

## 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

Seasonal Vegetarian Selection <i>please inquire</i>	22
Stuffed Chicken Breast <i>with plum tomatoes, spinach &amp; fresh mozzarella, garlic mashed potatoes</i>	22
Curried Chicken Salad <i>with raisins, cilantro, toasted peanuts &amp; pickled carrots in lettuce cups</i>	22
Grilled Shrimp Caesar Salad <i>herb croutons, romaine, creamy parmesan dressing</i>	22
Filet Mignon Of Pork <i>wrapped in bacon, with garlic mashed potatoes</i>	22
Garlic Herb Crusted Pork Tenderloin <i>with roasted shallot mustard demi glaze</i>	23
Cedar Plank Baked Salmon <i>with sauted mixed vegetables, Basmati rice &amp; honey sriracha glaze</i>	24
Crab & Shrimp Cake <i>with garlic mashed potatoes, orange tartar sauce</i>	24
Braised Short Rib <i>with red wine demi glaze</i>	24
Jumbo Sea Scallop Risotto <i>with red wine &amp; wild mushroom risotto, arugula</i>	25
Petite Filet Of Beef <i>4 oz with frizzled onions, demi glaze</i>	25
Broiled Tilapia Turban with Lump Crabmeat, <i>spinach &amp; roasted red peppers</i>	25

### Desserts

*Choose two desserts. Your guests will pre-order.*

Vanilla Ice Cream & Chocolate Chip Cookie Sundae  
Chocolate Oblivion Torte ~ Seasonal Fruit Crisp  
Seasonal Cheesecake ~ Creme Brulee

Please add 6% tax & 18% gratuity.

## Enhancement Options

Cheeseboard & Crudite ~ \$5 per person

*cheeseboard includes three cheeses with fruit, crackers & garnish*

*crudite includes fresh vegetable assortment with blue cheese dip*

### Hors D'Oeuvres

2 choices \$5 per person ~ 3 choices \$7 per person ~ 4 choices \$9 per person

Avocado Toast *on pumpernickel with smoked salmon & habanero cream cheese*

Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*

Red Pepper Hummus *with pita crisps*

Carolina Pulled Pork *with crispy onions on crostini*

Feta Cheese Dumplings *with basil aioli*

Filet Mignon Canapes *with caramelized onions & brie*

Fresh Herb Parmesan Meatballs *with sour cream demi glaze*

Grilled Corn, Avocado & Tomato Salsa *in tortilla cups*

Herb Marinated Spanish Olives *with lemon garlic aioli*

Pecan Chicken Bites *with curry aioli*

Shrimp Fritters *with remoulade sauce*

Mushroom Arancini *with roasted garlic aioli*

Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*

Tomato Gazpacho Soup Shooters

Chicken Liver Pate *on crostini with fruit compote*

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Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

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Lollipop Lamb Chops *two dozen medium for \$85*

Shrimp Cocktail *two dozen large for \$45*

### 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