

## Sit Down Lunch Menu

### First Course

(Select one)

**Soup du Jour**

**Mixed Field Greens Salad**

**Classic Caesar Salad**

**Kale Salad**

Spicy dressing, Toasted Sesame Seeds, Beemster Cheese

**Marguerita Salad**

Field Greens, Candied Walnuts & Fresh Fruit tossed with a Tomato Vinaigrette

### Second Course ~ *Entrée counts must be given 5 days ahead of event*

(Select up to three)

**Faroe Island Grilled Salmon 25**

Lemon Butter Sauce

**Lemon Chicken 24**

Capers, Green Olives

**Seared Wild Cod 25**

Fresh Tomato & Caper Sauce

**Chicken Saltimbocca 25**

Sage Butter Sauce

**5 oz Grilled Flat Iron Steak 26**

Shallot Jus

**Brioche Stuffed Chicken 25**

Sage Gravy

**Pasta Option 24**

Vodka Rigatoni, Cavatelli with Bolognese Sauce

**5 oz. Filet Mignon 32**

Chianti Demi

**5 oz. Jumbo Lump Crabcake 29**

Caper Remoulade

*Entrees are accompanied with mashed potatoes and seasonal vegetable*

*Vegetarian and Vegan Entrees Upon Request*

### Dessert

(Select one)

Tiramisu

Chocolate Mousse with Raspberry Sauce

Chef's Seasonal Dessert

Chocolate Layer Cake

Homemade Chocolate Chip Cookies

(Hot coffee and tea included)