

Private Function Seated Luncheon Menu

\$250 Room Rental Fee - Served with freshly baked bread Soup of the day or fresh mixed green salad with balsamic vinaigrette or Caesar salad Freshly brewed Coffee or Hot Tea, Iced Tea, and Dessert all included in pricing

Entrees - Please Select Three:

Penne All' Arabiata

in a fresh herbal spicy tomato sauce 22.95 (Add Chicken 28.95) (Add Shrimp 30.95)

Cheese Tortellini Vodka Sauce 24.95 (Add Chicken 29.95) (Add Shrimp 32.95)

Baked Stuffed Eggplant

With fresh spinach and ricotta cheese, served with linguine pasta 24.95

Chicken Française

Served with fresh vegetables and parsley garlic roasted potatoes 27.95

Organic Half Roast Chicken

Served with garlic roasted potatoes and fresh vegetables 27.95

Broiled Flounder Filet

Lemon butter sauce, served with fresh vegetables and garlic roasted potatoes 28.95

Jumbo Lump Crab Stuffed Flounder with Fresh Basil Beurre Blanc Sauce Served with fresh vegetables and parsley garlic roasted potatoes 45.95

Grilled Salmon with Lemon Dill Sauce

Served with Vegetables and parsley garlic roasted potatoes 32.95

House Braised Short Rib

Fresh vegetables and parsley garlic roasted potatoes 31.95

Sliced New York Strip Loin Steak

Demi glaze, onion straws, fresh vegetables and parsley garlic roasted potatoes 33.95

10 oz Certified Angus Beef Roast Prime Rib of Beef

Served with Vegetables and parsley garlic roasted potatoes 42.95

Desserts – Please Select One:

Vanilla Ice Cream Sundae, Chocolate Cake, Chocolate Mousse, Bread Pudding, Cheese Cake

Donut wall with assorted donuts- \$375

You may substitute the above desserts for a personalized cake for an additional charge of \$5.00 per guest