

Sit Down Lunch Menu

***Entrée counts must be given 5 days ahead of event*

First Course

(Select one)

- Soup du Jour
- Mixed Field Greens Salad
- Classic Caesar Salad
- Marguerita Salad Field Greens, Candied Walnuts & Fresh Fruit tossed with a Tomato Vinaigrette

Second Course

(Select up to three)

- Grilled Salmon 24 Lemon Butter Sauce
- Lemon Chicken 23 Capers, Green Olives
- Seasonal Wild Cod 23 Fresh Tomato & Caper Sauce
- Chicken Saltimbocca 23 Sage Butter Sauce
- Eggplant Parmesan 23 Marinara Sauce
- 5 oz Grilled Flat Iron Steak 25 Shallot Jus
- Brioche Stuffed Chicken 23 Sage Gravy
- Pasta Option 22 Vodka Rigatoni, Seasonal Gnudi, Seasonal Risotto, Pasta Du Jour
- 5 oz. Filet Mignon 32 Chianti Demi
- 5 oz. Jumbo Lump Crabcake 28 Caper Remoulade

Entrees are accompanied with mashed potatoes and seasonal vegetable

Dessert

(Select one)

- Rice Pudding
- Chocolate Mousse with Raspberry Sauce
- Chef's Seasonal Dessert
- Ice Cream & Sorbet

(Hot coffee and tea included)