

# LUNCH & DINNER SELECTIONS

LUNCH SERVED WITH A GARDEN SALAD, WARM ROLLS & BUTTER, CHEF'S SELECTION OF VEGETABLE, STARCH, & DESSERT

## CHOICE OF ANY THREE (3)

LUNCH: \$27.00 PER PERSON

DINNER: \$32.00 PER PERSON

Selections must be made seven (7) days prior to event date



## CHICKEN FRANCAISE

Breast of Chicken with a Lemon Wine Sauce

## PAN SEARED SALMON

Filet of Salmon with Honey Teriyaki Glaze

## SHRIMP SCAMPI

Jumbo Shrimp tossed with Garlic & Chardonnay Butter

## CHATEAUBRIAND

Chateaubriand with Bordelaise Sauce

## FILET MIGNON

Filet Mignon with Bordelaise Sauce

## PORTOBELLO NAPOLEON (VEGETARIAN)

Baby Spinach, Fresh Mozzarella, Caramelized Onion, Vine Ripened Tomatoes, Eggplant & Black Vinegar



FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE & HERBAL TEAS, SOFT DRINKS

All Food & Beverage Prices are Subject to Prevailing New Jersey State Sales Tax and 20% Service Charge