



Plated Luncheon Selections (Two Course)

Entrees

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

*Grilled Pork Souvlaki with an Tzatziki, Greek Salad, Rice Pilaf & Herbed Flatbread
\$19.50 per person*

*Traditional or Vegetarian Lasagna with Garlic Toast and Caesar Salad
\$19.50 per person*

*Grilled Chicken Fajitas with Monterey Jack Cheese & Salsa & Sour Cream
\$19.50 per person*

*Char-Grilled Szechuan Shrimp Brochette on a Tossed Mandarin Orange Salad
\$21.75 per person*

*Lemon Tarragon Glazed Salmon Filet On a Spinach Salad with Balsamic Bacon Vinaigrette
\$20.50 per person*

*Roasted Vegetable & Smoked Jarlsburg Cheese Quesadilla on a Mesclun Green Salad
\$18.50 per person*

*Caesar Salad Topped with Char – Grilled Breast of Chicken
\$20.50 per person*

*Maritime Fish Cakes with Green Tomato Chow and A Mesclun Green Salad
\$19.50 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
\$21.75 per person*

*Chicken Parmesan Pesto with Tomato Basil Sauce on Fettuccini
\$21.75 per person*

Beef Bourguignonne with Garlic Mashed Potato \$23.75 per person

*Peking Sesame Glazed Salmon with Mushroom Cumin Fried Rice & Almond Ginger Broccoli
\$22.75 per person*

*Pan-Fried Filet of Haddock with Lemon Herb Butter, Boiled Nugget Potatoes and Green Beans
\$21.75 per person*

*Roast Pork Loin with Sauce Robert and Herb Roasted Potato & Maple Glazed Carrots and Parsnips
\$21.75 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*