



## *Plated Lunch Menu's*

*\$45++ per person*

*Starter*

*Chopped Wedge Salad OR Maine Lobster Bisque Laced with Sherry Wine*

*Entrée*

*Combination Petite Filet Mignon with Pacific Salmon*

*Served with Garlic Mashed Potatoes and Seasonal Vegetables*

*Dessert*

*New York Cheesecake OR Chocolate Fantasy Cake*

*\$40 ++ per person*

*Starter*

*Traditional Caesar Salad OR New England Clam Chowder*

*Entrée*

*Prime Rib Au Jus*

*Served with Garlic Mashed and Seasonal Vegetables*

*Dessert*

*Homemade New York Style Cheesecake with Fresh Strawberries*

*\$35 ++ per person*

*Starter*

*Mixed Greens Salad Vinagrette OR Savory Tomato Basil Soup*

*Entrée*

*Airline Chicken with Balsamic Glaze*

*Served with Wild Rice Pilaf and Seasonal Vegetables*

*Dessert*

*Chocolate Decadence Cake*

## *Buffet Lunch Menu's*

*\$50++ per person*

*Starter, pre-select one – Apple Walnut Salad, Traditional Caesar Salad, or Mixed Baby Greens with Vinaigrette*

*Entrée, pre-select two – Prime Steak Diane, Chicken Picatta, Chicken Buerre Blanc, Sliced Pork Loin with Apricot Sauce, Sliced Tenderloin with Red Wine Reduction, Grilled Pacific Salmon, or Cheese Tortellini Alfredo*

*Sides, pre-select two – Garlic Mashed Potatoes, Au Gratin Potatoes, Rice Pilaf, Seasonal Vegetables, or Fresh Fruit*

*Dessert, pre-select two – Tiramisu, NY Cheese Cake, Double Chocolate Brownies, Assorted Cookies, Fruit/Cheese Platter*

*All Lunch Menu's include Fresh Bread and Butter and Ice Tea  
Pre-arranged Vegetarian Options Available*

*The Food & Beverage minimum guarantee for a Private Lunch functions \$1,500++  
Valet is available for \$5 per car during lunch events ~ 7.75% Tax and 20% Gratuity Not Included*