

Luncheon Menu

Pasta

(please select one)

Rigatoni Siciliano

Rigatoni Sautéed with Zucchini, Yellow Squash & Eggplant with Fresh Basil Sauce

Penne a la Vodka

Blush Sauce with Sautéed Mushrooms & Green Peas

Fussilli

With Fresh Tomato & Basil Sauce

Salad

Mixed Field Greens Salad with Cherry Tomatoes Tossed with Balsamic Vinaigrette

Entree

(please select any three)

Basil Crusted Salmon served with Jasmine Rice

Herb Marinated Chicken Breast with Sun Dried Tomatoes & Orzo

Filet of Tilapia with Citrus Sauce

Pan Seared Chicken Breast with Sautéed Artichokes & Capers

in a Lemon Chardonnay Sauce

Pork Cutlet with Roasted Potatoes, Sweet Cherry Peppers & Apricot Demi Sauce

All entrées served with chef's selection of seasonal vegetable & starch

Dessert

(please select one)

Fresh Fruit Tart • New York Cheesecake • Chocolate Banana Tart

Beverages

Freshly Brewed Coffee *(Regular or Decaffeinated)*

Herbal Teas • Soft Drinks • Assorted Juices

Minimum of 10 Guests

\$34 per Guest with Beer & Wine

\$39 per Guest with Full Open Bar

All pricing does not include sales tax and 18% service charge