



3 HOURS

**FIRST COURSE**

SERVED WITH WARM ROLLS AND BUTTER

(SELECT ONE)

CLAM CHOWDER *New England (white) or Manhattan (red)*

MINISTRONE SOUP *Classic Italian Vegetable soup with pasta*

CREAM OF POTATO *with buttered croutons*

BROCCOLI AND CHEESE SOUP *with Parmesan croutons*

SHRIMP AND CORN CHOWDER

GARDEN SALAD *with house dressing*

CLASSIC CAESAR SALAD *with creamy Caesar dressing, garlic croutons & parmesan cheese*

MEDITERRANEAN CHOPPED SALAD *with herbs, cucumber, peppers, zucchini, tomato, & lemon dressing*

SLICED SEASONAL FRUIT *with raspberry coulis*

PENNE PASTA *with roasted peppers, Shiitake Mushrooms, garlic, extra virgin olive oil and fresh aromatics*

PENNE ALLA VODKA *Cream, tomato, garlic*

PENNE PASTA MARINARA

NOTE \$3.50 PER PERSON ADDITIONAL FOR TWO STARTER COURSES

**ENTRÉES**

(SELECT UP TO TWO~ ADVANCE COUNT REQUIRED)

AN ADDITIONAL VEGETARIAN OPTION MAY BE ORDERED IN ADVANCE OR TABLESIDE

CHICKEN FRANÇAISE BRANCHES STYLE

*Dipped in a light egg batter with pesto and Romano Cheese and sautéed with shallots lemon butter and white wine*

CHICKEN PROVENCAL

*Boneless Breast, sautéed in olive oil with sauce of tomato, olive, mushroom, white wine*

GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY

*With Roma tomatoes, grilled fennel, mushrooms and Chardonnay Cream*

ALMOND CHICKEN

*Boneless breast marinated in Amaretto, dredged with Panko breadcrumbs and sliced almonds*

*Sautéed and served in a light cream sauce*

GRILLED CILANTRO CHICKEN

*Boneless breast, marinated with cilantro, cumin, olive oil and citrus*

CLASSIC COBB SALAD

*Iceberg and Romaine, chives, diced chicken, bacon crumbles, hard-boiled egg, Bleu Cheese, avocado. Red wine dressing.*

*Alternate: Shrimp Cobb Salad (substitute shrimp for chicken)*

GRILLED CHICKEN SALAD

*English Cucumber ring filled with mesclun greens, surrounded by strips of grilled chicken, drizzled with a creamy avocado dressing, garnished with vegetable crudite*

STUFFED FILLET OF SOLE

*With crabmeat filling and lobster cream*

FILLET OF ATLANTIC SALMON

*With citrus-dill beurre blanc sauce, or mango salsa*

SHRIMP AND SCALLOP BROCHETTE

*Two brochettes with onion, pepper, zucchini. Marinated and grilled. Served over Indian Harvest grains*

DOUBLE CRAB CAKES

*Served with fresh vegetable and Indian Harvest Grains. Tropical chutney dipping sauce.*

GRILLED CHICKEN OR GRILLED SHRIMP OVER CAESAR SALAD

*With shaved Gruyere and homemade garlic croutons*

TENDERLOIN TIPS IN AN ELEGANT SAUCE WITH TOMATO AND MUSHROOMS

*Served in a puff pastry shell, garnished with julienne vegetable*

BRAISED BONELESS SHORT RIBS OF BEEF

*Tender beef is simmered until tender, then a delicious sauce is made from the flavored stock, with garlic, fresh vegetables, mushrooms, tomato, and onion. Garnished with julienne vegetables.*

SLICED LONDON BROIL

*Marinated, grilled and sliced on the bias. Served with mushroom-red wine sauce*

LUNCHEON INCLUDES: TABLESIDE DESSERT PLATTER

FRESHLY-BREWED COFFEE AND TEA

**\$27.95 PER PERSON**

PLUS SALES TAX ONLY

PRICES SUBJECT TO CHANGE

**ALCOHOLIC BEVERAGE OPTIONS:**

UNLIMITED RED AND WHITE WINE BY THE BOTTLE ON EACH TABLE DURING LUNCH ... \$8.00 PER PERSON

BEER, WINE AND SODA OPEN BAR

1-HOUR - \$10-\$12 PLUS \$2.00 PER ADDITIONAL HOUR

PREMIUM OPEN BAR

1-HOUR - \$14 PLUS \$2.00 PER ADDITIONAL HOUR

CASH OR CONSUMPTION BAR ... \$75 PER BARTENDER SET-UP CHARGE

