Plated Luncheons

Appetizers

Soup Du Jour *$2.95 per person*
Snapper Soup *$2.95 per person*
Fruit Cup *$2.95 per person*
Tri color Tortellini Jardinière *$2.95 per person*
Wild Mushrooms in Puff Pastry Shell *$2.9s per person*
Grilled Asiago Vegetable and Pasta Napoleon with Peppered Marinara *$3.95 per person*
Seared Jumbo Lump Crab Cake with
Tomato and Mustard Relish *$9.95 per person*

Salads

(Choice of one)
Mixed Tossed salad with dressing
Caesar Salad
Mixed Greens with Walnuts and Dried Cherries with Raspberry Vinaigrette

Entrees

Seared Italian Chicken topped with Roasted Tomatoes, and finished with a Herb Sauce *$18.50*
Tortellini Carbonara with Grilled Shrimp *$21.50*
Breast of Chicken Topped with a Tomato, Basil and Scallion Relish *$18.50*
Chicken Stuffed with Wild Rice served with Herb Sauce *$18.50*
Herb Breaded Dijon Chicken *$18.50*
Grilled Swordfish with Lemon Chive Sauce *$20.50*
Seared Salmon with Dill Sauce *$19.50*
Roast Sirloin of Beef with Wild Mushroom Sauce *$21.50*
Roast Loin of Pork with Rosemary Sauce *$18.50*

All entrees come with fresh seasonal vegetables and choice of:
Roasted Herb Tomatoes, Yukon Gold Potato Puree, Garlic Potato Puree, Asiago Polenta,
Brown Bassati Rice, Blended Wild Rice or Salt and Pepper Baked Potato

Desserts

(Choice of one)
Apple Pie with Cinnamon Cream
Carrot Cake
Old fashion Apple Cake
Marble Pound Cake
Triple Chocolate Cake

ALL PRICES ARE SUBJECT TO A 20% SERVICE CHARGE & 8% SALES TAX