

# Sit-down LUNCH

## First Course

Select 1.

### Baby Greens

mixed field greens tossed with apples, goat cheese, and candied walnuts in a raspberry vinaigrette

### Classic Caesar

romaine hearts tossed in house dressing and finished with roasted garlic croutons and shaved parmesan cheese

### Fresh Mozzarella, Tomato and Basil

sliced beefsteak tomatoes topped with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic glaze

### Gorgonzola Salad

fresh romaine and radicchio tossed with gorgonzola and dried cranberries in a raspberry vinaigrette

### Quinoa and Buckwheat Salad

quinoa, buckwheat, red Himalayan rice, cucumber, tomatoes, carrots, avocado, micro greens with chardonnay vinaigrette

### Spinach and Bibb Salad

baby spinach leaves, bibb, bacon, toasted pecans, crumbled blue cheese, roasted shallot vinaigrette

### Traditional Garden

crisp mixed greens, tomatoes, cucumbers, and carrot ribbons, topped with balsamic vinaigrette

## Main Course

Your guests choose from four of our entrees, including one vegetarian.

### Vegetarian

Select 1.

#### Chickpea Stew

chickpea, sweet potato curry coconut stew over rice

#### French Calzone

golden-brown puff pastry crescent filled with ricotta, goat and mozzarella cheese served with tomato basil puree

#### Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmigiana and butter

#### Pasta Primavera\*

penne pasta al dente tossed with grilled vegetables in a light garlic and extra virgin olive oil sauce

#### Quinoa\*

steamed quinoa with shiitake mushrooms, leeks and roasted red peppers

### Seafood

Select 1.

#### Atlantic Salmon

oven-roasted in a light tarragon beurre blanc

#### Lobster Tail\*\*

baked stuffed lobster tail served with melted butter and lemon

#### Red Snapper

baked red snapper topped with lightly sautéed jumbo lump crabmeat in a lemon cream sauce

#### Seasonal Fresh Fish

locally-caught fish with a choice of one of our chef's signature preparations

## Dessert

### Occasion Cake

Create the cake of your dreams with your choice of fillings or choice of 1 plated dessert:

#### Cheesecake with Raspberry Drizzle

#### Apple Cobbler with Whipped Cream

### Meat

Select 1.

#### NY Strip Steak

center cut steak served with crispy fried onions and maître d' butter

#### Filet Mignon\*\*

grilled tender filet mignon complimented by shiitake mushroom madeira demi-glace

#### Veal Chop\*\*

roast veal chop with porcini dust and light jus

#### Veal Scallopini

thin sautéed cutlets with dices fresh tomatoes in a white wine sauce

#### Pork Porterhouse

grilled pork porterhouse with a green peppercorn sauce

### Poultry

Select 1.

#### Grilled Chicken

grilled chicken with steamed broccoli rabe in a light garlic and parsley sauce

#### Roast Half Chicken

herb-roasted chicken with diced carrots, onions and celery with a rosemary jus lié

#### Roasted Duck\*\*

half Long Island duck with raspberry gastrique

#### Spanakopita Chicken

chicken breast stuffed with spinach and feta cheese then oven roasted and topped with a creamy garlic sauce

#### Wild Mushroom & Truffle Stuffed Chicken Breast

oven-roasted chicken breast stuffed with wild mushrooms, truffles, sun-dried tomatoes and goat cheese then topped with marsala sauce

Before placing your order, please inform your server if a person in your party has a food allergy.

\*vegan optional  
\*\*market price