



## Weekday Sit Down Luncheons

### Openers

Soup du Jour Chilled Gazpacho Soup Spinach & Mushroom Crepe, Light Cream Sauce  
Classic Caesar Salad, Pesto Croutons, Shredded Parmesan, Traditional Caesar Dressing  
Romaine, Radicchio, Belgian Endive, Mandarin Oranges, Golden Raisins, Sliced Almonds, 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 \$24.95  
Chicken Romani Mushroom & Artichoke Sauce \$24.95  
Chipotle Chicken Orange-Chipotle Salsa \$25.95 Jerk Chicken Cajun Cream Sauce \$25.95  
Chicken Marengo sautéed garlic, tomato, onion \$25.95  
Chicken Delmonico stuffed with red peppers & artichoke hearts, creamy Gorgonzola sauce \$25.95  
Meatloaf Homestyle Brown Gravy \$24.95  
Braised Beef Short Rib Roasted Garlic Cabernet Sauce \$26.95  
English Cut Prime Ribs of Beef Au Jus, Horseradish Sauce \$29.95  
Grilled Salmon dill cream sauce or Vidalia onion relish \$26.95  
Filet of Sole Florentine spinach and Parmesan cheese \$24.95  
Filet of Tilapia Tomato, Leeks & Mustard Vinaigrette \$24.95  
Jacaranda Crab Cakes Served with Black Bean stuffed Tomato \$27.95  
Grilled Portobello Mushroom Ricotta Cheese and Spinach Stuffing \$23.95  
Grilled Vegetable Platter with Garlic Spinach Stuffed Tomato \$23.95  
Jumbo Ricotta Ravioli on a Bed of Garlic Spinach with Diced Tomato, Parmesan & Pinenuts \$23.95

### Accompaniments

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

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 7% Sales Tax  
Groups under 100 persons please add room fee of \$295.00