

LUNCH BANQUET MENU #1

Choice of Entrée:

Chicken Breast Medallions Sautéed with Lemon & Capers

Thinly pounded boneless breast sautéed with fresh lemon & capers,
served over mashed potatoes and fresh spinach

Sautéed filet of Sole with roasted Red Bell Pepper Sauce

served with wild rice & fresh seasonal vegetables

Grilled Pork Chop with Spicy Apple Chutney

Served with mashed potatoes and sautéed spinach

Wild Mushroom Pasta

Linguine with oyster, shiitake & portobello mushrooms sautéed with Marsala wine,
garlic, shallots and fresh herbs

Above menu: \$12.95 per person, food only

Does not include beverage, tax or gratuity

Add beverage: \$2.50

Choice of coffee, tea, ice tea or fountain soda

Add green salad of baby organic greens with balsamic vinaigrette \$4.50

Add Dessert:

***Pre-select *one* of the following:**

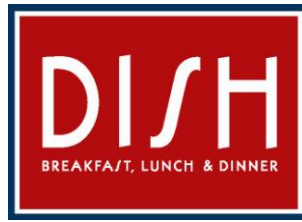
Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Lemon-buttermilk pound cake with strawberry puree \$4.95

House made chocolate mousse pie with chocolate-graham cracker crust \$5.50

Please note: for banquets the corkage fee is \$10.00 per bottle.
For parties that bring their own desserts there is a “cutting fee” of \$1.75 per person.



LUNCH BANQUET MENU #2

Choice of Entrée:

Pan roasted Fresh Atlantic Salmon with Basil Pesto,
served with fresh vegetable succotash

Butter-braised Organic Chicken Breast with Wild Mushroom-Leek Hash
served over lentils

Bone-in Roast Ham with Pineapple-Cranberry Relish
served with “seven cheese” macaroni and fresh vegetables

Old Fashioned Shrimp Scampi
Linguine tossed with jumbo wild Pacific prawns, cherry tomatoes, white wine, garlic & basil

Above menu: \$14.95 per person, food only
Does not include beverage, tax or gratuity

Add beverage: \$2.50
Choice of coffee, tea, ice tea or fountain soda

Add green salad of baby organic greens with balsamic vinaigrette \$4.50

Add Dessert:

***Pre-select *one* of the following:**

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Lemon-buttermilk pound cake with strawberry puree \$4.95

House made chocolate mousse pie with chocolate-graham cracker crust \$5.50

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LUNCH BANQUET MENU #3

Choice of Entrée:

Ginger Chicken Salad

Shredded chicken breast with snap peas, fresh orange slices, crispy noodles, sliced almonds, carrots, cilantro, mixed greens and cabbage; tossed with sweet ginger sesame dressing

Fresh Vegetable Ragout with Whole Wheat Pasta

Parsnips, carrots, leeks, fennel, onions, mushrooms & tomato slow braised with olive oil and fresh herbs, tossed with whole wheat linguine \$10.95

DISH Fish Taco with “Spanish Wild Rice”

Grilled filet of sole with salsa fresca & sour cream in soft corn tortillas, served with wild rice mixed with chopped tomato & vegetables

Barbecued Pulled Pork Sandwich

with pickled onions on a toasted sesame bun with sweet potato fries

Above menu: \$9.95 per person, food only

Does not include beverage, tax or gratuity

Add beverage: \$2.50

Choice of coffee, tea, ice tea or fountain soda

Add Dessert:

***Pre-select *one* of the following:**

Large Red Velvet Cupcake \$2.95 per person

Fresh made carrot cake with cream cheese frosting \$4.50 per person

Lemon-buttermilk pound cake with strawberry puree \$4.95

House made chocolate mousse pie with chocolate-graham cracker crust \$5.50

Please note: for banquets the corkage fee is \$10.00 per bottle.
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