



Events Luncheon Menu Selections

Salad Course (Select One)

Fresh Garden Salad

Mixed Garden Greens, Tomato, Onion, Cucumber, Sliced Mushrooms,, Shaved Carrots, Honey-Mustard Dressing.

Caesar Salad

Chilled Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Classic Caesar Dressing.

MAIN COURSE SELECTIONS

Select One

Poultry

Pan Seared Chicken Breast \$21.95

Breast of Chicken, Prepared to Delicious Perfection and Topped with Your Choice of Sauce

Marsala (Mushrooms and Marsala wine) or Champagne (Shallots, Champagne & Cream)

Chicken Paillard \$ 21.95

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice

Chicken Francaise \$22.95

Boneless Chicken Breast, Seasoned Flour, Egg Washed, Pan Seared Golden Brown, Served with Lemon Butter Wine Sauce

Beef

New York Steak \$27.95

Grilled and Topped with Garlic Butter

Churrasco Steak \$28.95

Marinated Skirt Steak, Served with Chimichurri Sauce

Seafood

Grilled Salmon \$22.95

Fresh Salmon, Marinated in Herbs, Grilled and Served with Chive Tomato Cream Sauce

Talapia Francaise \$23.95

Fresh Filet, Sautéed with Egg and Parmesan Cheese,
Served with Tomato Caper Lemon Butter Sauce

Island Mahi-Mahi \$24.95

Fresh Local Filet of Fish, Broiled with Citrus Butter

Combinations

Chicken & Salmon \$23.95

Served With Champagne Sauce

Churrasco Steak & Chicken \$24.95

Chimichurri Sauce

Filet & Chicken \$29.95

Petite Filet Mignon and Boneless Chicken Breast
Served with Marsala Sauce

Filet Mignon & Salmon \$29.95

Served with Mustard Chive Cream Sauce

Accompaniments (Select One)

Rice Pilaf, Oven Roasted Potatoes,
Or Garlic Mashed Potatoes

All Selections Include Chef's Choice of Fresh Vegetables,
Oven Warmed Rolls with Butter

Dessert Selections

Select One

Chocolate Mousse ♦ Key Lime Pie ♦ New York Cheesecake

Freshly Brewed Coffee and Tea

ADDITIONAL MENU ENHANCEMENTS:

Individual Starter Course:

One per Guest

Seafood Ceviche \$10

Shrimp Cocktail \$10

Smoked Norwegian Salmon \$11

Fresh Mozzarella Caprese \$11

2 Large Stone Crabs in Season, Mustard Sauce - Market Price

Group Starter Course:

One per Table

Cold Seafood Platter \$85

Large Shrimp, Scallops, Smoked Salmon, Oysters Half Shell,
Seafood Ceviche

Antipasto Platter \$55

Proscuitto, Salami, Boconccini, Olives, Roasted Peppers,
Zucchini & Eggplant

Assorted Cheese Platter \$40

Smoked Gouda, Cheddar, Swiss, Hot Pepper, Brie,
Decorated With Fresh Fruit

Intermezzo Course:

Minted Sorbet with Tropical Fruits \$3.50

Choice of Mango, Lemon or Raspberry