



Plated Luncheon

Also Includes: Rolls & Butter, A Choice of One Dessert from Tier I, Brewed Regular Coffee, Decaf & Tea Service.

Parties of Less than 30 People are Subject to Chef's Menu Including: Beef, Fish, Chicken Selections.

All Parties are Subject to a \$1 per Guest Setup/Restoration Fee (\$40 Minimum).

All Pricing is Subject to Applicable House Charge & State Sales Tax.

Appetizers

Select One

- Baby Field Greens, Selection of Dressing
- Caesar Salad
- Fresh Fruit Cup
- Soup Cup
- Three Jumbo Shrimp Cocktail (Add \$9)
- Smoked Salmon, Capers, Onions, Sour Cream (Add \$6)
- Melon & Prosciutto (Add \$4)

Entrees

- Baked Scrod, Fresh Herbs & Almond Ritz Cracker Crust \$23.95
- Caesar Salad, Grilled Chicken Breast \$23.95
- Fettuccine with Alfredo, Marinara or White Clam Sauce \$23.95
- Lobster Salad Platter (On Greens or Croissant) \$27.95
- Petite Filet Mignon, Bourguignonne Sauce \$27.95
- Poached Salmon \$25.95
- Quiche Lorraine \$21.95
- Sautéed Chicken di Gorgonzola, Spinach & Roasted Peppers \$22.95
- Sole, Lemon-Thyme Beurre Blanc \$23.95
- Stuffed Breast of Chicken, Broccoli & Brie \$22.95
- Stuffed Breast of Chicken, Wild Rice & Roasted Vegetables \$22.95
- Stuffed Filet of Sole, Newburg Sauce \$23.95
- Stuffed Tomato, Chicken or Tuna Salad \$20.95
- Veal Scaloppini, Oyster Mushrooms & Artichoke Hearts, Brandy Cream \$24.95

Vegetables

Select One

- Broccoli, Garlic Aioli
- Chef's Fresh Vegetable Medley
- Fresh Asparagus
- Green Beans Almandine
- Piped Butternut Squash

Potatoes, Rice, Pasta

Select One

- Baked Potato
- Baked Stuffed Potato
- Duchess Potato, Sweet or Regular
- Garlic Smashed Red Bliss Potato
- Oven-Roasted Red Bliss Potato
- Risotto, Wild Mushroom
- Sautéed Orzo, Pancetta & Spinach
- Scalloped Potato

