

Plated Luncheon Selections (Two Course)

Entrees

All Entrees are Served with Chef Vince Snyder's Choice of Salad and Dressings

*Grilled Pork Souvlaki with Tzatziki, Greek Salad,
Rice Pilaf & Herbed Flatbread
\$20.50 per person*

*Traditional or Vegetarian Lasagna with
Garlic Toast and Caesar Salad
\$20.50 per person*

*Grilled Chicken Fajitas with Monterey Jack
Cheese and Salsa & Sour Cream
\$20.50 per person*

*Char-Grilled Szechuan Shrimp Brochette on a
Tossed Mandarin Orange Salad
\$22.75 per person*

*Lemon Tarragon Glazed Salmon Filet
On a Spinach Salad with
Balsamic Bacon Vinaigrette
\$21.50 per person*

*Roasted Vegetable & Smoked Jarlsburg Cheese
Quesadilla on a Mesclun Green Salad
\$19.50 per person*

*Caesar Salad Topped with
Char – Grilled Breast of Chicken
\$21.50 per person*

*Maritime Fish Cakes with Green Tomato Chow and
A Mesclun Green Salad
\$20.50 per person*

Dessert

*Frozen Peach Parfait with Blackberry Compote
Chocolate & Rum Cream Trifle
Angela Food Cake with Pineapple Cream Filling*

*Lemon Flan with Fresh Raspberries
Rich Chocolate Brownie with Ganache Puddles
Crème Carmel with Fresh Berries*

Plated Luncheon Selections (Three Course)

Soups or Salads

*Roasted Carrot & Lobster Bisque with
Dill Croutons
Minestrone*

*Wild Mushroom Bisque with Fresh Thyme
Harvest Vegetable Bisque
Tomato Chipotle*

*Traditional Caesar
Fresh Mesclun Greens with Raspberry Vinaigrette
Spinach Salad with Poppy Seed Dressing
Mandarin Orange & Almond with Fresh Greens
Tomato & Bocconcini Cheese Salad with Mesclun
Greens, Extra Virgin Olive Oil & Balsamic Cream*

Entrees

*Balantine of Chicken Stuffed with Wild Rice &
Mushrooms, Blackberry Sauce & Vegetable
\$22.75 per person*

*Chicken Parmesan Pesto with Tomato
Basil Sauce on Fettuccini
\$22.75 per person*

*Beef Bourguignonne with Garlic Mashed
Potato \$25.00 per person*

*Peking Sesame Glazed Salmon with Mushroom
Cumin Fried Rice & Almond Ginger Broccoli
\$23.75 per person*

*Pan-Fried Filet of Haddock with Lemon Herb
Butter, Boiled Nugget Potatoes and Green Beans
\$22.75 per person*

*Roast Pork Loin with Sauce Robert
and Herb Roasted Potato &
Maple Glazed Carrots and Parsnips
\$22.75 per person*

Dessert

*Chocolate & Rum Creamed Trifle
Angel Food Cake with Pineapple Cream Filling
Frozen Peach Parfait with Blackberry Compote*

*Crème Carmel with Fresh Berries
Lemon Flan with Fresh Raspberries
Rich Chocolate Brownie with Ganache Puddles*

Please Select Only One of each Course for the Appropriate Luncheon

Freshly Brewed Coffee and Tea is Served with All Meals

*All menu prices are subject to change and to the harmonized sales tax, bottle
deposit & gratuities where applicable*