

# Banquet Luncheon Menu

(Not available for evening functions)

(Prices do not include tax or gratuity. All menu pricing is subject to change due to market conditions).

## PLANNING YOUR LUNCHEON

All entrees include unlimited non-alcoholic beverages (coffee, tea, ice tea, and soda).

### ENTRÉE SALADS – 19.95 PER PERSON

*Served with choice of soup, brioche rolls and dessert*

#### For Luncheon Entree Salads:

- ❖ Select one choice of soup
- ❖ Select up to 3 entree salads
- ❖ Select up to 3 desserts

#### *Trio of Salads*

A combination of our Toasted Almond Chicken, Pasta and Fruit salads.

#### *Grilled Chicken Caesar Salad*

Marinated chicken breast, parmesan and croutons on top a bed of crisp Romaine lettuce, served with homemade Caesar dressing on the side.

#### *Lemon Mint Chicken Salad with Penne Pasta*

Chicken breast shredded with fresh mint, lemon zest and penne pasta, served chilled.

#### *Cobb Salad*

Mixed greens topped with diced turkey and ham, tomatoes, bacon, crumbly blue cheese, avocados and chopped eggs.

#### *Grilled Beef Salad*

Marinated flat iron steak, tomatoes and fresh mozzarella on top of mixed greens, served with basil Italian vinaigrette.

## **SANDWICHES – 19.95 PER PERSON**

(Not available for weddings)

*Served with your choice of soup, one side and dessert*

All sandwiches include unlimited non-alcoholic beverages (coffee, tea, ice tea, and soda).

### For Luncheon Sandwiches:

- ❖ Select one choice of soup
- ❖ Select up to 3 sandwiches and 1 side choice
- ❖ Select up to 3 desserts

### ***Turkey Pesto***

Oven roasted turkey breast and havarti cheese served on whole grain bread with basil pesto mayonnaise, lettuce, tomato and red onion.

### ***Mediterranean Tuna***

Albacore tuna, black olives, diced tomatoes, red onions and feta cheese tossed with red wine vinegar and served on homemade focaccia bread.

### ***Turkey Artichoke***

Oven roasted turkey breast and a creamy spinach-artichoke spread served on homemade focaccia bread.

### ***Chicken Caesar***

Grilled chicken, parmesan cheese, crisp Romaine lettuce and Caesar mayonnaise on a homemade brioche roll.

### ***Roast Beef***

House roasted beef, roasted red peppers, caramelized onions and horseradish mayonnaise served on homemade focaccia bread.

### ***Marinated Portabella***

Balsamic and olive oil marinated, grilled portabella mushroom caps, roasted red peppers, fresh mozzarella and basil pesto mayonnaise served on homemade focaccia bread.

### ***Ham and Brie***

Thinly sliced smoked ham, brie cheese, lettuce, tomato and red onion served on homemade brioche bread.

### ***Avocado and Brie***

California avocados and creamy brie cheese on whole grain bread, served warm.

### **Side Choices:**

***Red Potato Salad***

***Tomato Mozzarella Pasta Salad***

***Fresh Fruit***

\* Please note, choose one side type for all sandwiches ordered.

## **LUNCH ENTREES - 22.95 PER PERSON**

*Served with your choice of soup or house salad and dessert*

All entrees include unlimited non-alcoholic beverages (coffee, tea, ice tea, and soda).

For Luncheon Entrees:

- ❖ Select either one choice of soup, or house salad
- ❖ Select up to 3 entrees
- ❖ Select up to 3 desserts

### ***Pasta Primavera***

A medley of garden vegetables in a light basil Alfredo sauce served over penne pasta.

### ***Herb Crusted Tilapia***

Tilapia filet crusted in fresh herbs topped with lemon aioli, served with roasted potatoes and fresh vegetable.

### ***Crab Au Gratin***

Lump crab meat tossed in an Alfredo sauce and lightly baked over angel hair pasta. Served with fresh vegetable.

### ***Cucumber Dill Salmon***

Baked Salmon topped with a cucumber dill sauce. Served with rice pilaf and fresh vegetable.

### ***Grilled Chicken***

Marinated chicken breast grilled and served with wild rice pilaf and fresh vegetable.

### ***Pan Fried Pork***

Thin slices of pork medallions breaded, pan fried and topped with an onion marmalade. Served with roasted potatoes and fresh vegetable.

## **SOUP CHOICES**

Please choose one (1)

### Hot

Cream of Wild Mushroom  
New England Clam Chowder  
Corn Chowder  
Black Bean  
Cream of Chicken  
Minestrone  
Tomato Basil  
Seafood Bisque  
Cream of Broccoli  
Southwest Vegetable Chowder  
Pumpkin Bisque

### Cold

Peach  
Gazpacho  
Chilled Strawberry Soup

## **DESSERTS**

*All of our desserts are baked fresh everyday in our own bakery.*

Chocolate Obsession

Cream Brulee

Southern Pecan Tarte

Vanilla Cheesecake with Strawberry Sauce

Peppermint Ice Cream Roulade

Bittersweet Ice Cream Pie

Fresh Baked Fruit Crisp

Selection of Ice Creams from Purity Ice Cream

Tiramisu  
with Kahlua chocolate sauce

Trio of Sherbet

Fresh Berries in Season with Chantilly Cream  
*(Available in season only)*

Blackberry Trifle