



Plated Luncheon Options

MINIMUM OF 20 PEOPLE

Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Luncheons

If offering more than one entree, splitting fees apply

SIGNATURE OFFERINGS \$27

Crispy Chicken Sandwich Panko Crusted with Bacon, Green Onion, Thyme, Cream Cheese served with Reserve 22 Chips

Reserve 22 Club with Sliced Turkey Breast, Bacon, Avocado, Tomatoes, Pea Tendrils and Truffle Mayo, served with Reserve 22 Chips

Maryland Crab Cake Croissant Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette served with Reserve 22 Potato Chips

Spinach Salad with Crumbled Goat Cheese & Fresh Berries

Quiche Lorraine homemade with Gruyere, Bacon and Onions served with Fresh Fruit

Nicoise Salad with Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs and Lemon Garlic Vinaigrette

Grilled Chicken Breast Cobb Salad Egg, Blue Cheese, Applewood Bacon, Avocado and Grape Tomatoes

PREMIER OPTIONS

Reserve 22 Honey Chicken \$29

with Dried Figs, Toasted Walnuts, Roasted Potatoes & Chef's Selection of Vegetables

Chicken Piccata \$29

with Angel Hair Pasta and Vegetables

Spinach Stuffed Chicken \$30

with Seasonal Vegetables and Roasted Potatoes

Mediterranean Chicken \$29

Chicken Grilled Chicken Breast with Quinoa, Heirloom Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms and a Grecian Vinaigrette

Eggplant Roulade rolled with Boursin Cheese and served with Pesto Pasta **\$29**

Pasta Primavera \$29

Melody of Fresh Vegetables and Herbs in a Light Garlic Tomato Basil Sauce served over Penne Pasta and Sprinkled with Parmesan Cheese

Panko Crusted Baked Cod \$31

with Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables

Teriyaki Grilled Salmon \$30

with Coconut Rice, Pea Pods and Peppers

Prime Grade 6 oz Filet of Sirloin \$36

with Truffle Butter, Onion Strings, Garlic Mash & Chef's Selection of Vegetables

DESSERT

(choice of one)

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

Packaged bar options are available in conjunction with plated luncheons
applicable sales tax and 20% service fee additional



Plated Dinner Options

MINIMUM OF 20 PEOPLE

Coffee, Hot Tea & Iced Tea, Choice of one Either -- Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) OR Salad (House or Caesar) included with Plated Dinners

If offering more than one entree, splitting fees apply

Eggplant Roulade \$31

rolled with Bousin cheese and served with pesto pasta

Seared Atlantic Salmon with Wild Mushrooms, Blistered Tomatoes and Toasted Faro **\$35**

Reserve 22 Honey Chicken \$31

with Dried Figs, Toasted Walnuts, Rice Pilaf & Chef's Selection of Vegetables

Pasta Primavera \$31

Melody of fresh vegetables and herbs in a light garlic tomato basil sauce served over penne pasta and sprinkled with Parmesan cheese.

Mediterranean Chicken \$32

with Quinoa and Peppers, Mushrooms & Kalamata Olives

Panko Crusted Baked Cod \$31

with a Lemon Aioli, Rice Pilaf & Chef's Selection of Vegetables

Chef Tom's Pork Chops \$34

Twin 6oz Boneless Pork Chops with an Andouille Bread Crust and Creole Mayonnaise served with Cajun Rice & Roasted Vegetables

8oz Pork Loin \$30

with an Apple Brandy Demi Glace, Mashed Potatoes & Chef's Selection of Vegetables

8oz Prime Grade Filet of Sirloin \$45

with Truffle Butter, Mashed Potatoes & Chef's Selection of Vegetables

12oz Prime Rib \$47

with an Au Jus Horseradish Cream, Mashed Potatoes & Chef's Selection of Vegetables

8oz Filet Mignon \$55

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes & Grilled Asparagus

DESSERT

(choice of one)

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

Packaged bar options are available in conjunction with plated dinners
applicable sales tax and 20% service fee additional