

Served Lunch Menu

11:00am-2:00pm

Salad Course, Entree Choice with Chef's Potato, Fresh Vegetables, Dessert Selection Coffee Station Featuring Fresh Brewed Coffee and Assorted Herbal Teas Lemonade and Water Station Bottled Beverages Available on Consumption

Salad Course:

All Salads are Served with Fresh Warm Dinner Rolls and Butter

Arugula Salad - Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp Romaine and Ciabatta Croutons and a Classic Caesar Dressing topped with Parmesan Cheese

Toasted Barrel - Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens with Cherry Tomatoes, Red Onion, Carrots, Cucumbers and a Honey Balsamic Vinaigrette

Harvest Salad – Mixed Field Greens w/ Red Grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Entrée Choices:

Chicken Parmesan \$21

Pan Seared Chicken Breast with a Wild Mushroom and Shallot Sauce \$21

Lightly Breaded Chicken Breast stuffed with Artichokes, Parmesan and Asiago Cheese served in a Sherry Lemon butter sauce \$22

BBQ Beef Tenderloin Tips w/ Sautéed Onions & Peppers \$25

Pan Seared Faroe Island Salmon Filet with a Romesco Sauce (toasted almonds, roasted red peppers, red wine vinegar and honey) \$22

Eggplant Parmesan Layered with Freshly Grated Cheeses and Herbed Marinara Sauce \$20

Dessert Selections:

(Select one)
Key Lime Tart
Chocolate Salted Carmel Tart
Tiramisu
Flourless Chocolate Cake w/Raspberry Coulis
NY Style Cheesecake with of Fruit topping

Food Purchase Minimum May Apply
Prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge
(\$220.00 minimum) and applicable sales tax will be applied. Prices are subject to change.