

## Plated Luncheon

ALL ENTRÉES INCLUDE A GARDEN SALAD, FRESH PÂTISSERIE BREADS,  
POTATOES OR RICE, SEASONAL VEGETABLES AND COFFEE & TEA SERVICE

### CHOOSE 2 ENTRÉES

- **PENNE PASTA WITH CHICKEN AND SAUSAGE**  
grilled chicken and Andouille sausage tossed with penne pasta in a lightly spiced tomato cream sauce
- **HOMEMADE MEAT OR VEGETABLE LASAGNA (MINIMUM ORDER 15)**  
with fresh made marinara sauce and ricotta cheese
- **OPEN STEAK SANDWICH**  
grilled sirloin strip steak served on crusty ciabatta with melted bleu cheese, french fries and onion ring.
- **ROSEMARY RUBBED SLICED SIRLOIN**  
served with chef's choice of potato, fresh seasonal vegetables and Bordelaise sauce
- **CHICKEN MARSALA WITH WILD MUSHROOMS**  
with a rich Marsala wine sauce and fresh wild mushroom mélange
- **CHICKEN PICCATA**  
boneless breast of chicken sautéed in a light egg batter, finished with sweet butter, capers, sun-dried tomatoes, fresh basil and lemon
- **PECAN CRUSTED SALMON**  
pecan crusted Atlantic salmon sautéed and finished with a maple buerre blanc sauce
- **SCROD CHRISTOPHER**  
fresh scrod fillet baked in a cracker crumb crust with lemon buerre blanc sauce

### ADD DESSERT . . . \$2 ADDITIONAL PER PERSON

CHEF'S CHOICE DESSERT

**\$20.00 PER PERSON**

*Prices are subject to an 18% gratuity, a 3% service charge and applicable sales tax*