

Lunch Package

\$29 pp + Tax + Gratuity. Includes Coffee, Tea, and Soft Drinks

Appetizers (Select Two)

Field of Baby Greens *with honey and balsamic dressing*

Vegetable Quiche *with herb dressing*

Roasted Beet Salad *with toasted sunflower seeds and grana padano cheese*

Soup *of ginger and organic carrot*

Entrée (Select Three)

Free Range Chicken Milanese *with fresh tomato and herb provensal*

Pork Loin *with apple normade and port wine sauce, red cabbage compote*

Sautéed Filet Mignon *with potato au gratin, and pepper corn sauce (\$10 supplement)*

Pasta with House Made Pork Sausage *with spinach and tomato in garlic olive oil*

Mediterranean Grilled Vegetables *balsamic glaze and garlic toast*

Parmesan Chicken Breast *with potato purée and roasted seasonal vegetables*

Pan Seared Crab Cakes *with soy ginger essence*

Oven Roasted Salmon *with saffron rice and seasonal vegetables*

Dessert (Select One)

Grand Marnier Chocolate Mousse

Lemon Custard *in a lemon shell*

Mixed Fruit Bread Pudding *with vanilla ice cream*

Seasonal Fruit *with Crème Chantilly*

