

# **Plated Lunch**

**Please Select One Appetizer, One Entree and One Dessert**

(\$5.00 per person fee for each additional entrée)

## **Appetizers**

Clam Chowder

(Additional \$2.00 per person)

Roasted Tomato Bisque

Roasted Tomato, Fresh Mozzarella, Basil, Pickled Onions, Arugula, Finished with Balsamic Glaze & Herb Oil

Romaine Wedge, Focaccia Croutons, Parmesan Crisp with Caesar Drizzle

House Salad, Mesclun Greens, Carrots, Cucumbers, Tomatoes, Red Onions and Red Peppers  
Balsamic Vinaigrette Dressing

## **Cold Entrees**

### **Tri Color Tomato & Fennel Chicken**

Cilantro and Lime Marinated Chicken, Tomato and Fennel Salsa, Arugula,  
Cheddar Cheese, Champagne Vinaigrette

**\$38.00**

### **Beef Carpaccio**

Shaved Pepper Crusted Medium Rare Sirloin, Boston Bibb, Frisée, Pickled Onions, Parmesan  
Cheese, Steamed Beets, Mustard Cider Vinaigrette

**\$44.00**

### **Chopped Cobb Salad**

Romaine, Iceberg, Tomatoes, Cucumbers, Red Onions, Bleu Cheese, Hard Boiled Egg, Grilled  
Chicken, Corn, Scallions, Bacon, Avocado Ranch

**\$38.00**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.  
Please Inform your Sales Person If A Person in Your Party Has A Food Allergy*

## **Hot Entrees**

### **Lemon Chicken**

Lemon - Thyme Broth

**\$42.00**

### **Parmesan Crusted Chicken**

Caper Berry Beurre Blanc

**\$42.00**

### **Cajun Margarita Chicken**

Grilled Statler Chicken, Tequila, Orange & Lime Glaze

**\$42.00**

### **Blood Orange Glazed Salmon**

**\$44.00**

### **Boston Seafood Stuffed Cod**

Crab Stuffed Cod, Lemon Butter

**\$40.00**

### **Roasted Sirloin**

Red Wine Demi

**\$48.00**

## **Choice of Starch**

**Basmati Rice**

**Garlic Mashed Potato**

**Roasted Fingerlings**

**Buttered Red Bliss**

## **Choice of Vegetable**

**Hericot Verts**

**Baby Carrots**

**Grilled Asparagus**

**Grilled Seasonal Vegetables**

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## **Desserts**

### **White Chocolate Crème Brulee**

Caramelized Sugar Topping

### **Chefs Seasonal Cheesecake**

(may contain nuts)

### **Flourless Chocolate Cake**

Whipped Cream, Chocolate and Carmel Sauce

### **Apple Pie**

Caramel Sauce and Vanilla Ice Cream