



Menu & Pricing Effective August 21, 2017

Premium Full-Service Plated Hot Lunch

Available from 11:00 AM to 3:00 PM with 25 Guest Minimum.

Served with our Signature Fresh-Baked Bread.

Includes Fresh Brewed Regular & Decaffeinated Coffees, Hot Tea, Iced Tea, & Lemonade.

(Add Soft Drinks for an Additional \$1 Per Person)

\$31.99 Per Person \$16.99 Per Child Age 12 & Under

(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

(100% Customized Premium Full-Service Plated Hot Lunch Menu Available for Additional \$5 Per Person)

Cup of Soup OR Salad

Select One Soup OR Salad from the Following:

Butternut Squash Soup with Toasted Pumpkin Seeds

Crab & Asparagus Bisque

Chicken Corn Noodle

Lambrusco Beef Vegetable

Roasted Tomato Bisque

Vegetable Minestrone

Spring Mix Apple Walnut Goat Cheese with Sun-Dried Cranberries & Citrus Vinaigrette

Chopped Garden Fresh with Basil Balsamic Vinaigrette

Classic Caesar

Greek Salad with Tomatoes, Cucumbers, Kalamata Olives, Feta & Red Wine Vinaigrette

Spinach & Arugula Pear with Candied Walnuts, Gorgonzola & Pomegranate Vinaigrette

Super Greens with Spring Mix, Quinoa, Apples, Sun-Dried Cranberries, Walnuts & Citrus Vinaigrette

(Add an Additional Soup or Salad for \$4 Per Person)

Main Entrées

Select Two Main Entrées from the Following:

Beef Tender Tips with Marsala Mushroom Sauce over Fettuccini

Beef Tenderloin with Red Wine Reduction

Beef Filet Medallions with Caramelized Onions & Mushrooms

Grilled Chicken Breast with Lemon, Garlic, Fresh Herbs, & Olive Oil

Herb-Encrusted Chicken Breast over Wilted Spinach & Tomatoes with Alfredo Sauce

Broiled Lump Crab Cakes with Lemon Aioli

Grilled Tilapia with Lemon, Garlic, Fresh Herbs, & Olive Oil

Panko-Encrusted Alaskan Cod with Lemon Caper Cream Sauce

Maple-Bacon Glazed Salmon over Wild Rice & Orzo with Wilted Spinach & Leeks

Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce

(Add a Third Main Entrée for \$4 Per Person)

Premium Full-Service Plated Hot Lunch

Continued

Starches & Vegetables

Select Two from the Following:

Garlic-Parmesan Whipped Potatoes

Garden Herb Orzo & Wild Rice

Pecan-Encrusted Caramel Mashed Sweet Potatoes

Sautéed Fresh Seasonal Vegetable Medley

Green Beans Amandine

Honey-Glazed Carrots

Sautéed Asparagus with Brown Sugar & Parmesan

(Add an Additional Starch or Vegetable for \$3 Per Person)

Dessert Station

Dessert Shooter Station *(Select Five)*

OR

Full-Size Dessert Station from Custom Listing *(Select Five)*