

Lunch Menu

Available for three and a half hours Tuesday through Friday

Appetizer

(Choice of One)

Cream of Wild Mushroom Soup

Maine Lobster Bisque

Mesclun Salad

A Delicate Variety of Field Greens, Tossed in a Balsamic Vinaigrette

Caesar Salad

*Crisp Romaine Lettuce Tossed in our Classic Homemade Dressing,
Croutons and Parmesan Cheese*

Tri-Color Salad

Arugula, Endive and Radicchio, Vinaigrette

Entrées

(Choice of Two, Guest Selection at the Table)

Oven Roasted French Chicken Breast with Marsala Wine Jus

Grilled Salmon with Tuscan Beans and Roasted Garlic, Red Pepper Coulis

All Entrées Served with the Chef's Selection of Potato and Seasonal Vegetables

Dessert

(Choice of One)

Cheesecake Topped with Fresh Fruit

Black Forest Cake

Our Pastry Chef's Sampling Plate

Tiramisu

Individual Baked Alaska

Freshly Brewed Coffee and Tea

Soft Drinks Included

\$33 per person

Open Bar, Beer & Wine or Consumption Bar Available

\$125 Room Rental \$125 Bartender Fee

New Jersey State Sales Tax, 20% Service Charge Not Included