

Luncheon Menu

Minimum of 25 guests
Excludes tax and gratuity
\$32 per guest

Seasonal salad

Local baby greens
Julienned vegetables
Topped with your choice of fruit/nut/cheese
Honey balsamic vinaigrette

Fresh Bread & Butter

Entree

Choice of one
(two options may be offered for additional charge)

Organic Chicken Paillard Milanese
arugula/pecorino/lemon vinaigrette
Red bliss potatoes

Garlic Panko Crusted Cod Loin
White wine/butter/lemon
Jasmine rice pilaf
Haricots verts with soft shallots

Stuffed eggplant rolantini
Rotini with Tomato basil marinara
Herbed ricotta

Sliced Prime Sirloin of Beef (+\$5)



Cabernet Sauvignon Demi Glace
Whipped Potato
Roasted asparagus

Dessert

(choice of one)

New York style Cheesecake
Berry compote, chantilly cream

Devils Food Cake
Chocolate buttercream
Vanilla gelato

Coconut parfait
Vanilla custard & coconut angel food cake
Toasted coconut

Miniature dessert assortment
Two bite cookies, bars & pastries

Coffee & Tea service

+3.