

Plated Luncheon

FIRST COURSE

(Please select one)

HOMEMADE SOUP OF THE DAY

SAVORY BUTTERNUT SQUASH SOUP

MEDITERRANEAN SALAD

Romaine Hearts, Artichokes, Roasted Bell Peppers

Olives, Feta Cheese, Balsamic Vinaigrette

FARFALLINI PASTA

Roasted Seasonal Vegetables, Herb Tomato Vinaigrette

CLASSIC CAESAR SALAD

UNION LEAGUE HOUSE SALAD

ENTRÉES

(Please select one)

UL COBB SALAD

UL CHEF SALAD

ROASTED CHICKEN BREAST, Thyme Chicken Reduction

GRILLED CHICKEN BREAST, Savory Tomato Onion Stew

NORWEGIAN SALMON, Horseradish Nage

GRILLED NORWEGIAN SALMON, Sweet Pea Coulis

JUMBO LUMP CRABCAKE, Lemon and Corichon Remoulade

GRILLED PORK CHOP, Cider Pork Jus

BRAISED BEEF SHORT RIB, Beef Reduction

FILET OF BEEF, "Bourguignon" Style

EGGPLANT NAPOLEAN

Ricotta Cheese, Spinach, Roasted Pepper & Tomato Compote, Tomato Olive Sauce

All Entrees Served with Chef's Starch and Vegetable Selections, Fresh Rolls and Butter

DESSERTS

(Please select one)

CHEF'S SELECTION OF BAR COOKIES SERVED FAMILY STYLE

LEMON, MANGO, OR RASPBERRY SORBET WITH LACE COOKIE

RISOTTO RICE PUDDING, Rum Soaked Raisins

VANILLA CRÈME BRULEE, Cookie Garnish

COFFEE POT DE CREME

UL CHEESE CAKE

CHOCOLATE MOUSSE CAKE

All lunches will be served with Iced Tea, Ellis® Coffee and Harney & Sons® Teas

All Prices are subject to a 20% Service Charge and 8% Sales Tax

