

Hot-Plated Luncheons

***Our Chef will select the appropriate Seasonal Vegetable,
and choice of Potato or Rice to accompany your entrée selection
All entrees include a Fresh Garden Salad or Soup du jour, Rolls and Butter,
Dessert and Freshly brewed coffee and hot tea***

Boneless Breast of Chicken ~ \$17.95

Choice of Marsala, Francaise, or Herb Roasted

Filet of Tilapia ~ \$18.95

Finished with a Champagne Cream Sauce

Cape May Crab Cake ~ Market Price

Finished with Roasted Red Pepper Coulis

Salisbury Steak ~ \$16.95

Served with Mushroom Gravy

Marinated Skirt Steak ~ \$18.95

Red wine Demi-Glace

Yankee Pot Roast ~ \$16.95

Served with Traditional Vegetables

Vegetarian House Made Risotto Cake ~ \$15.95

Served atop Marinara Sauce

Quiche Lorraine ~ \$14.95 ~

Select one Dessert

Lemon or Chocolate Mousse

Cheesecake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea

Add \$100.00 service charge for bookings under 25 guests.

***Due to our concern for serving the freshest food, we must limit service to a
MAXIMUM of two hours.***

Please add 20% service charge and 9% sales tax.