

À LA CARTE SIT-DOWN LUNCHEON

STARTERS

Soup du Jour (Mushroom, Potato Leek, Broccoli, Carrot Ginger)	\$ 5.00 pp
Minestrone <i>with</i> Fresh Oregano	6.00 pp
Tuscan Vine Ripe Tomato, Bread & Basil Soup	7.00 pp
New England Clam Chowder	7.50 pp
Classic French Onion Soup <i>with</i> Melted Aged Gruyere	7.50 pp
Small California Green Salad <i>with</i> Sliced Mushrooms & Assorted Dressing	7.00 pp
Small Caesar Salad <i>with</i> Parmesan Cheese & Garlic Croutons.....	7.00 pp

ENTRÉES

Roasted Chicken Breast <i>with</i> Goat Cheese & Spinach, Dijon Mustard Sauce.....	\$ 16.50 pp
Sautéed Petite Filet Mignon, Marchand de Vin Sauce	22.50 pp
Grilled Top Sirloin of Beef, Roasted Shallot & Peppercorn Sauce	19.00 pp
Roasted Baja California Sea Bass <i>with</i> an Herb Crust	19.00 pp
Blackened Salmon Filet, Shrimp, Green Onion Demi-Glace Sauce <i>with</i> Braised Leeks.....	16.50 pp
Sautéed Prawns “Mille Feuille,” Tapenade, Mushroom Duxelle, Mixed Greens	17.00 pp
Spanish “Tapas” Plate (includes Spanish Tortilla, Garlic Shrimp, Gazpacho, Mushroom Segoviana & Mixed Greens)	17.00 pp
Mediterranean “Mezze” Plate (includes Hummus, Babaganoush, Cucumber Salad, Feta Cheese, Tomato Basil Salad & Olives)	17.00 pp
Braised Pork Tenderloin <i>with</i> Green Olives, Tomato, Onions, in a light Red Wine Reduction Sauce	17.00 pp
Mixed Green Salad <i>with</i> “Bucheron” Goat Cheese Croutons & Pear Drop Tomatoes, tossed in a Dijon Vinaigrette	14.50 pp
Individual Leek & Stilton Tart served <i>with</i> Mixed Greens & Cherry Tomatoes	14.50 pp
Grilled New Zealand Lamb Chops, Hummus & Haricot Vert Salad served <i>with</i> Mixed Greens and Shallot-Herb Vinaigrette.....	19.00 pp

Note: All entrees are served with Assorted Vegetables, Potatoes or Rice

Staffing: A \$150 .00 fee per 20 guests will be added to include Chef(s) on site. Above 60 guests, the Chef fee will be waived

