



LUNCH

CHILLED SERVED LUNCHES

Minimum of 25 people, served by 1:30pm

All chilled served lunches include coffee, decaffeinated coffee, hot tea, iced tea and your choice of dessert.

GRILLED CHICKEN WRAP 26

Grilled chicken breast wrapped in a tortilla with tomatoes, lettuce, ranch or caesar dressing

Potato salad

CHICKEN CAESAR SALAD 26

Romaine lettuce topped with grilled chicken and focaccia croutons

Rolls and butter

CHEF SALAD 28

Mixed greens topped with julienne pieces of turkey, ham, Swiss, American cheese, and diced egg

Served with ranch dressing

Rolls and butter

FRUIT PLATE 29

Seasonal selection of melons, berries and banana

Served with cottage cheese and banana nut bread

Rolls and butter

DELI PLATE 30

Sliced roast beef, turkey, salami and corned beef

Lettuce, tomatoes, onions and slices of American and Swiss

Potato salad and assorted breads

Dessert - Choice of one

Deep caramel apple pie

Apple strudel with crème anglaise

Black Forest cake

Carrot cake

Tiramisu cake

Double chocolate fudge cake

Plain or strawberry cheesecake



LUNCH

SERVED LUNCHES

Priced per guest. Minimum of 25 people, served by 1:30pm.

All served lunches include choice of soup or salad, and dessert, in addition to coffee, decaffeinated coffee, hot tea, iced tea and rolls & butter.

SERVED LUNCH BEGINNINGS - choice of one

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| Roasted tomato soup | Spring mixed greens with assorted dressings |
| Clam chowder | Sonoma field greens with oranges and toasted pecans |
| Potato leek soup | Tossed green with assorted dressings |
| Traditional Caesar salad | |

SPECIALTY BEGINNINGS

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| Spinach salad with warm bacon dressing 8 per guest | Shrimp cocktail 8 per guest |
| Assorted chilled seafood 24 per guest | Seafood chowder 8 per guest |

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GRILLED CHICKEN PENNE 28

- Al dente penne tossed with strips of grilled chicken breast, pancetta and sweet corn
- Rolls and butter

CHICKEN PICCATA 28

- Sautéed and served with lemon butter caper sauce
- Chef's choice of appropriate vegetable and starch
- Rolls and butter

CHICKEN ACAPULCO 30

- Grilled breast of chicken with chili con queso, pico de gallo, topped with shredded white cheddar
- Chef's choice of appropriate vegetable and starch
- Rolls and butter

CHICKEN PORTOBELLO 30

- Sautéed breast of chicken topped with grilled marinated portobello mushrooms and prosciutto sage sauce
- Chef's choice of appropriate vegetable and starch
- Rolls and butter



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LEMON PEPPERED CRUSTED COD 30

Chef's choice of appropriate vegetable and starch

Rolls and butter

BRISKET OF BEEF 34

Slowly braised brisket for tenderness with natural gravy

Chef's choice of appropriate vegetable and starch

Rolls and butter

GRILLED TUSCAN SIRLOIN 34

Grilled sirloin steak with Italian herbs, spices and red wine reduction

Chef's choice of appropriate vegetable and starch

Rolls and butter

GRILLED SALMON 35

Grilled salmon with dill cream sauce

Chef's choice of appropriate vegetable and starch

Rolls and butter

Dessert - Choice of one

Deep caramel apple pie

Apple strudel with crème anglaise

Black Forest cake

Carrot cake

Tiramisu

Double chocolate fudge cake

Plain or strawberry cheesecake