



FIRST COURSE

HOST CHOICE OF ONE

HOUSE SALAD

BABY GREENS / TOMATO / CUCUMBER
HOUSE DRESSING

CAESAR SALAD

ROMAINE HEARTS / PECORINO ROMANO
CREAMY GARLIC DRESSING

BABY ARUGULA SALAD

DRIED CRANBERRY / TOASTED SUNFLOWER SEED
WHITE BALSAMIC VINAIGRETTE

WEDGE SALAD

ICEBERG LETTUCE / CRISPY BACON
CHOPPED TOMATO / BLEU DRESSING

MAIN COURSE

HOST CHOICE OF FOUR ITEMS

PENNE ALA VODKA

PROSCIUTTO HAM / CARAMELIZED ONION
TOMATO CREAM / PECORINO ROMANO

PASTA CARBONARA

PARMESAN CHEESE / PEAS
BACON / FRESH HERBS

CRUST LESS QUICHE

CHEF'S FEATURED BAKED EGG CUSTARD
HOME FRIES

GRILLED CHICKEN CAESAR

HEARTS OF ROMAINE / CREAMY GARLIC DRESSING
GRILLED BREAST OF CHICKEN

CHICKEN PICCATA

CHICKEN MEDALLIONS / LEMON CAPER SAUCE

GRILLED CHICKEN BREAST

HERB DUSTED / PORT WINE SAUCE

FLOUNDER FRANCAISE

LIGHT BATTERED / LEMON BEURRE BLANC

BUTTERMILK PANCAKES

MAPLE SYRUP / FRUIT GARNISH

FRENCH TOAST

BRIOCHE BREAD / MAPLE SYRUP
FRUIT GARNISH

POACHED EGGS BENEDICT

GRILLED HAM / ENGLISH MUFFIN
HOME FRIES / HOLLANDAISE SAUCE

PASTA TOMATO BASIL

PLUM TOMATO BASIL SAUCE
PECORINO ROMANO

ASIAN BEEF STIR FRY

SOY GINGER GLAZE
STIR FRY VEGETABLES

SHRIMP COBB SALAD

CHILLED SHRIMP / TOMATO / CUCUMBER / BACON
BABY GREENS / AVOCADO / EGGS / MANGO VIN

PENNE PRIMAVERA

ROASTED SEASONAL VEGETABLES
GARLIC WINE SAUCE

DESSERT

SPECIAL OCCASION CAKE OR CHEF'S DESSERT

BRUNCH BUFFET MENU

