



PRIVATE DINING LUNCH MENU OPTIONS- \$40 per Person

*Includes Iced Tea, Soft Drinks, Coffee and Hot Tea

*Alcoholic Beverages are Charged per Drink

*AV Equipment for a Presentation is Available for an Additional Fee of \$100

FIRST COURSE

(Please Select One)

House Salad or Soup of the Day

ENTREES

(Please Select Two)

Hot Brown: Sourdough Bread, Turkey, Country Ham, Mornay Sauce, Bacon, Tomato, Asiago

Fruit Plate with Walnut Chicken Salad: Griddled Banana Bread-Cream Cheese

Pasta with Chicken and Country Ham: Mushrooms, Asparagus, Shallot, Light Cream Sauce

Caesar Salad: Grilled Chicken or Atlantic Salmon (add \$5)

Seasonal Quiche: Mixed Greens Salad

Kale Salad: Pine Nuts, Dried Cherries, Parmesan, Lemon Vinaigrette

Grilled Steak Frites: Flatiron Steak, House Made Fries, Shallot-Thyme Butter (add \$5)

Atlantic Salmon: Two Vegetable Sides (add \$5)

Walnut Chicken Salad Sandwich: House Made Chips

DESSERTS

Dessert Sampler