

## **SIT DOWN LUNCH**

# First Course (Choice of One)

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Sweet Tomato Bisque, Fresh Basil with a Touch of Cream
Chicken Noodle Soup, Tender Chicken, Fresh Vegetables & Herbs, Ditalini Pasta
Roasted Butternut Squash Soup, Cinnamon, Nutmeg & Crème Fraîche
Braised Short Rib Ravioli, Crème Fraiche & Frizzled Onions
Penne ala Vodka with Shaved Parmesan Cheese
Potato Gnocci with Asparagus, Shitake, Sage & Marscapone Cream Sauce
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Baby Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

## **Main Course**

(Choice of Three)\*

Seasonal Roasted Vegetable Lasagna, Fontina Cheese Bechamel
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pommodoro
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Piccata, Lemon Butter Caper Sauce
Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine
Chicken Saltimbocca, Spinach, Prosciutto, Fontina, Fresh Sage, Marsala Wine Reduction
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Lemon Butter Salmon with Artichokes, Capers, Basil & Oven Roasted Tomatoes
Maryland Blue Crab Cakes, Sautéed Spinach, & Grain Mustard Aioli
Five Hour Braised Eye Round of Beef, Smoked Hungarian Paprika Ragout
Carved Roasted Baron of Beef, Au Jus & Crispy Onions

### Supplemental Selections:

Hand Carved Tenderloin of Beef, Maytag Blue Cheese Crust & Port Wine Demi Glace (\$4.95 Additional)

Sea Salt Crusted Prime Rib of Beef, Au Jus - (\$4.95 Additional)

Rack of Lamb, Roasted Garlic Crust & Barolo Demi Glace (\$6.95 Additional)

Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

\*Meal Counts Required (7) Days Prior to Event \$2.95 Additional for Tableside Selections

#### Dessert

Chef's Selection of Assorted Miniature Desserts Served Tableside

\$32.95 per Person

\*\* Additional Course - \$4.95 per Person

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax