



# Plated Luncheon Options

MINIMUM OF 25 PEOPLE

Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Luncheons

*If offering more than one entree, splitting fees apply*

*Choice of One*

## **SIGNATURE OFFERINGS \$27**

**Crispy Chicken Sandwich** Panko Crusted with Bacon, Green Onion, Thyme and Cream Cheese served with Reserve 22 Chips

**Reserve 22 Club** with Sliced Turkey Breast, Bacon, Avocado, Tomatoes, Pea Tendrils and Truffle Mayo, served with Reserve 22 Chips

**Maryland Crab Cake Croissant** Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette served with Reserve 22 Potato Chips

**Spinach Salad with Crumbled Goat Cheese & Fresh Berries** *gf*

**Quiche Lorraine** homemade with Gruyere, Bacon and Onions served with Fresh Fruit

**Nicoise Salad** with Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs and Lemon Garlic Vinaigrette *gf*

**Grilled Chicken Breast Cobb Salad** Egg, Blue Cheese, Applewood Bacon, Avocado and Grape Tomatoes

## **PREMIER OPTIONS**

**Reserve 22 Honey Chicken \$29** *gf*

with Dried Figs, Toasted Walnuts, Roasted Potatoes & Chef's Selection of Vegetables

**Chicken Piccata \$29**

with Angel Hair Pasta and Vegetables

**Spinach Stuffed Chicken \$30** *gf*

with Seasonal Vegetables and Roasted Potatoes

**Mediterranean Chicken \$29** *gf*

Grilled Chicken Breast with Quinoa, Heirloom Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms and a Grecian Vinaigrette

**Eggplant Roulade** rolled with Spinach and Boursin Cheese served with Pasta Marinara **\$29**

**Wild Mushroom Fettuccine \$29**

Wild Mushroom blend with Goat Cheese, Scallions and Wild Mushroom Cream Sauce

**Penne Pasta \$29**

With Asiago Cheese and Sun-Dried Tomatoes

**Panko Crusted Baked Cod \$31**

with Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables

**Teriyaki Grilled Salmon \$32** *gf*

with Jasmin Rice, Pea Pods and Peppers

**Prime Grade 6 oz. Filet of Sirloin \$36**

with Truffle Butter, Onion Strings, Garlic Mash & Chef's Selection of Vegetables

## **DESSERT**

*(choice of one)*

**Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake**

***Outside Cakes from licensed vendors may be substituted for no charge.***

Packaged bar options are available in conjunction with plated luncheons applicable sales tax and 20% service fee additional, prices subject to change



## **PLATED DINNER OPTIONS**

### **MINIMUM OF 25 PEOPLE**

**Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Dinners**

*If offering more than one entree, splitting fees apply*

*Choice of One:*

**Eggplant Roulade \$31**

rolled with Spinach and Boursin Cheese, served with Pasta Marinara

**Seared Atlantic Salmon \$35**

with Wild Mushrooms, Blistered Tomatoes and toasted Faro

**Reserve 22 Honey Chicken \$31 *gf***

with Dried Figs, toasted Walnuts, Rice Pilaf & Chef's Selection of Vegetables

**Mediterranean Chicken \$32 *gf***

with Quinoa and Peppers, Mushrooms & Kalamata Olives

**Penne Pasta \$29**

with Asiago Cheese & Sun-Dried Tomatoes

**Wild Mushroom Fettuccine \$29**

Wild Mushroom blend with Goat Cheese, Scallions and Wild Mushroom Cream Sauce

**Panko Crusted Baked Cod \$31**

with a Lemon Aioli, Rich Pilaf & Chefs Selection of Vegetables

**Chef Tom's Pork Chops \$34**

Twin 6oz. Boneless Pork Chops with an Andouille Bread Crust and Creole Mayonnaise served with Cajun Rice & Roasted Vegetables

**8 oz. Pork Loin \$30 *gf***

with an Apply Brandy Demi Glace, Mashed Potatoes & Chef's Selection of Vegetables

**8 oz. Prime Grade Filet of Sirloin \$45 *gf***

with Truffle Butter, mashed Potatoes & Chef's Selection of Vegetables

**12 oz. Prime Rib \$47**

with an Au Jus Horseradish Cream, Mashed Potatoes & Chef's Selection of Vegetables

**8 oz. Filet Mignon \$65 *gf***

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes & Grilled Asparagus

### **DESSERT**

(choice of one)

**Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake**

***Outside cakes from licensed vendors may be substituted for no charge.***

Packaged bar options are available in conjunction with plated dinners

8% sales tax and 20% service fee additional, prices subject to change