

## Plated Luncheon Suggestions

All Lunches Include Selection of an Appetizer, Entrée, Chef's Choice of Vegetable and Potato or Rice, Rolls, Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas Station

### Starters

(Select One)

Chef's Daily Soup Creation  
Caesar Salad with Garlic Croutons  
Spinach Salad with Red Onions, Oranges and  
Raspberry Vinaigrette

Tossed Salad with Balsamic Vinaigrette  
Fresh Seasonal Fruit Cup  
Chilled Strawberry Soup (in season)  
Rustic Tomato-Rosemary Bisque, Herb Croutons

### Entrees

**French Chicken Breast**  
Cranberry-Port Reduction, Toasted Pecan  
Chutney  
\$21.25

**Sliced Sirloin of Beef**  
Sweet Onion Chutney and Natural Juices  
\$23.25

**Roasted Salmon**  
Apple Cider Buerre Blanc Reduction  
\$23.25

**Sautéed Chicken**  
Choice of Francaise or Marsala Sauce  
\$21.25

**Baked Scrod**  
Sherried Crumbs, Lemon Essence  
\$23.25

**Stuffed Sole**  
Stuffed w/ Tomato, Spinach & Cheese w/ Roasted  
Vinaigrette Dressing  
\$24.25

**Chicken Cordon Bleu**  
Prosciutto, Smoked Mozzarella, Fresh Sage and  
Whole Ground Mustard  
\$22.25

**Mushroom Wellington**  
Wild Mushroom, Spinach, Boursin Cheese &  
Roasted Red Pepper & Garlic Cream Sauce  
\$22.25

**Pasta Bolognaise**  
Tomato Meat Sauce, Ricotta Cheese  
\$21.25

**Fire Roasted Vegetable Spinach Ravioli**  
W/Marinara, Asiago Cream Sauce & Basil Pesto  
Sauce  
\$21.25

### Desserts

(Select One)

**Chocolate Cup**  
Filled with a Choice of Chocolate, Raspberry or  
Lemon Mousse

**Carrot Cake**  
Blend of Carrots, Walnuts, Spices and  
Cream Cheese Frosting

**Deep Dish Apple Pie**  
Caramel Sauce & Whipped Cream

**Chocolate Fudge Brownie Alamode**

**Fresh Seasonal Fruit Plate**

**Strawberry Short Cake**  
W/Whipped Cream

Prices are subject to 20% House Charge and 7% State & Local Meal Tax

## **Cold Plated Luncheon Suggestions**

All Luncheon Entrees Are Served Chilled

Accompanied by Chef's Choice of Soup or Salad, Dessert, Freshly Brewed Coffee  
Decaffeinated Coffee and Assortment of Teas Station

### **Seasonal Fruit Plate**

With Cottage Cheese or Fruit Yogurt and  
Banana Bread

\$15.95

### **The 5<sup>th</sup> Avenue Deli Plate**

Chilled Plate with Slices of Roast Beef, Vermont Ham, Oven Roasted Turkey,  
Swiss and American Cheese, Potato Salad, Leaf Lettuce, Sliced Tomatoes, Pickle Spear  
and an Assortment of Sliced Breads and Kaiser Rolls, Mayonnaise and Mustard

\$18.95

### **The Italian Deli Plate**

Chilled plate with Slices of Genoa Salami, Hot Capicola, Prosciutto  
Marinated Buffalo Mozzarella, Provolone Cheese, Roasted Red Peppers,  
Accompanied By 4 Cheese Tortellini Pasta Salad w/ Rustic Rolls

\$19.95

### **Chicken Caesar Deli Plate**

Marinated Grilled Breast of Chicken with Crisp Romaine Lettuce,  
Garlic Croutons, Roasted Red Pepper, Grilled Tomatoes and Classic Caesar Dressing

\$17.95

### **Salad Trio**

Grilled Chicken, Albacore Tuna and Tortellini Salad  
Accompanied By Crisp Harvest Greens, Tomatoes, Pickles and a Freshly Baked Flaky Croissant

\$19.95

### **Chilled Salmon**

Poached Atlantic Salmon, Crisp Baby Green Mix,  
Haricot Verts, Red Bliss Potatoes, Olives and Mustard Vinaigrette  
Garlic Focaccia Bread

\$20.95

Prices are subject to 20% House Charge and 7% State & Local Meal Tax

## Luncheon Buffet Suggestions

All Luncheon Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas Station

### Classic Deli

Chef's Specialty Soup Du Jour  
Seasonal Mixed Greens with Two Dressings  
German Potato Salad  
Potato Chips  
Lettuce, Tomato, Onions, Pickle Spears  
Assorted Deli Meats to Include:  
Oven Roasted Turkey, Maple Ham, and Roast Beef  
Swiss and Cheddar Cheeses  
Assortment of Freshly Baked Kaiser Rolls and Breads  
Chef's Dessert Selections  
\$23.95

### Little Italy

Minestrone Soup, Grated Romano  
Caesar Salad, Garlic Croutons, Parmigiano-Reggiano  
Antipasto Salad  
Rigatoni with Grilled Vegetables, Lemon Sauce  
Penne Carbonara with Prosciutto, Garden Peas  
Sautéed Chicken Breast Marsala  
Garlic Bread and Pannini Rolls  
Roasted Garlic oil and Balsamic Herb oil  
Chef's Selection of Italian Desserts  
\$24.95

### Caesar Buffet

Chef's Specialty Soup Du Jour  
Romaine Lettuce, Garlic Croutons  
Freshly Shredded Parmesan Cheese  
Fire Roasted Red Peppers, Caramelized Garlic  
Tomatoes, Pepperoncini, Kalamata Olives  
House Made Caesar Dressing, Focaccia Bread  
Assortment of Flavored Olive Oil  
Marinated Grilled Breast of Chicken  
Marinated Grilled Jumbo Shrimp  
Chef's Dessert Selections  
\$24.95

### Southwestern Fiesta

Beef & Bean Chili  
Southwestern Tossed Salad  
w/Crispy Tortilla Strips  
W/Cilantro Lime Vinaigrette Dressing  
Chicken Quesada & Beef Fajita  
Taco Bar w/ All the Fixings  
Hard and Soft Tack Shells  
Fresh made Pica De Gallo / Mexican Rice  
Chef's Dessert Selection  
\$23.95

### The Lunch Buffet

Chef's Specialty Soup Du Jour  
Seasonal Mixed Greens with Two Dressings  
Rigatoni with Grilled Vegetables and Lemon Sauce  
Penne with Tomato Basil Sauce  
Sautéed Chicken with Spinach and Caramelized  
Onions  
Sliced Sirloin of Beef with Cabernet Reduction  
Chef's Vegetable Du Jour  
Freshly Baked Rolls and Butter  
Chef's Dessert Selections  
\$24.95

Prices are subject to 20% House Charge and 7% State & Local Meal Tax  
Bar Service Available. \$50.00 Fee Applies