

# **Luncheon Menu**

\$35.00 per person

## **Choice of Salad**

- Spring Mix topped with fresh blueberries, goat cheese & candied walnuts with a blush vinaigrette
- o Mixed Greens topped with apples, dried cranberries, pecans & gorgonzola
  - Caesar Salad
  - o House Salad

#### Assorted Artisan Rolls & Butter

### **Entrees- Choice of 2**

- o Fig & Honey Glazed Salmon
  - o Tilapia Francaise
- o Chicken Breast with a white wine lemon sauce & fresh herb
  - o Gourmet Quiche
  - o Assortment of Mini or Tea Sandwiches
    - o Chicken Marsala
    - o Chicken Bruschetta
  - o Jumbo Lump Crab cakes (+6.00 per person)
  - o Mini Beef Tenderloin sandwich (+4.00 per person)

## **Side Dishes- Choice of 2**

- o Roasted red bliss potatoes with garlic & herbs
  - o Country Mashed Potatoes
    - o Wild grain rice pilaf
    - o Baked Mac & Cheese
    - Penne in a blush sauce
      - o Penne Marinara
      - o Pasta Primavera
- o Quinoa with roasted butternut squash, chickpeas & spinach
  - o Mediterranean pasta salad
  - o Roasted Seasonal vegetables
    - o Roasted Asparagus
      - o Green Beans

## **Dessert- Choice of 1**

- Assortment of Gourmet Cupcakes
- o Assortment of Mini Pastries, Brownies & Cookies
  - o Fresh Fruit Salad

## Servers and Bartenders available for all your serving needs

Servers \$175 per Bartenders \$200 per

6% sales tax and a 20% service charge will be added to the final bill