

LUNCH & DINNER SELECTIONS

LUNCH SERVED WITH A GARDEN SALAD, WARM ROLLS & BUTTER, CHEF'S SELECTION OF VEGETABLE, STARCH, & DESSERT

CHOICE OF ANY TWO (2)

LUNCH: \$27.00 PER PERSON

DINNER: \$32.00 PER PERSON

Selections must be made seven (7) days prior to event date

CHICKEN FRANCAISE

Breast of Chicken with a Lemon Wine Sauce

PAN SEARED SALMON

Filet of Salmon with Honey Teriyaki Glaze

SHRIMP SCAMPI

Jumbo Shrimp tossed with Garlic & Chardonnay Butter

CHATEAUBRIAND

Chateaubriand with Bordelaise Sauce

FILET MIGNON

Filet Mignon with Bordelaise Sauce

PORTOBELLO NAPOLEON (VEGETARIAN)

Baby Spinach, Fresh Mozzarella, Caramelized Onion, Vine Ripened Tomatoes, Eggplant & Black Vinegar

MINIMUM 25 PEOPLE



FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE & HERBAL TEAS, SOFT DRINKS

Food & Beverage Prices are subject to 20% Service Charge & 7% New Jersey State Sales Tax