

Plated Lunch Menu

Menus subject to change.

STARTER

Garden Salad tossed in a Balsamic Vinaigrette and served with Assorted Fresh Breads

ENTRÉES - (Pre-select 1 Entrée. Pre-select 2 Entrées - add \$10 per person)

Chicken Florentine filled with Spinach and Feta Cheese in a Pomodoro Tomato Sauce

Fillet of Sole stuffed with Shrimp and Lobster in a Classic Beurre Blanc Sauce

Grilled Fillet of Atlantic Salmon in a White Butter Sauce with Fresh Herbs and a touch of Lemon

Roasted Vegetarian Lasagna layered with Mozzarella and fresh Parmesan

COMPLEMENTS - (Pre-select 2 items)

Rice Pilaf

Roasted Red Bliss Potatoes

Brown Sugar Glazed Baby Carrots

Fresh Green Beans sprinkled with Almonds

DESSERTS - (Pre-select 1 dessert)

Carrot Cake

New York Style Cheesecake

Chocolate Indulgence

Lemon Mousse Cake

Buffet Lunch Menu

Menus subject to change.

SALAD

Garden Salad tossed in a Balsamic Vinaigrette and served with Assorted Fresh Breads

ENTRÉES - (Pre-select 1 Entrée)

Boneless Breast of Chicken filled with Fontina Cheese and Spinach Grilled Vegetarian Lasagna

Blackened Fillet of Salmon in a Cream Shellfish Sauce with Tomatoes and Shallots

COMPLEMENTS - (Pre-select 2 items)

Rice Pilaf

Fresh Green Beans sprinkled with Almonds

DESSERTS - (Pre-select 1 dessert)

Carrot Cake

New York Style Cheesecake

Chocolate Indulgence

Lemon Mousse Cake

Harborside Lunch Menu

BUTLERED HORS D'OEUVRES

Shrimp Spring rolls served with a Spicy Ginger Plum Sauce

Beef Teriyaki Kabobs

Salmon Mousse Filo Tartlets

STATIONARY HORS D'OEUVRES

Imported and Domestic Cheeses served with a medley of Crackers and Crostini's Garnished with Fresh Fruit

SALAD

California Baby Lettuce tossed with Tomatoes, Carrots, Cucumbers, Olives and Croutons with Balsamic Vinaigrette dressing

Italian Pasta Salad Freshly-cooked Pasta mixed and mingled with Green and Red Peppers, Celery, Sweet Onions and savory Italian Dressing

Classic Potato Salad A mix of Mashed and Cubed Potatoes, Diced Onions, Celery and Sweet Pimentos, blended with a creamy Herb Mayonnaise

CARVING STATION

Hand Carved Roasted Sirloin of Beef served with Port Wine Shallot Sauce, accompanied with Miniature Rolls and Horseradish Cream Sauce

PASTA STATION

Sautéed Shrimp, Scallops, and Mussels with Penne Pasta tossed in a Garlic White Wine Sauce

Grilled Roasted Vegetarian Lasagna

DESSERTS

Assorted Cookies, Brownies and Mini Pastries

Brunch Menu

Menus subject to change.

CARVING STATION

Roasted Prime Rib of Beef hand-carved and served with a Bernaise Sauce and Horseradish Cream

HOT ENTRÉES

Scrambled Eggs

Smoked Bacon & Sausage Links

Hash-Browned Potatoes

COLD STATION

Sliced Smoked Salmon served with miniature Breads, Chopped Eggs, Onion & Capers

Classic Caesar Salad with crunchy Croutons & freshly grated Parmesan tossed in a creamy Caesar Dressing

Italian Pasta Salad mixed and mingled with Green and Red Pepper, Celery, Sweet Onion and savory Italian Dressing

Red Bliss Potato Salad with a mix of Mashed and Cubed Potatoes, Diced Onion, Celery and Sweet Pimientos blended with Seasoned Mayonnaise

Fresh Fruit Display featuring the finest in-season selection, diced and sliced to bite-size perfection

BREADS

Freshly-baked Muffins & Danish

Flaky Croissants

Assorted Dinner Rolls

