

# LUNCHEONS

## LIGHTER SIDE

### Chef Salad

Mixed Greens with Julienne of Ham, Turkey, Swiss and American Cheese

**\$14.00 per person**

### Grilled Chicken Salad

Mixed Greens with our House Dressing garnished with Hearts of Palm and Artichoke and topped with Honey Glazed Chicken Breast

**\$16.00 per person**

### Soup and Hoagie

Soup du Jour  
Fresh French Bread  
with Thinly-Sliced Turkey, Ham, Pastrami, and Provolone Cheese, Lettuce, and Tomato

**\$18.00 per person**

### Farfalle Salad with Smoked Mozzarella

tossed with Cherry Tomatoes, Smoked Mozzarella, Balsamic Vinegar and Extra Virgin Olive Oil

**\$16.00 per person**

### Island Chicken Salad

Half Pineapple filled with Lightly Curried Chicken Salad

**\$16.00 per person**

### Chicken Caesar

Classic Caesar Salad topped with Grilled Chicken Breast

**\$16.00 per person**

### Soup and Sandwich

Soup du Jour and Classic Club Sandwich served with Potato Chips (maximum of 15 guests)

**\$15.00 per person**

### Steak Salad

Mixed Greens Tossed with our House Dressing and finished with Sirloin Steak

**\$18.00 per person**

### Cobb Salad

Mixed Greens with Turkey, Avocado, Tomato, Blue Cheese and Crisp Bacon served with a Lemon Vinaigrette

**\$16.00 per person**

## LUNCHEON ENTREES

### Chicken Fettuccine

Chicken Breast Strips in a Creamy Alfredo Sauce

**\$20.00 per person**

### Chicken Monterrey

Chicken Breast with Avocado and Tomato topped with Jack Cheese and Salsa

**\$21.00 per person**

### Tortilla-Crusted Tilapia

with White Wine Sauce  
New Potatoes  
Chef's Fresh Vegetables

**\$23.00 per person**

### Chicken Milanaise

Chicken Breast panned with Parmesan Cheese and Breadcrumbs served with Pasta Marinara

**\$20.00 per person**

### Top Sirloin Steak (6 oz)

with Mushroom Sauce or Maitre d'Hotel Butter  
Chef's Accompaniments

**\$22.00 per person**

### Baked Herb-Crusted Salmon Steak

with Citrus Beurre Blanc  
Chef's Accompaniments

**\$23.00 per person**

### Pecan Crusted Chicken Breast

served with  
Mediterranean Cous-Cous

**\$20.00 per person**

### Flounder Amandine

Pan Sautéed Flounder Fillet finished with Golden Brown Almond Slices

**\$23.00 per person**

### Shrimp Scampi

with Rice Pilaf  
Chef's Fresh Vegetables

**\$24.00 per person**

**\*All Luncheons are served with Warm Breads and Butter, Coffee and Iced Tea.**

## DELI LUNCH BUFFET

(minimum of 25 guests)

Garden Greens with  
Croutons, Condiments,  
and Assorted Dressings  
Potato Salad  
Cole Slaw  
Pasta Salad Primavera  
Seasonal Fresh Fruit  
Honey Baked Ham  
Oven Roasted Turkey Breast  
Sliced Roast Sirloin  
Sopressata Salami  
Pastrami  
Swiss, Cheddar, Provolone  
and Gouda Cheeses  
Lettuce  
Red Onion Slices  
Dill Pickles  
Olives  
Appropriate Condiments  
Assorted Breads and Rolls  
Brownies and Cookies  
Coffee and Iced Tea

**\$21.00 per person**

## BOXED LUNCHESES

Choice of Sandwich

(select one)

Ham and Swiss, Turkey  
and Cheddar, Roast  
Beef and Provolone,  
Avocado/Tomato/Sprouts  
and Mozzarella  
served on White or Wheat  
Bread or Croissant  
Potato Salad or Chips  
Whole Fruit  
Chocolate Chip Cookie  
or Brownie  
Soft Drink or Bottled Water

**\$13.00 per person**

or

Tuna Salad or  
Chicken Salad

(select one)

Served on White or Wheat  
Bread or Croissant  
Potato Chips  
Whole Fruit  
Chocolate Chip Cookie or  
Brownie  
Soft Drink or Bottled Water  
Coffee and Iced Tea

**\$11.00 per person**

## SALAD AND PASTA BAR

(minimum of 25 guests)

Fresh Mixed Greens with  
Dressings and Condiments  
Fresh Fruit Salad  
Classic Caesar  
Marinated Cucumber and  
Tomato

(select two pastas)  
Spaghetti, Penne,  
Tortellini or Fettuccine  
served with Alfredo and  
Marinara Sauces

(select two toppings)  
Sweet Italian Sausage,  
Bay Shrimp or  
Grilled Chicken

Freshly Baked Garlic Bread  
Chef's Dessert Table  
Coffee and Iced Tea

**\$21.00 per person**