



## Luncheon Menu

### Assorted Appetizer Platters

#### Choose 2

- Crudités**– Fresh seasonal vegetables served with creamy herb dipping sauce  
**Fruit and Cheese**– Fresh seasonal fruit and an assortment of cheeses  
**Fresh Mozzarella and Tomato**– Garden tomatoes and fresh mozzarella served over baby field greens, with roasted red and yellow peppers and balsamic reduction  
**Grilled Vegetable Platter**– Eggplant, zucchini, portabella mushrooms, asparagus, red and yellow peppers served on a bed of arugula  
**\*\*Shrimp Cocktail**– By the Dozen  
**Fruit Platter**– This season's selections  
**Tuna Nachos**– Fresh avocado and spicy seared tuna tossed with a chipotle ginger aioli served with crispy rice paper "nachos"  
**Pita Triangles**– With choice of marinated eggplant relish, artichoke hummus dip or tomato basil relish  
**Warm Baked Brie in Phyllo**– With your of choice basil pesto, sun dried cranberry and almond or sun dried tomato toppings with assorted crackers

### Gourmet Salads

#### Choose 2

- Rachel's Salad**– Mixed greens, dried cherries, almonds, gorgonzola cheese with raspberry vinaigrette  
**Spinach**– Chopped egg, mushrooms, tomato and red onion with bacon vinaigrette  
**Mediterranean**– Crisp Romaine, Feta, olives, tomato, red onion, cucumber, artichoke hearts, roasted red peppers with red wine vinaigrette  
**Apple and Brie**– Granny smith apples, brie, mixed field greens, toasted almonds with honey Dijonaise  
**Autumn Hudson Valley** – Frizzled sweet potatoes, New York State cheddar, pecans, grilled Granny Smith apples, with honey maple mustard vinaigrette  
**Gorgonzola**– Gorgonzola cheese, toasted pecans, Bosc pears, mixed greens with balsamic vinaigrette  
**Southwestern**– Baby greens, tomato corn salsa, avocado, crispy tortillas with tomato chipotle vinaigrette  
**Strawberry and Goat Cheese**– Baby Spinach, fresh strawberries, asparagus, goat cheese with balsamic vinaigrette  
**Pasta Salad**– Bowtie pasta, toasted pine nuts, asparagus, plum tomato, sweet basil and shaved parmesan  
**Tomato, Olive and Feta**– Plum tomatoes, olives, red onion, feta cheese with basil vinaigrette  
**Orecchiette Pasta Salad**– Broccoli, sun dried tomato, ricotta salata, sweet roasted garlic, basil and extra virgin olive oil  
**Yukon Gold Potato Salad/Macaroni Salad/ Cole Slaw**

\*\*All Salads can be topped with Chicken, Shrimp or Steak additional \$2.00 per guest

## Sandwiches

### Choose 5

- Sesame Shrimp Wrap** – Crisp sesame coated shrimp, wrapped in a flour tortilla with mixed greens, tomato, Cucumber and red onion, with oriental dressing
- Wrapped Turkey** – House roasted turkey breast, lettuce, tomato, fresh mozzarella cheese and honey mustard
- Grilled Vegetable Wrap** – Fresh zucchini squash, eggplant, roasted red peppers, portabella mushrooms and red onion, brushed with a balsamic glaze and grilled, wrapped in a soft flour tortilla with goat cheese
- Grilled Chicken Sandwich** – Brushed with a balsamic glaze, served on a fresh baked rustic roll with leaf lettuce, roasted red peppers, and fresh mozzarella
- Steak Sandwich** – NY steak marinated and grilled portabella mushrooms served on peasant bread with a horseradish sauce
- Marinated Seafood Wrap** – Shrimp, scallops, calamari and arugula, marinated in fresh herb vinaigrette and wrapped in a flour tortilla
- Turkey Club** – Turkey, bacon, lettuce and tomato
- Italian Sandwich** – Salami, provolone, ham, lettuce, tomato, onion, oil and vinegar
- Tuna Salad Wrap** – With lettuce and tomato
- Grilled Chicken Caesar** – Wrapped in a flour tortilla
- Ham and Swiss Hero** – With horseradish sauce on garlic bread
- Barbequed Chicken BLT** – Barbequed chicken breast with smoked bacon, lettuce and tomato
- Blackened Chicken Wrap** – With cheddar, smoked bacon and honey mustard
- Grilled Chicken and Portabella Mushroom** – With melted mozzarella and balsamic glaze on a roll
- Blackened Tuna Wrap** – Served rare with shredded lettuce, tomato and Wasabi mayo
- Grilled Shrimp Wrap** – With grilled shrimp, roasted vegetables and fresh mozzarella drizzled with balsamic vinaigrette, served in a flour tortilla
- Mediterranean Chicken or Shrimp Wrap** – With feta, tomato, shredded Romaine and red onion
- Garlic Grilled Steak Sandwich** – Roasted flank steak topped with sautéed spinach, gorgonzola, and balsamic vinaigrette served on toasted Tuscan bread
- Barbequed Shrimp Sandwich** – Maple mustard grilled shrimp served on a toasted rustic roll with shredded lettuce and grilled tomato, with a barbeque aioli
- Chicken and Avocado Wrap** – Marinated grilled chicken served in a grilled tortilla with avocado, cheddar, tomato corn salsa and spicy honey mustard
- Shrimp Salad Wrap** – House made shrimp salad tossed with Dijon chive aioli served in a grilled tortilla with lettuce and beefsteak tomato

**Turkey and Brie** – House roasted turkey and French brie, served on a toasted roll with baby greens, tomato and honey mustard

### Choose 2 of the following entrees

#### Chicken

**Chicken Francaise or Marsala Chicken Parmesan or Piccata Sautéed Chicken**– Topped with prosciutto, grilled portabella and Fontina with chardonnay demi glace over sautéed baby spinach

**Sesame Crusted Chicken**– Served over stir fried vegetables in a honey teriyaki sauce  
**Grilled Chicken Marco Polo**– Topped with roasted eggplant, spinach, prosciutto and mozzarella in a Cognac demi glace

**Pan Seared Chicken**– Topped with mushrooms and asparagus, sauced with a lemon roasted garlic olive oil  
**Chicken Rollatini**– Stuffed with spinach and ricotta, served with basil Pomodoro sauce

#### Seafood

**Sautéed Shrimp**– Penne with sweet roasted garlic, chardonnay, fresh tomato, white beans and arugula

**North Atlantic Salmon**– Pan seared with a sea vegetable crust, served over Bok Choy with a ginger sake glaze and Wasabi crème fraiche  
**Baked New England Tilapia**– Topped with fresh herbs, lemon garlic and breadcrumbs

**Feta Oreganata Roasted Fish**– Your choice of local Fluke, Red Snapper or Tilapia, topped with feta and seasoned bread crumbs, lemon basil olive oil drizzle over sautéed spinach

#### Pasta

##### **House Made Lasagna**

**Baked Ziti Penne Ala Vodka** With Grilled Chicken or Shrimp  
**Stuffed Shells or Baked Manicotti**

**Cajun Seafood Pasta**– With shrimp, scallops and clams in a spicy vegetable tomato sauce

**Grilled Chicken and Pasta**– Grilled chicken sautéed with garlic, fresh herbs, tomatoes, pine nuts, artichoke hearts and arugula  
**Grilled Vegetable Lasagna**– White or Red

**Sautéed Chicken and Broccoli**– In lemon white wine sauce over bow tie pasta  
**Linguine and Clam Sauce**– Choice of red or white sauce

**Chicken and Asparagus**– Sautéed chicken with asparagus, mushrooms and prosciutto in a roasted garlic thyme sauce over bowtie pasta

#### Additional Entrees **Sausage and Peppers**

**Grandmas Homemade Meatballs Paella**– Traditional Spanish dish with Clams, Mussels, Shrimp, Chicken and Chorizo stewed in saffron rice with plum tomatoes and peas

**Eggplant Rollatini**– Stuffed with shrimp, spinach and ricotta, served with a pink Pomodoro sauce

**Dessert** Price includes 1 of the following desserts

**Occasion Cake**

**Mini Pastries and Gourmet Cookies Fresh Fruit Coffee, Tea, Soda Also Included**

**Additional Dessert Options** **\*\*Chocolate Fountain** Bananas, Strawberries, Pineapples, Marshmallows, Pound Cake, Rice Crispy Treats, Pretzels **\*\*Ice Cream Sundae Bar** Vanilla and Chocolate Ice Cream, Chocolate Syrup, Caramel, M&M's, Crushed Oreos, Gummy Bears, Sprinkles, Whipped Cream, Cherries **\*\*Milkshake Bar** Vanilla and Chocolate Ice Cream, Crushed Oreos, Crushed Chocolate Chip Cookies, Sprinkles, Snickers, M&M's, Reese's Pieces **\*\*Smoothie Bar** **\*\*Cotton Candy Machine** **\*\*Make Your Own S'mores** **\*\*Make Your Own Cupcakes**

Chocolate and Vanilla Cupcakes with icing, and various toppings including sprinkles, crushed Oreos, M&Ms, crushed pretzels, Reese Pieces, etc. **\*\*Candy Table** **\*\*Italian Ices Bar** **\*\* Demi Tasse Bar** With espresso, cappuccino, herbal teas and cordial cart with brandies, Cognacs and after dinner liqueurs. Chocolate cordial cups, Strawberries and fresh whipped cream.

**Our Professional Services Also Include** Coat Check House Linens Directions and Place Cards **\*\*Valet Parking**

**\*\* Additional Charge**