



GROUP LUNCHEON MENU

(Parties over 15)

Chapter One

Soup du Jour

Or

House or Caesar Salad

Chapter Two

Entrée Selections

- Broiled Chicken Breast topped with Roasted Garlic & Parmesan Cream Sauce
 - Jumbo Lump Crab Cake sautéed with our special seasonings
 - Chef's Fresh Fish Selection
 - Sliced Sirloin with mushroom demi glace
 - Filet Mignon (add \$6.95 per person)

All entrees accompanied by Roasted Garlic Mashers,
Sautéed Vegetables and Rolls & Butter
Choice of Coffee, Tea or Soda

Vegetarian Option

Penne Pomodoro

Penne Pasta with Garlic, Tomatoes, Asparagus, Artichokes, Yellow Squash and Zucchini; sautéed and finished with traditional tomato sauce and Shredded Parmesan Cheese

\$16.95 per person

Chapter Three

Dessert

A la Carte

Raspberry Sorbet with Berries and Whipped Cream \$4.75

New York Cheesecake \$5.95

Crème Brulee \$5.95

All Food and Beverages are subject to Sales Tax and 18% Gratuity
A customized menu is available. Contact Flo-Ann Weaver with any questions