

LUNCHEON SELECTIONS

STARTERS

(Included in Entrée Pricing)
Select either Soup or Salad

SOUPS

Tortilla Soup

Delicately Spiced
With Chicken & Avocado
Topped with Crispy Strips

Soup Du Jour

Chef's Specialty of the Day

SALADS

Caesar Salad

Fresh Romaine Leaves
Grated Parmesan, Herb Croutons
Caesar Dressing

California Salad

Mixed Greens, Julienne of Vegetables,
Red Cabbage, Cucumber, Jicama,
Tomato, Creamy Ranch Dressing

*All Prices are Subject to a Taxable Service Charge and Local Sales Tax. Selections are Based
on Availability and Will be Confirmed Thirty Days Prior to Your Event*

LUNCHEON SELECTIONS

ENTREES Served Chilled

CAESAR SALAD

Romaine Lettuce
Fresh Parmesan Cheese and Herb Croutons
Tossed with Caesar Dressing
Grilled Marinated Chicken – \$22.00 Per Guest
Sliced Beef Sirloin – \$25.00 Per Guest
Grilled Gulf Shrimp – \$26.00 Per Guest

ASIAN CHICKEN SALAD

Mixed Greens with Grilled Chicken
Pea Pods, Water Chestnuts, Bean Sprouts and Sesame Seeds
Tossed in a Light Ginger Soy Dressing
\$21.00 Per Guest

SOUTHERN CHICKEN SALAD

Chunks of Fried Chicken,
Tossed with Fresh Corn, Glazed Pecans,
Shaved Red Onions, Cucumbers, Romaine Lettuce
Buttermilk Ranch Dressing
\$21.00 Per Guest

CROISSANT CLUB

A Flaky Croissant Layered with Bacon, Smoked Turkey
Havarti Cheese, Lettuce and Tomato
Served with Pasta Salad
\$22.00 Per Guest

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LUNCHEON SELECTIONS

ENTREES Served Hot

Chicken Parmesan

Seasoned Breaded Chicken Breast
Tomato and Pesto Sauces
Linguini Pasta
\$25.00 Per Guest

California Chardonnay Chicken

Chardonnay Herb Sauce
Julienne of Peapods, Rice Pilaf
\$24.00 Per Guest

Asian Chicken

Breast of Chicken
Teriyaki Glaze
Steamed or Fried Rice
\$24.00 Per Guest

Sliced BBQ Pork

Yukon Gold Mashed Potatoes
Seasonal Vegetables
\$25.00 Per Guest

Chicken Primavera

Grilled Chicken Breast
Resting on a Bed of Penne Pasta
Julienne Vegetables
Garlic Cream or Marinara Sauce
\$24.00 Per Guest

10oz. Grilled Top Sirloin

Grilled to Perfection
Topped with Green Peppercorn Demi-Glaze
\$30.00 Per Guest

Scallops & Shrimp Penne Pasta

Sautéed Sea Scallops and Shrimp
Tossed with Lobster- Tarragon
In a Light Pesto Sauce
\$27.00 Per Guest

Mushroom Ravioli

Brandy Cream Sauce
\$24.00 Per Guest

Chicken Marsala

Grilled Chicken Over
Yukon Gold Mashed Potatoes
Natural Au Jus
\$27.00 Per Guest

Herb Crusted Salmon

Caramelized Shallot and Red Wine Sauce
\$28.00 Per Person

All Entrees Include:

Your Choice of Soup or Salad, Vegetables, Rolls and Butter and Your Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee or Tea Selections

Based on a Minimum Of 25 Guests an
\$100.00 Surcharge for Groups Under 25 will apply

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