

## BANQUET LUNCHEON MENU

Entrée Price Includes Rolls & Butter, Dessert and Coffee or Tea

### ~COLD ENTREES~

#### Tricolor Fusilli Pasta Salad

With Grilled Italian Vegetables, Roma Tomatoes, Fresh Mozzarella & Basil Vinaigrette, Served with Mixed Baby Lettuces

*12.95/person*

#### California Wrap

Roast Turkey Breast, Tomato, Bacon, Monterey Jack & Spicy Avocado Mayo  
Rolled in Flatbread, Served with Sliced Fresh Fruit

*12.95/ person*

#### Grilled Caesar Salad

Romaine Tossed with Creamy Caesar Dressing, Topped with Croutons, Parmesan,  
Grape Tomatoes and Grilled Chicken

*12.95/person*

Grilled Salmon- *13.95/ person*

Grilled Shrimp- *14.95/person*

#### Sonoma Chicken Salad

Roasted Chicken with Dried Cranberries, Golden Raisins and Pecans in a Fresh Tarragon Mayo  
Over Romaine Leaves, Served with Red Potato Salad

*13.50/ person*

#### Albacore Tuna Salad

White Tuna with Celery, Bell Peppers, Scallions and Fresh Dill Mayo  
Over Romaine Leaves, Served with Red Potato Salad

*13.50/person*

#### Asian Grill Wrap

Marinated Flank Steak, Baby Spinach, Frizzled Onions and Wasabi Mayo  
Rolled in Flatbread, Served with Asian Slaw

*13.95/ person*

#### Grilled Chicken & Mixed Berry Salad

Sliced Breast Over Field Greens, Tossed with Strawberries, Blueberries,  
Toasted Pistachios, Gorgonzola and Raspberry Vinaigrette

*13.95/ person*

#### Korean Steak and Spinach Salad

Marinated Flank Steak over Baby Spinach

Tossed with Mandarin Oranges, Sweet Onions and Crisp Fried Noodles in a Sesame Ginger Dressing  
With a Drizzle of Wasabi Cream

*14.95/ person*

#### New England Chicken Rollade

Spirals of Chicken Breast Stuffed with Butternut Squash and Cranberry Chutney  
Served with Golden Barley Salad and

Mixed Baby Lettuces Drizzled with Caramelized Shallots & Port Vinaigrette,  
Garnished with an Edible Orchid

*14.95/ person*

~HOT ENTREES~

The International Sandwich  
All-American Turkey Breast and Swiss Cheese Served Warm on  
Garlic French Bread with Sides of Russian Dressing and German Potato Salad  
*13.95/ person*

French Dip Sandwich  
Shaved Roast Beef Served Warm on a Garlic Herb Baguette,  
With Au Jus for Dipping and French Fries  
*13.95/ person*

Grilled Vegetable Wellington  
Eggplant, Zucchini, Yellow Squash, Portobello and Garlic Artichoke Pate Baked in Pastry,  
Roasted Red Pepper Coulis and Rice Pilaf  
*13.95/ person*

Vegetable Lasagna  
Fresh Pasta Sheets Layered with Italian Vegetables, Four Cheeses, Basil Pesto and Roma Tomato Sauce  
*13.95/ person*

Salmon and Couscous  
Roasted Salmon, Couscous and French Green Beans in Dijon Vinaigrette  
*15.95/ person*

Chicken Breast Florentine  
Stuffed with Spinach & Mushrooms, Champagne Cheese Sauce, Rice Pilaf  
*15.95/ person*

Prime Rib Au Jus  
Slow Roasted Boneless Rib Eye of Angus Beef  
With Herb and Garlic Roasted Potatoes  
*16.95/ person*

~DESSERTS~

Fresh Cut Tropical Fruit

Raspberry Sorbet with Chewy Ginger Cookie

Tangy Lemon Tart  
With Fresh Berries

Chocolate Mousse Gateau

Traditional NY Style Cheese Cake  
With Berry Compote

Carrot Cake with Cream Cheese Icing

Bête Noir with Raspberry Puree

Desserts Variees, Assorted Miniature Desserts  
(1.00 Additional)

**Appetizer course of soup or salad available at \$2.00 Additional**  
**Price based on parties of 100 or more and one entree choice for party**  
Prices Do Not Include a 19% Service Charge or 8% NYS Sales Tax.  
Prices are subject to change.