

LUNCH SELECTIONS FOR FUNCTIONS

Minimum 25 Guests

Lunch is available Monday thru Sunday 11:30am – 4:00pm

Limited to two Entrees

Baked Stuffed Shrimp	\$ 17.95
Baked Seafood Au Gratin	\$ 16.95
Baked Stuffed Scrod Newburg	\$ 14.95
Grilled Salmon	\$ 14.95
Broiled Scrod	\$ 14.95
Broiled Scallops	\$ 14.95
Seafood Stuffed Veal Porfolio	\$ 16.95
Chicken and Broccoli Penne Alfredo	\$ 14.95
Chicken Lafayette	\$ 14.95
Chicken Marsala	\$ 14.95
Roasted Herb Chicken	\$ 14.95
Prime Rib Au Jus	\$ 16.95
Filet Mignon with Burgundy Sauce	\$ 16.95
Filet Mignon & Baked Stuffed Shrimp	\$ 18.95

**ALL LUNCH ENTREES ARE SERVED WITH FRESH
SEASONAL VEGETABLE AND INCLUDE THE FOLLOWING:**

SALAD

(Choice of one)

Garden Salad – Mesclun Greens and Romaine
Lettuce topped with Carrot, Tomato, Red Onions and Cucumber slices.

Caesar Salad – Crisp Romaine Lettuce gently
tossed with Garlic and Grated Cheese and topped with Herbed Croutons.

STARCH

(Choice of one)

Wild Rice

Oven Roasted Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Baked Potato

DESSERT

(Choice of one)

Chocolate Mousse

Chocolate Mousse Cake

Carrot Cake

Cheesecake

Boston Cream Pie

Caramel Turtle Torte

Apple Pie

Ice Cream or Sorbet

BREAD AND BUTTER

COFFEE AND TEA