

Sit Down Lunch Menu

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

(Select up to three)

Faroe Island Grilled Salmon 26

Lemon Butter Sauce

Lemon Chicken 25

Capers, Green Olives

Herb Chicken 25

Pan gravy

5 oz Grilled Flat Iron Steak 26

Shallot Jus

Eggplant Parmesan 25

Fresh Parmesan

Brioche Stuffed Chicken 25

Sage Gravy

Pasta Option 24

Vodka Rigatoni

6 oz. Filet Mignon 33

Chianti Demi

6 oz. Jumbo Lump Crabcake 30

Caper Remoulade

Entrees are accompanied with seasonally prepared vegetables

Vegetarian and Vegan Entrees Upon Request

Dessert

(Select one)

Tiramisu

Chocolate Mousse with Raspberry Sauce

Flourless Chocolate Cake

Chocolate Layer Cake

Black & White Cake

Homemade Chocolate Chip Cookies

(Homemade Rolls & Butter, Hot coffee and tea included)