



Corporate Lunch Menu

Available for Three and One Half Hours Tuesday through Friday
Soft Drinks Included

Appetizer (Choice of One)

Fresh Melon and Imported Prosciutto

Fresh Mozzarella, Tear Drop Tomatoes,
Grilled Radicchio and Arugula drizzled with Extra Virgin Olive Oil

Maine Lobster Bisque

Mesclun Salad - A Delicate Variety of Freshly Picked Field Greens,
tossed in a Balsamic Vinaigrette

Caesar Salad - Crisp Romaine tossed with our Classic Homemade Dressing,
Croutons and Parmesan Cheese

Tri-Color Salad - Arugula, Endive and Radicchio, Vinaigrette

Entrées

(Choice of Three, Guest Selection at the Table)

Parmesan Crusted French Chicken Breast, Dijon Cream Sauce

Grilled Salmon, Sundried Tomato Beurre Blanc

(Entrées above are served with the Chef's Vegetables and Potato)

Grilled Vegetable & Mushroom Risotto, Red Pepper Coulis & Balsamic Reduction

Please note: Additional service time is needed on choice menus

Dessert

(Choice of One)

Cheesecake Topped with Fresh Fruit

Triple Chocolate Layer Cake

Our Pastry Chef's Sampling Plate

Tiramisu

Freshly Brewed Coffee and Tea

Open Bar, Beer & Wine, or Consumption Bar Available