

Limited A La Carte Winter Lunch Menu

(Designed for Groups between 10 and 40 guests)

Each option includes the Starter Course, choice of four Entrées for your guests to select from and Soft Drinks, Iced Tea & Coffee

STARTER COURSE

Garden Greens Salad

Fresh picked organic garden greens from our gardens served with a house-made vinaigrette

MAIN COURSE OFFERINGS

OPTION 1

\$45/guest

Seared Salmon With a Pesto Cream Sauce

Free Range Chicken Breast and Thigh 23 With Ramp Butter

Veal Scaloppini

Gnocchi à la Faggioli

OPTION 2

\$50/guest

Choose Two Selections from Option #1 in addition to:

Petit Filet Mignon

Cooked-to-order, mushroom Marsala sauce, garlic smashed potatoes & haricot beans

Jumbo Crab Cake

Jumbo lump, baked, topped with fried leeks served with a whole grain mustard pan sauce, garlic smashed potatoes & haricot beans

DESSERT

Add our Chef's Choice Mini Dessert for the Perfect Sweet Ending: \$6 /3 \$8/4 or \$10/5

All Pricing is subject to 20% service fee & 6% tax

Hors D'oeuvres

Prices subject to 20% service fee & 6% sales tax

Most pricing is based Per Piece

Served Cold

Cocktail-Style Jumbo Shrimp	\$4.50
Smoked Salmon Display	\$5.00
Domestic & Exotic Fruit Display	\$3.50
Crudit� of Seasonal Vegetables Display	\$3.50
Imported & Domestic Cheese Display	\$4.00
House Made Sausage & Charcuterie Display	\$4.00
Domestic Cheese & Charcuterie Display	\$4.50
Italian Antipasto Display	\$4.50
Mediterranean Display	\$3.50
Spicy Crab Salad on Plantain Chip	\$4.00
Roquefort Grapes	\$2.50
Shrimp & Avocado Salsa on a Tortilla	\$3.75
Gravlox on a Cucumber Slice with Dill	\$3.50
Assorted House Made Sushi Display	\$6.00
Bruschetta w/ Tomato, Mushroom or Olives	\$2.50
Filet on a Crouton with Horseradish	\$3.00
Deviled Eggs with Bacon Bits	\$3.00
Caprese Skewers	\$3.00

Served Hot

Jumbo Lump Crab & Cheese Tartlette	\$3.50
Bacon Wrapped Scallops or Shrimp	\$4.50
Bacon Wrapped Water Chestnuts or Dates	\$3.50
Spanakopita	\$2.50
Vegetable Spring Rolls	\$2.50
Tempura Battered Fried Vegetable Display	\$3.50
Mushroom Caps stuffed with Boursin Cheese, Pesto, Sausage or Crab Dip	\$3.00
Coconut, Sesame or Cajun Blackened	
Chicken Brochettes or Drumettes	\$3.00
Miniature Chicken or Beef Wellington	\$3.00
Baked Brie & Raspberry Tartelette	\$2.50
BBQ Pork and Caramelized Apple Crostini	\$3.00
Mini Crab Cakes on Old Bay Crouton	\$4.00
Fried Cashew Butter Wontons	\$3.00
Fried Goat Cheese Croquettes	\$3.00
Bacon & Onion Jam on Biscuit	\$3.00
Horseradish Stuffed Shrimp	\$4.50
House Made Bacon Bar	\$6.00
Savory Mushroom Palmiers	\$3.00
Mini Quiche	\$2.50