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**Plated Lunch**

Minimum of 20 people

SOUPS

You have a choice of soup or salad with entrée choice

Classic Minestrone, New England Clam Chowder,

Tomato Bisque, Italian Wedding,

Butternut Squash & Roasted Apple,

Chef’s Choice (seasonal)

SALADS

You have a choice of soup or salad with entrée choice

Seasonal Fruit Cup

Classic Caesar Salad with Croutons & Parmesan Cheese

Mixed Garden Salad with Tomatoes, Cucumber, Shaved Carrot and White Balsamic Dressing

Greek Salad with Feta Cheese, Olives, Pepperoncini & Red Onion, Greek Dressing

Baby Spinach Salad with Dried Cranberries, Crumbled Goat Cheese & Candied Walnuts, Citrus Dressing

ENTRÉES

All entrées include rolls and butter, choice of one soup or salad and freshly brewed coffee and tea

Chicken Cordon Bleu

Whipped Yukon Gold Mashed Potatoes, Glazed Carrots

@ $23++per person

Parmesan Dill Baked Haddock,

Rice Pilaf with Toasted Orzo & Steamed Asparagus

@ $26++per person

Pan Seared Salmon with Ginger Teriyaki

Baby Bok Choy & Steamed Jasmine Rice

@ $25++per person

Grilled Marinated Flank Steak with Roasted Fingerling Potatoes and Sautéed Garlic Spinach

@ $28++per person

++20% administrative fee and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice

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**Plated Lunch**

Continued...

LUNCH ENTRÉE SALADS

All entrées include rolls and butter, choice of one soup and freshly brewed coffee and tea

Caesar

Crisp Romaine Lettuce Tossed with Our Own Caesar Dressing,

Fresh Croutons & Parmesan Cheese

@ $16++per person

Antipasto

Baby Greens, Roasted Tomatoes & Artichokes, Olives, Fresh Mozzarella,

Thin Sliced Prosciutto, EVOO & Balsamic Reduction

@ $18++per person

Nicoise

Baby Greens with Olives, Pickled Red Onion, Sliced Egg, Green Beans,

Capers & Lemon Dill Vinaigrette

@ $17++per person

Greek

Crisp Romaine Lettuce with Olives, Feta Cheese, Pepperoncini, Red Onion,

Roasted Red peppers and Greek Dressing

@ $14++per person

Chopped Cobb

Mixed Lettuce with Tomato, Applewood Smoked Bacon, Avocado, Sliced Egg, Blue Cheese

& Creamy Ranch Dressing

@ $15++per person

House

Baby Greens Salad with Cucumbers, Tomato, Red Onion, Shaved Carrot White Balsamic Vinaigrette

@ $10++per person

SALAD TOPPING OPTIONS

Price are added to the lunch entrée salad price

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| **From the Grille**  Chicken Breast $5 Salmon Filet $8  Swordfish Filet $9 Ahi Tuna Filet $10 | **From the Deli**  Tuna Salad $4 Egg Salad $3  Sliced Turkey Breast $5 3 Shrimp Cocktail $9 |
| **From the Sautee Pan**  Seared Crab Cake $8 Petite Filet Mignon $10 Chef’s Veggie Burger $5 | |

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