

LUNCH

Light Luncheon Entrees

Served with your choice of Lemon Bars, Chocolate Cake or Fruit Parfait and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Club Roll – Up

Sliced turkey, smoked ham, lettuce, tomato and bacon wrapped in a flour tortilla. Served with Red Bliss Potato Salad and a pickle spear

\$20.00 per person

Beef on a “Wick”

Sliced Roast Beef on a Kimmelwick Roll served with a side of a creamy horseradish sauce, Red Bliss Potato Salad and a pickle spear.

\$25.00 per person

Chicken Caesar Salad

Marinated and Grilled Chicken Breast atop Crisp Romaine Lettuce tossed in a Creamy Caesar Dressing.

Served with a Cajun Bread Stick

\$25.00 per person

Crab Cake Salad

Our Famous Crab Cake served on Wild Greens with a Fresh Sweet Corn Vinaigrette

Served with a Cajun Bread Stick

\$29.00 per person

Hot Entrée Selections

Served with Tossed Garden Salad with Choice of Dressings, Warm Rolls and Butter, Fresh Seasonal Vegetables and Your choice Lemon Bar, Chocolate Cake or Fruit Parfait, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Salmon Buerre Blanc

Broiled Fillet of Salmon topped with a Herb Lemon Buerre Blanc

Served with Rice Pilaf

\$36.00 per person

New York Sirloin

Sliced New York Sirloin with a Wild Mushrooms Green Peppercorn Sauce

Served with Oven Roasted Potatoes

38.00 per person

Chicken Vera Cruz

Boneless Breast of Chicken topped with a Vera Cruz Sauce of Sweet Bell Peppers, Spanish Onions, Capers and Lime Juice

Served with Rice Pilaf

\$33.00 per person

Stuffed Portobello Mushroom

Marinated Portobello Mushroom stuffed with Spinach and Fresh Mozzarella Cheese.

Served with Fried Eggplant and Tomato Concasse.

\$29.00 per person

All Banquet Functions are Subject to a 22% Service Charge and Applicable Sales Tax

Luncheon Buffets

South of the Border Buffet

(Minimum of 25 people)

Mixed Garden Salad with Assorted Dressings
Chicken and Beef Fajita Strips cooked with a Ranchera Sauce with Peppers and Onions
Flour Tortillas
Corn Tortilla Chips
Spanish Rice
Accompaniments Include ~
Shredded Lettuce, Sliced Jalapenos, Shredded Cheddar and Monterey Jack Cheeses,
Guacamole, Sour Cream, Salsa and Green Onions
Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
\$30.00 per person

Classic Luncheon Buffet

(Minimum of 25 people)

Mixed Garden Salad with Assorted Dressings
Warm Rolls and Butter
Pasta Primavera Salad
Roasted Vegetable Salad
Sliced Fresh Fruit
Rice Pilaf ~or~ Roasted Red Bliss Potatoes
Fresh Seasonal Vegetables
Choice of Entrée Selections ~
Chicken Piccata
Chicken Marsala
Tenderloin Tips with Sherry
Fresh Fillet of Flounder with a Lemon Thyme Buerre Blanc
Sliced Top Round of Beef with a Mushroom Bordelaise Sauce
Parmesan Encrusted Salmon
Assorted Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea
Two Entrée Selection ~ \$38.00 per person
Three Entrée Selection ~ \$42.00 per person

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