

Lunch Menu

Available for Three and One 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)

Entrees

(Choice of Two, Guest Selection at the Table)

Oven Roasted French Chicken Breast with Marsala Wine Jus

Poached Salmon with Leek Sauce

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

Please note: Additional service time is needed on choice menus

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

Beer and Wine \$5 per person additional

Full Open Bar or Consumption Bar Available

\$125 Room Rental \$125 Bartender Fee

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

Hors d'Oeuvres

These items may be served prior to the Lunch Menu

Hot Buffet Style Hors d'Oeuvres

(All Included)

Substitutions available

\$9.50 per person

Fried Calamari offered with a Spicy Red Sauce

Eggplant Rollatini

Thinly Sliced Marinated Flank Steak au jus

Orecchiette Pasta tossed in a Pink Vodka Sauce

Cold Buffet Style Hors d'Oeuvres

(Priced per selection)

International Cheeses, Seasonal Raw Vegetables with Dip and Assorted Fresh Cut Fruit

\$5.50 per person

Unlimited Chilled Fresh Shrimp with Cocktail Sauce and Lemon Wedges

\$10.50 per person

Sliced Italian Meats and Cheeses, Mozzarella with Roasted Red Peppers,

Bruschetta al Pomodoro, Marinated Artichoke Hearts

\$8.50 per person

Butler Served Hors d'Oeuvres

Passed on Antique Silver Trays

\$9.50 per person

(All Included)

Miniature Beef Wellington, Mushroom Duxelle

Shrimp Wrapped in Puff Pastry

Asian Spiced Chicken Satay

Pepperjack Quesadilla with Mexican Tomato Salsa

Prosciutto and Honey Mustard Palmiers

Saffron Crusted Sea Scallops Tempura on a Sugar Cane Skewer

Crisp Wonton filled with Stir Fried Vegetables with Plum Sauce

Maine Lobster Tail Medallion

Stuffed Mushroom with Crabmeat Mousse

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