

2022 OFF PREMISE LUNCHEON MENUS

MENU OPTION ONE

Your Choice of Crepe
(Seafood, Chicken, Spinach,
Broccoli & Cheddar or
Mushroom)
Saffron Rice
Caesar Salad
Tomato & Cucumber
Vinaigrette
Assorted Dinner Rolls
Chocolate Éclair
\$18.95 per person

MENU OPTION THREE

Grilled Salmon Teriyaki served with Hot Mustard
White & Wild Rice
Snow Peas with Apple & Red Bell Peppers
Fresh Salad Greens with Raspberry Vinaigrette
Assorted Market Rolls & Breads
Strawberry Mousse Torte
\$ 26.95 per person

MENU OPTION TWO

Stuffed Jumbo Pasta Shells with Ricotta Cheese & Pesto
Grilled Vegetable Salad
Mixed Green Salad with Creamy Ranch Dressing
Assorted Dinner Rolls with Whipped Butter
Lemon Mousse Cup
\$16.75 per person

MENU OPTION FOUR

Poached Filet of Atlantic
Salmon served with Dill
Mayonnaise
Pasta Primavera Salad with
Pesto
Four Leaf Salad with
Balsamic Vinaigrette
Assorted Market Rolls with
Whipped Butter
Fresh Fruit Tart
\$26.95 per person

Taxes & Service additional Beverage prices subject to change without notice

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MENU OPTION FIVE

Chicken Breast Stuffed with Spinach
Mini Red & White Potato Salad
California Mixed Green Salad
Fresh Market Rolls with Whipped Butter
Chocolate Cups with Mousse & Fresh Berries

\$19.95 per person

MENU OPTION SIX

Breast of Chicken Tandoori
Basmati Rice
Medley of Fresh Grilled Vegetables
Fresh Salad Greens with Orange Poppy Seed Dressing
Assorted Breads & Rolls
Fresh Fruit Salad
Fresh Baked Cookies

\$16.95 per person

MENU OPTION SEVEN

Vegetarian Spring Roll
Beef or Chicken Stir Fry
Shitake Mushroom Rice
Fortune Cookie
Selection of Small
Pastries

\$16.95 per person

Minimum of 20 guests

Taxes, Service & Delivery additional Beverage prices subject to change without notice