

SERVED LUNCH

First course (select one)

Tuscan Minestrone, Ditalini Pasta, Basil Pesto

Butternut Squash Soup, Leeks, Ginger

Mesclun Greens, Grape Tomato, Cucumber, Feta Cheese,
Lemon Oregano Vinaigrette

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Entrees

Rosemary Breast of Chicken, Oven Dried Tomato Barley,
Crispy Summer Squash, Reggiano Sauce

\$35

Atlantic Salmon, Vegetable Fried Rice,
Shanghai Bok Choy, Teriyaki Sauce

\$36

Mahi•Mahi Fillet, Saffron Vegetable Couscous,
Grilled Zucchini Romesco Sauce

\$35

Basil Marinated Crispy Breast of Chicken, Marinated Tomato,
Green Beans, Sweet Onions, Citrus Agrodolce

\$35

Mezzi Rigatoni, Local Mushrooms, Ceci and White Beans, Swiss Chard,
Spicy Confetti Tomato Ragout

\$33

Filet of Beef Tenderloin, Wild Mushroom Grits, French Beans,
Asian Beef Reduction

\$42

Dessert (select one)

New York Cheese Cake

Carrot Cake

German Chocolate Cake

Sliced Melons, Edible Chocolate Cup, Raspberry Sorbet

Lemon Raspberry Cake

Warm Apple Crisp, Vanilla Bean Ice Cream

Tiramisu

Fresh Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

Sweet Iced Tea may be added at \$3 per person

If more than one entrée is offered, maximum of two, the split count of each entrée is due 7 days prior to the event, the higher priced entrée will apply for all.

*All charges are subject to a 23% gratuity & applicable sales tax
A service fee of \$100 applies to groups of 50 or less*