



Seated Luncheon

Choice of Appetizer and Dessert Included with Entrees

Beginnings

(Select 1)

Classic Caesar Salad or Garden Greens Salad

Entrees

(Select 2 Entrees, Pre-Ordered Entrée Count is Required)

Entrees Served with Chef's Seasonal Accompaniments, Dinner Rolls & Butter

Jumbo Lump Crab Cake

Remoulade Sauce \$37

Chicken Murphy

Hot or Sweet Vinegar Peppers, Mushrooms and Potatoes \$35

Chicken Cutlet Milanese

Arugula, Tomato & Onion Salad, Balsamic Vinaigrette \$35

Chicken Francaise

Lemon White Wine Sauce \$36

Chicken Parmigiano \$35

Over Linguini Marinara

Braised Short Ribs of Beef \$35

Grilled Salmon

Lemon Beurre Blanc \$34

Grilled Chicken Caesar Salad

Marinated & Served with Garlic Croutons & Shaved Parmesan \$32

Stuffed Pepper

Zucchini, Yellow Squash, Sweet Potatoes, Onions, Red Quinoa \$30

Flounder Francaise

Lemon White Wine Sauce \$36

Bang Bang Shrimp \$36

Over Rice

Shrimp Scampi

Risotto of the day \$37

Dessert

(Select 1)

Ice Cream Sundae

Carrot Cake

German Chocolate Cake

Freshly Brewed Coffee and Selection of Teas

Table Linens Extra

Menu selection due 1 Month prior to event.

All menu selections are subject to 6.625% state sales tax and 20% gratuity. Final count to be charged is due five days prior to event or the reservation number will be charged. Cake plate charge \$1 additional per person. A fee of 3.5% will be charged if you elect to pay for your event with a credit card. Prices subject to change prior to contract.