alfredo sauce

Italian Spaghetti & Meatballs

Homemade red sauce with handmade meatballs from the Ross Daidone's special family recipe

Pasta Primavera

Melody of fresh vegetables and herbs in a light garlic sauce served over penne pasta and sprinkled with Parmesan cheese...can be served hot or cold.

Vegetables (Choose Two)

Oven Roasted Greek Potatoes
Parmesan Potatoes
Whipped Potatoes
Rice Pilaf
Yellow Rice
Twice Baked Potatoes
French Green Beans
Baby Lima Beans
Southern Style Green Beans
Green Bean Casserole
Macaroni & Cheese
Squash Casserole

Vegetable Medley
Roasted Asparagus
Broccolini
Sautéed Squash & Zucchini
Honey Glazed Carrots
Garlic Roasted Cauliflower
Mexican Street Corn
Potato Salad
Sweet Potato Casserole
Creamed Corn
Spinach & Rice Casserole
Black Eye Peas

Side Salads & Soups

House Salad \$4.95 per person
Greek Chicken Soup \$12.95 (quart, serves 4)

Greek Salad \$5.95 per person
Roasted Tomato Basil Soup \$12.95 (quart, serves 4)

Beverages

Sweet Tea	\$7.95 per gallon
Unsweet Tea	\$7.95 per gallon
Fresh Brewed Lemonade	\$7.95 per gallon
Bottled Water, Canned Soda, Juice Cartons	\$1.99 each
Box of Coffee	\$9.95 per box



Bakery & Pastry

Assorted Housemade Cookies:

Peanut Butter, Chocolate Chunk, Sugar & White Chocolate Macadamia \$14.95

Housemade Brownies:

Made with lots of dark chocolate, with or without crushed pecan nuts \$24.95 a dozen

New Orleans Bread Pudding with Whiskey sauce

Half Pan (Serves up to 20) \$49.95 Full Pan (Serves up to 40) \$99.95

Death by Chocolate Pie: Layered Brownies with Whip Cream

Half Pan (Serves up to 20) \$49.95 Full Pan (Serves up to 40) \$99.95

Banana Pudding

Half Pan (Serves up to 20) \$49.95 Full Pan (Serves up to 40) \$99.95

Apple, Blueberry or Peach Cobblers

Half Pan (Serves up to 20) \$49.95 Full Pan (Serves up to 40) \$99.95

The Bright Star Signature Pies

(Serves 8-12)

\$24.95

Lemon Icebox

Coconut Cream

Chocolate Almond

Pineapple Cheese

Peanut Butter

Pecan

Cakes

Half Pan (Serves up to 20) \$49.95 Full Pan (Serves up to 40) \$99.95

Red Velvet

Chocolate Flavored Red Velvet topped cream cheese icing and finished with crushed pecans

Strawberry

Strawberry infused cake topped with cream cheese icing

German Chocolate

Moist chocolate cake topped with chocolate Icing & crushed pecans

Strawberry Shortcake

Whipped Cream Layered with Vanilla Cake and Fresh Strawberries

Lemon

Lemon infused cake with cream cheese icing