



SIT DOWN LUNCH

First Course

(Choice of One)

Braised Short Rib Ravioli with a Touch of Crème Fraiche & Frizzled Onions
Penne ala Vodka with Shaved Parmesan Cheese
Fresh Mozzarella & Tomato Caprese, Aged Basil Balsamic Reduction & Cold Pressed Olive Oil
Baby Spinach, Applewood Smoked Bacon, Crispy Onions & Roasted Tomato Vinaigrette
Field Greens, Candied Walnuts, Bleu Cheese Crumbles, Dried Cranberries, Golden Italian Dressing
Caesar Salad, Shaved Locatelli Cheese, Garlic Crouton & Anchovy Vinaigrette

Main Course

*(Choice of Three)**

Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Francaise, Parmesan & Egg Dipped Chicken Breast with Lemon Butter Sauce
Sesame Crusted Salmon, Water Chestnuts, Bamboo Shoots & Bok Choy with Ginger Soy Glaze
Lemon Butter Sole with Artichokes, Capers, Basil & Oven Roasted Tomatoes
Maryland Blue Crab Cakes, Sauteed Spinach, & Grain Mustard Aioli
Five Spiced Pork Loin, Cheddar Stuffing & Caramelized Apple Brandy Reduction
Hand Carved Tenderloin of Beef, Maytag Blue Cheese Crust & Port Wine Demi Glace
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream
Entrees Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

**Meal Counts Required 72 Hours Prior to Event*

\$2.95 Additional for Tableside Selections

Dessert

(Choice of One)

NY Style Cheesecake with Wild Berry Compote
Chocolate Oreo Mousse Trifle with Pound Cake & Godiva Chocolate Liqueur
Apple Tarte Tatin ala Mode & Bourbon Caramel Sauce
Custom Occasion Cake
Table Platters of Housemade Chocolate Fudge Brownies and Assorted Cookies
Table Platters of Cannoli's and Cream Puffs

\$29.95 per Person

All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax