

Luncheon Party

*Includes Sourdough Rolls ~ Soup or Seasonal Greens Salad
Entree (Choice Of Three) ~ Dessert (Choice Of Two) ~ Coffee & Hot Tea*

Entrees

Choose three entrees. Your guests will pre-order.

Price Per Person

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| Seasonal Vegetarian Selection <i>please inquire</i> | 20 |
| Swiss, Walnut & Spinach Stuffed Portobello <i>with Israeli couscous, tomato beurre blanc</i> | 20 |
| Stuffed Chicken Breast <i>with plum tomatoes, spinach & fresh mozzarella over herb butter tossed pasta</i> | 20 |
| House Chicken Salad <i>housemade with dried cherries & pecans over fancy greens</i> | 20 |
| Filet Mignon of Pork <i>wrapped in bacon, with garlic mashed potatoes</i> | 22 |
| Boneless Pork Dijon <i>with roasted shallot demi glaze</i> | 22 |
| Marinated & Broiled Salmon <i>with roasted red pepper sauce, Basmati rice & red lentils, fresh herb butter</i> | 22 |
| Grilled Shrimp Caesar Salad <i>Cajun shrimp over romaine, creamy parmesan dressing</i> | 22 |
| Crab & Shrimp Cake <i>with garlic mashed potatoes, lemon chive butter sauce</i> | 23 |
| Shrimp & Scallops <i>over pasta with tomatoes, mushrooms & shallots, white wine butter sauce</i> | 23 |
| Petite Filet Of Beef <i>4 oz with frizzled onions, demi glaze</i> | 25 |
| Broiled Tilapia Turban with Lump Crabmeat, <i>spinach & roasted red peppers</i> | 25 |

Desserts

Choose two desserts. Your guests will pre-order.

Vanilla Ice Cream & Chocolate Chip Cookie Sundae
Chocolate Oblivion Torte ~ Warm Fruit Crisp
Key Lime Chocolate Tart ~ Creme Brulee

Please add 6% tax & 18% gratuity.

Enhancement Options

Hors D'Oeuvres

2 choices \$4 ~ 3 choices \$6 ~ 4 choices \$8 per person

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| Blue Cheese Stuffed Crispy Olives <i>with lemon garlic aioli</i> |
| Feta Cheese Dumplings <i>with basil aioli</i> |
| Roasted Pepper Hummus <i>with pita crisps</i> |
| Grilled Corn, Avocado & Tomato Salsa <i>with tortilla chips</i> |
| Antipasto Skewers <i>artichokes, sundried tomatoes, olives & fresh mozzarella</i> |
| Greek Vegetable Skewer <i>cherry tomato, cucumber, basil & feta</i> |
| Stuffed Cremini Mushrooms <i>with spinach, walnuts & imported swiss</i> |
| Shrimp Fritters <i>with remoulade sauce</i> |
| Seared Tuna <i>on rice cracker, wasabi aioli</i> |
| Pecan Chicken Fingers <i>with honey mustard dip</i> |
| Fresh Herb Parmesan Meatballs <i>with sour cream demi glaze</i> |
| Carolina Pulled Pork <i>with crispy onions on crostini</i> |
| Seared Pork Belly <i>with green apple slice, cider bacon jam</i> |
| Filet Mignon Canapes <i>with caramelized onions & brie</i> |
| Chilled Crab Salad <i>on cucumber round with sesame seed garnish (+\$1 per person)</i> |
| Scallops Wrapped in Bacon <i>with horseradish cream sauce (+\$1 per person)</i> |
| Mini Crab & Shrimp Cakes <i>with citrus aioli (+\$1 per person)</i> |
| Shrimp Cocktail <i>two dozen large for \$45</i> |
| Lollipop Lamb Chops <i>two dozen medium for \$85</i> |
| Mini Lobster Pot Pie <i>in puff pastry; two dozen \$85</i> |

Cocktails, Wine & Punch

Choose host sponsored open bar or beer & wine, cash bar.

Fruit Punch *Serves 25* \$40 ~ Champagne Punch *Serves 25* \$50
Unlimited Soft Drinks \$2.50 per person