



Plated Luncheon Menu Options

1 Course – Side Salad & Sandwich served together - \$18.99 ++

2 Courses – Lunch Salad & Entrée served separately - \$24.99 ++

Salad Options – Your choice of (1) Salad

Traditional Garden Salad - served with Ranch and/or Italian Dressing

Mixed Green Salad - served with Balsamic Vinaigrette Dressing

Caesar Salad - served with Parmesan Cheese & homemade croutons

Pomegranate & Pear Salad - served with Candied Pecans, Craisins & Bosc Pears

Greek Salad – served with Feta Cheese, Olives, Tomatoes & Red Onion

Southwest Salad – mixed green salad w/chopped grilled vegetables, corn, asparagus tips, green onion, zucchini with fresh tomatoes & avocado, tossed in a cilantro-lime vinaigrette

Spinach Strawberry Salad – baby spinach, red onion, goat cheese or gorgonzola cheese & strawberries tossed in balsamic vinaigrette dressing

Caprese Salad – served with Mozzarella, Fresh Tomato & sliced avocado

Sandwich Options – Your Choice of (2) Sandwiches - Guests may choose during function

Finger Sandwiches – served on white, wheat, croissants or small finger rolls. (If on white or wheat bread, sandwiches will be cut in half or triangles and served with toothpicks)

Italian Seasoned Roast Beef
Albacore Tuna Salad

Smoked Breast of Turkey
Chicken Walnut Salad

Baked Honey Ham
Egg Salad

Warm Sandwich Options

Baked Ham & Swiss Cheese served on Croissant

Pastrami with Swiss Cheese on Rye

½ Steak & Cheese on Warm Sourdough Loaf

Wrap Sandwich Options

Grilled Chicken Caesar Wraps Grilled Vegetable Wraps

Thanksgiving – Smoked Turkey, Homemade Stuffing, Lettuce & Cranberry Mayo

Middle Eastern Themed Sandwiches – Hummus, Tabbouleh, Lettuce & Tomato with olive oil & balsamic glaze OR Mozzarella, Tomato, Sweet Onion, Pesto & balsamic glaze

Grilled Marinated Chicken - Roasted Red Peppers, Lettuce & Tomato

Meat Lovers – Roast Beef, Lettuce, Tomato & Caramelized Onions with or w/out Horseradish Spread

Black Forest – Smoked Turkey, Cole Slaw, Swiss Cheese, Lettuce

Greek Veggie – Feta Cheese, Red Onion, Lettuce, Tomato & Greek dressing

Caprese Sandwiches - served with tomato slices, mozzarella, avocado & basil on mini ciabatta bread

Entrée Options – Your choice of (1) Entrée (\$28.99 per person ++ if you would like (2) Entrée Options)

Chicken Capri – Boneless Grilled Chicken served with Sliced Tomatoes in a White Wine Garlic Sauce

Grilled Marinated Chicken (GF)

Grilled Marinated Beef Tips (GF)

Sliced Roast Top Round of Beef with a Caramelized Sweet Onion Sauce

Chicken, Broccoli & Ziti in a White Wine Garlic Sauce (or Alfredo sauce)

Baked Haddock (with a light buttered bread crumb topping)

Roasted Fresh Turkey with Homemade Stuffing & Gravy

Chicken Parmesan with Penne in Marinara Sauce

Eggplant Rollatini in Marinara Sauce

Chicken Pesto Tortellini with vegetables

Chicken Piccata served in a lemon white wine sauce with capers

Starch Options – Your choice of (1) Starch

Roasted Red Bliss Potatoes (GF)

Pasta when appropriate

Creamy Garlic Mashed Potatoes (GF)

Homemade Rice Pilaf Jasmine Rice (GF)

Also Served with Seasonal Vegetable Medley (chef's choice) (GF)

& Assorted Rolls & Butter

Coffee & Tea Service is included with dessert for all our functions.

ADD ON DESSERT OPTIONS– please add \$3.00 per person

Assorted Homemade Cookies & Brownies (Chocolate Chip, Oatmeal Raisin, White Chocolate Chip/Macadamia Nut) or Assorted Italian Cookies / Mini Pastries

Or you are welcome to bring your own dessert for your function. Please confirm it will be provided by an insured baker(y).

++ PLEASE ADD 7% (6.25% + .75%) MEALS TAX & 25% GRATUITY TO ABOVE PRICES ++