



PLATED LUNCH MENU

1. * Regarding the safety of these items, written information is available upon request.
2. * Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of food borne illness.

PLATED LUNCH ENTREES INCLUDE:

Regular and Decaffeinated Coffee, Assorted Teas and Sodas

Warm Bread with Butter

Starch & Vegetable of the day & One Salad

{8.7% Tax and 22% Gratuity will be added}

Minimum of 25 persons

*SAUTEED CHICKEN BREAST

With Fine Herb Cream Sauce \$19.95

*GRILLED FLAT IRON STEAK

With Chimichurri Sauce \$19.95

*GRILLED PICATTA

Grilled Free Range Chicken Breast topped with Lemon Caper Sauce \$18.95

*SLOW ROASTED PORK LOIN

Served w/Sage Apple Sauce \$21.95

*CHICKEN MARSALA

Grilled Free Range Chicken Breast Sauteed w/Mushrooms & Marsala Wine Reduction \$18.95

DESSERT

Cheesecake

Cake – Chocolate, Carrot and Red Velvet

Tartlet

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SALADS

(Choose One)

BABY GREEN SALAD

Baby Greens, Cherry Tomatoes, Cucumber, Feta Cheese, Candied Walnuts

Served w/Raspberry Vinaigrette

BABY ROMAINE CAESAR SALAD

Crisp Romaine Lettuce, Shredded Parmigiano Reggiano, Garlic Bread

Served w/Housemade Caesar Dressing

MEDITERRANEAN SALAD

Romaine Lettuce, Sliced Onions, Kalamata Olives, Grape Tomatoes, Pepperoncini

Served w/Aegean Dressing

FRESH APPLE AND GORGONZOLA SALAD

Baby Spinach, Sliced Granny Smith Apples, Dried Cranberries, Gorgonzola Cheese

Served with Balsamic Vinaigrette

ASIAN SALAD

Nappa Cabbage, Edamame, Bean Sprouts, Red Bell Pepper, Carrot and Cashew

Served w/Oriental Dressing

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LUNCH ENHANCEMENTS

SOUP

(\$3.00 per person)

Cream of Broccoli

Italian Wedding

Navy Bean

Tortilla Soup

Cream of Mushroom

Tomato Basil

DESSERTS

(\$7.00 per person)

Cheesecakes - Flavored varieties available

Crème Brule

Pies – Fruit or Cream

Cake – Chocolate, Carrot and Red Velvet

Tartlet

Brownie

Cookie

Lemon Bar

Tiramisu

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PLATED DINNER MENU

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PLATED DINNER MENU INCLUDES:
Regular and Decaffeinated Coffee, Assorted Teas and Sodas
Starch & Vegetable of the Day & One Salad
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Minimum of 25 persons

***Beef Medallion**

Red Wind Glaze \$21.95

***Grilled Salmon**

Beurre Blanc Sauce \$24.95

***Mahi Mahi**

Tropical Mango Salsa \$24.95

***Jumbo Shrimp**

Grilled Shrimp w/Lemon Aioli \$25.95

***Half Roast Chicken**

Thyme Jus Lie \$25.95

***Jumbo Sea Scallops**

Red Pepper Coulis \$27.95

***Grilled Halibut**

Tarragon Herb Sauce \$27.95

***Filet Mignon**

7 oz. Tenderloin \$29.95

***Grilled Lamb Chops**

Rosemary Demi \$29.95

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