



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