

Lunch Package

\$28 pp + Tax + Gratuity. Includes Coffee, Tea, and Soft Drinks

Appetizer (Select Two)

Field of Baby Greens *with honey and balsamic dressing*

Vegetable Quiche *with herb dressing*

Roasted Beet Salad *with toasted sunflowers seeds and grana padano cheese*

Soup *of ginger and organic carrot*

Entrée (Select Three)

Free Range Chicken Breast Milanese *with fresh tomato and herb provensal*

Pork Loin *with apple normade and port wine sauce, red cabbage compote*

Sautéed Fillet Mignon *with potato au gratin, and pepper corn sauce (\$10 Supplement)*

Pasta with House Made Pork Sausage *with spinach and, tomato in garlic olive oil*

Mediterranean Grilled Vegetables *balsamic glaze and garlic toast*

Parmesan Chicken Breast *with potato puree and roasted seasonal vegetables*

Pan Seared Crab Cakes *with soy ginger essence*

Oven Roasted Salmon *with saffron rice and seasonal vegetables*

Dessert (Select One)

Grand Marnier Chocolate Mousse

Lemon Custard *in a Lemon shell*

Mixed Fruit Bread Pudding *with vanilla ice cream*

Seasonal Fruit *with crème Chantilly*

House Cake *(2\$ Supplement)*