



Sit Down Lunch

First Course

(Choice of One)

Braised Short Rib Ravioli, Crème Fraîche & Frizzled Onions
Penne ala Vodka with Shaved Parmesan Cheese
Potato Gnocchi with Asparagus, Shitake, Sage & Marscapone Cream Sauce
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Baby Iceberg Wedge, Crumbled Bacon, Red Onion, Cucumber, 1000 Island Dressing
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette
Sweet Tomato Bisque, Fresh Basil with a Touch of Cream
Chicken Noodle Soup, Tender Chicken, Fresh Vegetables & Herbs, Ditalini Pasta
Roasted Butternut Squash Soup, Cinnamon, Nutmeg & Crème Fraîche

Main Course

*(Choice of Three)**

Seasonal Roasted Vegetable Lasagna, Fontina Cheese Bechamel
Baked Eggplant Rollantine, Ricotta and Fresh Mozzarella Cheeses, Basil Pomodoro
Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Piccata, Lemon Butter Caper Sauce
Chicken Madeira, Portobella Mushrooms, Pearl Onions, Madeira Wine Demiglace
Chicken Coq Au Vin, Crimini Mushrooms, Nueske Bacon, Cipollini Onion, Fresh Herbs
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze
Maryland Blue Crab Cakes, Sautéed Spinach, & Grain Mustard Aioli
Sliced Sirloin of Beef, Button Mushrooms, Shallot & Fig Jam, Balsamic Demiglace
Sea Salt Crusted Prime Rib of Beef, Au Jus

Supplemental Selections:

Hand Carved Tenderloin of Beef, Maytag Blue Cheese Crust & Port Wine Demi Glace (\$4.95 Additional)
Rack of Lamb, Roasted Garlic Crust & Barolo Demi Glace (\$6.95 Additional)
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato, Dinner Rolls & Butter

**Meal Counts Required (7) Days Prior to Event*

**\$2.95 Additional for Tableside Selections*

Dessert

Chef's Selection of Assorted Petit Fours, Macaroons, Housemade Cookies and Brownies Served Tableside

\$35.95 per Person

*** Additional Course - \$4.95 per Person*

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax