

Lunch

Plated Light Lunch

*Includes a Choice of Soup of the Day or House Salad
And a Choice of Ice Cream or Sherbet
Coffee or Tea*

Cold Items

Stuffed Wrap

Grilled Vegetables, Romaine Lettuce, Grape Tomatoes and Feta Cheese tossed in Lemon and Extra Virgin Olive Oil in Flat Bread. Sliced Fresh Fruit Garnish

Caesar Salad with Grilled Chicken

Grilled Skinless Breast of Chicken on Romaine Lettuce with Garlic Croutons, Grated Parmesan and Traditional Caesar Dressing

Hot Items

Tri-Colored Rotelli Pasta

Sautéed Zucchini, Eggplant, and Sliced Mushrooms in Marinara Sauce

Grilled Chicken and Baked Penne Pasta

Boneless Chicken with Tomatoes, Fresh Basil and Garlic, Mozzarella and Parmesan Cheeses

Seafood Pasta

Seasonal Fish and Shell Fish with a Light Tomato Sauce and Fresh Herbs over Fettuccini Pasta

Light Luncheon Deli Buffet

Served in your Meeting Room
Minimum (25) Guests

Garden Salad with Ripe Tomatoes, Sweet Onions, Black Olives and Cucumber and a Choice of Two Dressings
Sliced Seasonal Fresh Fruit
Old Fashioned Potato or Italian Pasta Salad
Harvest Bean Salad, Triple Cabbage Coleslaw or Red Cabbage with Granny Smith Apples

Choose Four of the Following Items:

Choice of Sliced Turkey Breast, Prime Roast Beef, Cured Ham, Dried Salami,
Shredded Chicken Salad, Egg Salad or Albacore Tuna Salad
and

American, Monterrey Jack, Cheddar and Swiss Cheese
French Rolls, White, Whole Wheat, Rye and Sourdough
Appropriate Condiments: Sliced Tomatoes, Red Onions, Pickles and Lettuce
Assorted Cookies, Brownies and Mini Cakes
Coffee, Iced Tea and Milk

A 20% service charge and applicable sales tax will be added.

Lunch

Includes a Choice of One Salad, A la carte Entrée, Dessert, Rolls and Butter, Coffee or Tea

Salad

Please select from the following salad dressings:

Blue Cheese, A Thousand Island, Italian, Oriental Sesame, Caesar, Fat-Free Honey Dijon,
Fat-Free Red Pepper, Vinaigrette, Ranch, Lemon Walnut & Raspberry Vinaigrette

Garden Salad, Mixed Baby Greens with Cucumber, Green Onion Seasonal Tomatoes and Kai Ware

Salad New Otani, Boston and Romaine Lettuce with sliced Mushrooms, Cucumber, Tomato, Olives and Shaved Fennel

Chef's David Iceberg Salad, Crisp wedge of Iceberg Lettuce, Seasonal Tomatoes, Red Onion, Cucumber, Black Olives and Crumbled Blue Cheese

Salad of Petite Greens, with Seasonal Baby Tomatoes, Spicy Onion Sprouts and Sweet Fried Carrot

Endive and Pear Salad, with a Trio of Endive, Fresh Sweet Pears and Asiago Cheese Shavings

Sunomono Salad and Miso, Miso Soup and thin sliced Cucumber with Seaweed, Bay Shrimp tossed in Sweet Vinegar

Soup Du Jour, Chilled Soup, Harvest Vegetable Soup or Clam Chowder

Vegetarian Entrees

We use Extra Virgin Olive Oil and/or whole butter or Ghee for all vegetarian cuisine.

Dairy is always listed if used in cooking and meat bases are never used.

Eggplant Parmesan, Traditionally inspired Layered dish of Young Eggplant Coated in Bread Crumbs, Parmesan Cheese, House Made Marinara Sauce, Ricotta and Mozzarella.

Cultivated Wild Mushroom Linguini, French and Japanese Seasonal Mushrooms with White Truffle Oil, Cream and Parmesan Cheese

Stuffed Whole Vegetables, Seasonal examples include Whole Squash, Portobello Mushroom, Holland Bell Pepper, or Heirloom Tomato Filled with Fine Vegetable Brunoise, Fresh Cheese and Bread Crumbs

Desserts

Cheesecake, Fruit Tarts, Ice Cream, Cherries Jubilee, Peach Melba, Fresh Fruit Tiramisu, Chocolate Cake, Coconut Cake, Boston Cream Cake, Lemon Cake or Carrot Cake

A 20% service charge and applicable sales tax will be added.

