

# Served Luncheons

*Please Select One of the Following from Each Course*

## **FIRST COURSE**

Homemade Chicken Noodle Soup  
Tomato Bisque  
Vichyssoise  
Tri-Colored Rotini Tossed with Crushed Tomatoes, Broccoli, Spinach and Roasted Peppers  
Citrus Salad with Honey, Mint and Lemon Vinaigrette

## **ENTRÉE**

Grilled Chicken Caesar Salad  
  
Trio of Chicken Salad, Tuna Salad, and Tri-Color Pasta Salad on a Bed of Greens  
  
Chilled Poached Salmon with Soba Noodles with Sesame Soy Vinaigrette  
  
Cobb Salad on Mixed Greens, Applewood Bacon, Crumbled Bleu Cheese,  
Tomatoes, Diced Chicken, Ham, Egg, and Dressing  
  
Salad of Marinated Char-grilled Sliced Sirloin over Tossed Greens, Onions and Tomatoes  
  
Salad of Char-grilled Tuna over Mixed Greens, Haricot Vert, Red Onion,  
Black Olives, Feta Cheese, Red Potato and Cilantro Vinaigrette  
  
Asian Barbeque Chicken Salad  
  
Homemade Quiche with a Tossed Green Salad, House Vinaigrette  
  
Italian Meatloaf with Broccoli and Mashed Potatoes  
  
Fresh Fruit Plate with Cottage Cheese and Date Nut Bread served with Piccadilly Sauce

## **DESSERT**

Assorted Cookies  
Cherry Crumb Pie  
Chocolate and Blonde Brownies  
Lemon Sorbet with Cookie Garnish  
Raspberry Mousse  
Rice Pudding

*Iced Tea, Hot Tea and Coffee Included*  
*All Prices are subject to a 20% Service Charge and 7% Sales Tax*

# Served Luncheons Continued

*Please Select One of the Following from Each Course*

## **FIRST COURSE**

Italian Wedding Soup, Miniature Meatballs, Escarole, and Parmesan Cheese  
Penne Pasta with Vodka Cream Sauce and Fresh Peas  
House Salad with Choice of Dressing  
Spinach Salad with Citrus Vinaigrette  
Low-Carb Mediterranean Salad of Eggplant, Artichoke and Feta with Micro Greens

## **ENTRÉE**

Sautéed Breast of Chicken Piccata  
  
Grilled Grouper, Lemon White Wine Caper Sauce  
  
Grilled Sliced Flank Steak with Mushroom Gravy  
  
Sautéed Breast of Chicken Sun Dried Tomato Cream Sauce  
  
Grilled Salmon Served Over Bowtie Pasta with Citrus Beurre Blanc  
  
Vegetable Stir Fry over Rice  
  
Mediterranean Cod Fish with Olives, Tomato and Artichoke  
  
*All Entrees are accompanied by Chef's Starch, Vegetable, Rolls and Butter*

## **DESSERT**

Mango Sorbet with Cookie Garnish  
Key Lime Pie  
Cannoli  
Coconut Macaroons Drizzled with Chocolate  
Apple Cobbler with Vanilla Crème Anglaise  
New York Style Cheesecake with Raspberry Coulis  
Apple Crumb Pie with Cinnamon Whipped Cream

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# Served Luncheons Continued

*Please Select One of the Following from Each Course*

## FIRST COURSE

Mixed Field Greens with Bleu Cheese, Pine Nuts and Dried Cranberries, Balsamic Vinaigrette  
Union League Snapper Soup with Sherry  
Traditional Caesar Salad with Parmesan Cheese and Croutons  
Seafood Bisque  
Wild Mushroom Soup  
Three Cheese Ravioli with Sun Dried Tomato Cream Sauce  
Pasta Misto: Ravioli Marinara, Penne à la Vodka, Tortellini Alfredo

## ENTRÉE

Duo of Chicken with Wild Mushroom Demi-glace and  
Salmon with Sun-Dried Tomato Cream Sauce  
  
6oz Herb Crusted Filet Mignon, Red Wine Demi-Glace  
  
Baked Tilapia à la Provençal  
  
Eggplant Rotini Stuffed with Ricotta Cheese Finished in Pesto Pomodoro Cream over Penne  
  
Bowtie Pasta with Shrimp, Crabmeat and Scallops in a Margarita Velouté  
  
Grilled 8oz Pork Chop with Caramelized Shallots and Maderia Wine Reduction  
  
Sautéed Chicken Breast topped with Shrimp, finished with a Lemon Wine Tarragon Sauce  
  
Baked Stuffed Flounder with Lump Crabmeat Béchamel  
  
Pork Loin with Caramelized Shallots and Sun-Dried Bing Cherries  
  
*All Entrees are accompanied by Chef's Starch and Vegetable*

## DESSERT

Individual Chocolate Chip Bread Pudding with Vanilla Crème Anglaise  
Almond Macaroon Pyramid with Raspberry Coulis  
Macerated Fruit in a Chocolate Tulip  
Chocolate Pecan Pie with Chocolate Cognac Sauce  
Strawberry Shortcake  
Italian Trio: Cannoli, Eclair and Mini Tiramisù

*Iced Tea, Hot Tea and Coffee Included*

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