



BEREAVEMENT LUNCH SERVED

\$31 PER PERSON, PLUS 6% TAX AND 20% GRATUITY
(MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$250 SERVICE CHARGE)

APPETIZER *(Choose One)*

- **SOUP** — CHICKEN NOODLE, MINISTRONE, CREAM OF BROCCOLI or BEEF BARLEY

OR

• SALAD

MIXED FIELD GREENS — Cucumber, Grape Tomatoes, Shredded Carrots, Fresh Mushrooms, Red & Yellow Peppers. **Choice of Dressing:** Honey Mustard, Thousand Island, Ranch, Raspberry or Balsamic Vinaigrette

CEASAR SALAD — Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing

FRESH BREADS AND ROLLS

ENTRÉE *(Choose One)*

- **CHICKEN MARSALA** — Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- **CHICKEN ROMANO** — Romano Crumb Crusted, Garlic and Sundried Tomato Cream
- **FLOUNDER FLORENTINE** — Spinach Stuffed Flounder with Seafood Sauce
- **BEEF TIP MEDALLIONS** — served with Dutch Noodles in a Mushroom Demi glaze

All Entrées Served with Chef's Choice of Potato and Seasonal Vegetable

Vegetarian and Gluten-Free options available.

DESSERT

CHEF'S CHOICE OF DESSERT

BEVERAGE STATION

COFFEE, TEA AND ICED TEA - Regular and Decaffeinated

ADD-ON OPTIONS

VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese
(serves up to 40 people)

\$45 plus 6% Tax and 20% Gratuity

IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads
(serves up to 40 people)

\$60 plus 6% Tax and 20% Gratuity

ADDITIONAL ENTRÉE OPTIONS (PER PERSON)

- **SALMON**..... \$32.00
- **PETITE FILET** \$35.00

Served with Potato and Vegetable Du Jour

DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit
\$6.95 per person plus 6% Tax and 20% Gratuity

MAITRE D' FEE: \$135