

Plated Luncheons

Please pre-select three entrées, all meals are priced at the higher-priced entrée.

Exact counts are required.

(20 Person Minimum)

STARTERS

Select One

<i>Fresh Fruit Plate with Red Onion Poppy Seed Vinaigrette</i>	\$3.25
<i>Chilled Marinated Artichoke with Bay Shrimp</i>	\$5.25
<i>Sliced Tomato, Mozzarella and Basil with Grilled Polenta and a Drizzle of Olive Oil</i>	\$3.75

SALADS

Select One

<i>Field Greens with our House Vinaigrette</i>
<i>Caesar Salad with House-made Croutons</i>
<i>Baby Spinach Salad with Sauté Pears and Shallots and Pear Vinaigrette</i>
<i>Tuscan Salad Tossed Romaine with Fresh Tomatoes, Niçoise Olives, Capers, Parmesan Cheese with Olive Oil and Lemon Juice</i>

ENTRÉES

Select up to Three

<i>NEW YORK STEAK with Peppercorn Glaze</i>	\$35.95
<i>GRILLED RIB-EYE STEAK with Caramelized Onion Pancake</i>	\$35.95
<i>SEAFOOD SAUTÉ Scallops, Rock Shrimp & Bay Shrimp with Linguine in a Fresh Herb Crème</i>	\$34.95
<i>SEARED MAHI-MAHI with Tropical Fruit Salsa</i>	\$32.95
<i>GRILLED SALMON with Chive Crème</i>	\$32.95
<i>BEEF BROCHETTE with Mushroom & Rosemary Demi- Glaze</i>	\$31.95
<i>CHICKEN CALIFORNIA, Grilled Chicken Breast Topped with Guacamole & Monterey Jack Cheese</i>	\$30.95
<i>GRILLED CHICKEN DIJON Marinated in White Wine, Whole Grain Mustard & Herbs</i>	\$29.95
<i>SPINACH-STUFFED CHICKEN BREAST with Whole Grain Mustard Sauce</i>	\$29.95
<i>VEGETARIAN PASTA</i>	\$27.95

PASTRY CHEF'S DESSERT SELECTION

All Entrées will be accompanied by a
Choice of Salad, Seasonal Vegetables, Appropriate Condiments, Bread and Butter
Freshly Ground Coffee and Teas

Prices subject to applicable sales tax and 20% service charge.

All prices subject to change without notice