

GROUP LUNCHEON MENU

♦ COURSE ONE ♦

Soup du Jour *Or* House/Caesar Salad

♦ COURSE TWO ♦

Entrée Selections

Broiled Airline Chicken Breast

topped with a Roasted Garlic and Parmesan cream Sauce

Lump Crab Cake

(4 oz.) served with a Roasted Red Pepper Aioli

Chef's Fish du Jour

Filet Mignon (6oz-add \$11.50 per person)

Above entrées accompanied by Roasted Garlic Mashers & Sautéed Vegetables

Vegetarian Option

Penne Pomadoro

Penne tossed with Garlic, Assorted Vegetables and White Wine with Parmesan Cheese.

♦ COURSE THREE ♦

Dessert

Raspberry Sorbet with Berries and Whipped Cream
New York Style Cheesecake
Chocolate Torte

Served with Freshly Baked Bread with Butter
Choice of Coffee or Tea

\$29.50 per person