



Seated Luncheon Menu

Appetizer

(Select 1)

- Roasted Mushroom Bisque (v)
Tomato and Cheddar Bisque (v) *with Garlic Croutons*
Classic Caesar Salad *with Garlic Croutons*
Garden Greens Salad (v, gf) *with Cucumber, Tomato and Carrots, Balsamic Vinaigrette*
Arugula & Endive Salad (v, gf) *Strawberries, Almonds, Goat Cheese, Lemon Vinaigrette*
Mixed Greens Salad (v) *Candied Pecans and Crumbled Blue Cheese, Balsamic Vinaigrette*
Penne Pasta *with Vodka Sauce*
Forest Mushroom Ravioli (v) *with Truffle Butter and Leeks*
Four Cheese Tortellini (v) *with Pesto Cream Sauce, Toasted Pine Nuts and Parmesan*

Entrée

(Select 2 entrees – Host must provide advanced counts of each entree)**

Entrées served with Chef's Choice of Seasonal Accompaniments

Grilled Chicken Caesar Salad
*Sliced Herb Marinated Grilled Chicken, Garlic Croutons
and Shaved Parmesan \$27.50*

Classic Cobb Salad
*Diced Grilled Chicken, Bacon, Blue Cheese, Avocado
and Hard Cooked Egg \$27.50*

Sautéed Chicken Marsala
with Mushrooms, Herbs and Marsala Sauce \$34

Filet of Sole Francaise
with Lemon and Capers \$35

Sautéed Chicken Francaise
with Lemon and Capers \$34

Pan Roasted Salmon (gf)
with Whole Grain Mustard Beurre Blanc \$37

Roasted Pork Medallion (gf)
with Whole Grain Mustard & Madeira \$34

Penne with Shrimp
Garlic, Sundried Tomatoes, Spinach & Parmesan \$35

Sautéed Beef Tips
Mushroom & Onion Gravy over Egg Noodles \$34

Maryland Jumbo Lump Crab Cake
with Remoulade Sauce \$45

Petite Filet Mignon (gf)
with Foraged Mushroom Demiglace \$48

Chilled Tuna Niçoise (gf)
*Rare Seared Tuna, Fingerling Potato, Hard Cooked Eggs,
Olives, Tomatoes, Green Beans, Lemon Vinaigrette \$38*

Dessert

(Select 1)

- New York Cheesecake *with Raspberry Coulis* ~ Lemon Tartlet ~ Apple Tartlet
Decadent Chocolate Torte ~ Chocolate Mousse ~ Seasonal Berry Parfait ~ Ice Cream
Served with Fresh Brewed Coffee and Specialty Teas

(v-vegetarian, gf—gluten free)

Prices do not include 20% Service Charge or NJ Sales Tax
Menu selection due 3 weeks prior to event. Final guest & entrée count due 5 Business Days prior to event.
**Please note that entrée selections need to go out in your invitations.