

PLATED LUNCH MENU

Served Luncheons are Based on a Three Course Meal
Your Entrée Course Determines the Price per Person
(Please Select One)

APPETIZER

Heirloom tomato gazpacho
Beefsteak Tomato and Fresh Mozzarella Stack with Black Olive Tapanade Croutons
Organic Greens Salad with Teardrop Tomatoes, Red Wine and Herb Vinaigrette
Caesar Salad Traditional with Crisp Parmesan Cheese
Beef Carpaccio with Baby Arugula Leaves of Parmigiano Reggiano and
Extra Virgin Olive Oil
Caesar Salad, with Crisp Parmesan Cheese – Traditional or Chicken or Shrimp
Smoked Salmon, Napa Cabbage Slaw and Whole Wheat Flatbread
Grilled Portobello and Arugula Salad, Balsamic Vinaigrette
Colossal Shrimp Cocktail

ENTRÉE

(Choices are available upon request at additional cost per Entrée)

Shrimp Scampi Linguine with White Wine, Garlic, and Lemon Sauce
Penne with smoked salmon, English peas, Sun Dried Tomato, Dill Cream Sauce
Chicken Breast with Marsala, Wild Mushrooms and fresh Parsley

Maryland Crab Cakes Fire-roasted Corn, and Caper Jalapeno Remoulade
Black Angus Sirloin Burger, Smoked Bacon, Grilled Onion,
Vine-Ripe Tomatoes, Garden Greens, Shoestring Potatoes;

Grilled Alaskan Wild Salmon Roasted Potatoes, sautéed Spinach,
Mustard Beurre Blanc;

Pan Seared New Hampshire Striped Bass Baby Fennel,
White Bean Cassoulet, Tomato Tarragon Jus
Sterling Silver Beef Tournedos Maple Syrup Glazed Carrots,
Roasted Fingerling Potatoes, au Poivre
Sirloin Steak with Peppercorn Sauce Roasted Fingerling Potatoes

DESSERT

New York Cheese Cake, Red Fruit Compote
Blackberry Cobbler
Cappuccino Cheesecake, Chocolate Sauce
White Chocolate Raspberry Mousse Cake, Raspberry Sorbet
Pear Tart Tartin
Flourless Chocolate Cake
Lemon Meringue Tart, Raspberry Sorbet
Tiramisu with Espresso Sauce, Coffee Ice Cream
Trio of Sorbet, Raspberry Coulis
Brewed Regular, Decaffeinated Coffee and Assorted Teas, Cream and Milk