

Sit Down Luncheons

(Available weekdays only)

Openers

(Choose one)

Soup du Jour (ask for selections) Chilled Gazpacho Soup

Classic Caesar Salad, Pesto Croutons, Shredded Parmesan, Traditional Caesar Dressing
Romaine, Radicchio & Belgian Endive with Mandarin Oranges, Golden Raisins, Sliced Toasted
Almonds and Citrus Vinaigrette

Penne Pasta with Roasted Cherry Tomato, Shallots, Broccoli, Capers, Chicken Broth and Parmesan
Spinach & Mushroom Crepe, Light Cream Sauce

Freshly Baked Rolls & Butter served with all Luncheons

Entrees

Classic Chicken Picatta Lemon Butter, Capers, White Wine \$22.95

Chicken Romani Mushroom & Artichoke Sauce \$22.95

Chipotle Chicken Orange-Chipotle Salsa \$23.95 Jerk Chicken Cajun Cream Sauce \$23.95

Chicken Marengo sautéed garlic, tomato, onion \$23.95

Chicken Delmonico stuffed with red peppers & artichoke hearts, creamy Gorgonzola sauce \$23.95

Meatloaf Homestyle Brown Gravy \$22.95

Braised Beef Short Rib Roasted Garlic Cabernet Sauce \$24.95

English Cut Prime Ribs of Beef Au Jus, Horseradish Sauce \$27.95

Grilled Salmon dill cream sauce or Vidalia onion relish \$24.95

Filet of Sole Florentine spinach and Parmesan cheese \$22.95

Filet of Tilapia Tomato, Leeks & Mustard Vinaigrette \$24.95

Jacaranda Crab Cakes Served with Black Bean stuffed Tomato \$25.95

Grilled Portobello Mushroom Ricotta Cheese and Spinach Stuffing \$21.95

Grilled Vegetable Platter with Garlic Spinach Stuffed Tomato \$21.95

Jumbo Ricotta Ravioli on a Bed of Garlic Spinach with Diced Tomato, Parmesan & Pinenuts \$21.95

Accompaniments

(Choose one)

Mashed Red Potatoes with Basil Pesto Oven Roasted Potatoes Rosemary

Sautéed Sliced Potatoes with Caramelized Onions Yellow Rice with Cranraisins Potato
Pancakes

Duchesse Potato a` l'Orange Fried Sweet Plantains with Vanilla Glaze

Above served with Chef's choice of seasonal vegetables

Dessert

(Choose one)

Toasted Coconut Snowball, Chocolate Sauce

Cheesecake "Martini" with Fresh Berries & Chocolate Drizzle

Black Forest Cobbler with Oreo Cookie Brownie & Vanilla Ice Cream

Old Fashioned Ice Cream Sundae Strawberries Romanoff Key Lime Parfait

Peach Nut Crisp with Vanilla Ice Cream & Caramel Sauce

Coffee, Tea, Decaf, Iced Tea

*All pricing subject to 20% Service Charge and 6% Sales Tax

Groups under 100 persons please add room fee of \$195.00