# 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
$23.95

**Sliced Sirloin of Beef**
Sweet Onion Chutney and Natural Juices
$25.95

**Roasted Salmon**
Apple Cider Buerre Blanc Reduction
$26.95

**Sautéed Chicken**
Choice of Francaise or Marsala Sauce
$23.95

**Baked Scrod**
Sherried Crumbs, Lemon Essence
$25.95

**Stuffed Sole**
Stuffed w/ Tomato, Spinach & Cheese w/ Roasted Vinaigrette Dressing
$25.95

**Chicken Cordon Bleu**
Prosciutto, Smoked Mozzarella w/White Wine Cream Sauce
$24.95

**Mushroom Wellington**
Wild Mushroom, Spinach, Boursin Cheese & Roasted Red Pepper & Garlic Cream Sauce
$23.95

**Pasta Bolognaise**
Tomato Meat Sauce, Ricotta Cheese
$23.95

**Fire Roasted Vegetable Ravioli**
W/Marinara, Asiago Cream Sauce & Basil Pesto Sauce
$23.95

## Desserts

(Select One)

**New York Style Cheese Cake**
With Strawberries and Whipped Cream

**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 25% 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
$18.95

## The 5th 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
$19.95

## 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
$21.95

## Chicken Caesar Deli Plate

Marinated Grilled Breast of Chicken with Crisp Romaine Lettuce,
Garlic Croutons, Roasted Red Pepper, Grilled Tomatoes and Classic Caesar Dressing
$19.95

## Salad Trio

Grilled Chicken, Albacore Tuna and Tortellini Salad
Accompanied By Crisp Harvest Greens, Tomatoes, Pickles and a Freshly Baked Flaky Croissant
$21.95

## Chilled Salmon

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

Prices are subject to 25% 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
Potato Salad w/egg
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
$24.95

## Little Italy

Minestrone Soup, Grated Romano
Caesar Salad, Garlic Croutons, Parmigiano-Reggiano
Antipasto Salad
Rigatoni Bolognese Sauce
Penne Carbonara with Prosciutto, Garden Peas
Sautéed Chicken Breast Marsala
Garlic Bread and Pannini Rolls
Chef's Selection of Italian Desserts
$25.95

## 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
Chef's Dessert Selections
$25.95

## 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
$24.95

## The Lunch Buffet

Chef's Specialty Soup Du Jour
Seasonal Mixed Greens with Two Dressings
Rigatoni Carbonara with Prosciutto, Garden Peas
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
$26.95

Prices are subject to 25% House Charge and 7% State & Local Meal Tax
Bar Service Available. $50.00 Fee Applies