



Luncheon A La Cart

(25 Guest Minimum)

Included

Cheese and Cracker Platter / Vegetable with Herb Dip/ Fresh Fruit Platter / Bread-Basket /
Coffee & Tea / Fudgenut Cake ball, Apple Crisp, or Ice Cream Puff

Choice of Appetizer or Salad

Appetizer (\$4)

(Included if you opt out of Salad)

(Choose 1)

Fruit Cup w/ Sorbet / Italian Wedding Soup / Cream of Broccoli Soup / Clam chowder
Minestrone Soup / Pasta Fagioli Soup / Chicken Noodle Soup / Shrimp Cocktail (\$8)

Salad (Choose 1)

Fresh Garden Salad / Mescaline Salad with Gorgonzola (\$4) / Antipasto (\$8)
Caesar Salad / Spinach Salad (\$7) / Caprese Salad (\$7.50)

Intermezzo (\$3.00)

(Choose 1)

Lemon / Raspberry / Watermelon

Pasta (\$6.00)

Penne Carbonara / Tortellini Alfredo / Penne Vodka / Ziti Marinara / Penne w/Meat Sauce
Penne Pesto

Entrée

(Choose 2)

Baked Stuffed Chicken \$27.50

With Her Stuffing

Chicken Cordon Blue \$28.75

Stuffed with baked ham and provolone cheese

Chicken Francaise \$27.50

Boneless breast of chicken sauteed in a light lemon wine sauce

Chicken Picatta \$27.50

With creamy lemon white wine caper sauce

Cape Coddler Chicken \$28.75

Chicken stuffed with cranberry bread stuffing and covered with demi-glaze

Baked New England Scrod \$27.50

Topped with herb crumbs

Broiled or Blacked Salmon \$28.25

Baked Stuffed Sole \$28.25

stuffed with snow crab meat stuffing

Yankee Pot Roast \$27.50

Roast Sliced Sirloin \$29.50

Covered with Mushroom Sauce

Eggplant Rollatini \$26.50

Stuffed with spinach, ricotta cheese and basil, topped with marinara sauce and Asiago cheese

Entrée Compliments

(Choose 1)

Twice baked Potato / Roasted Red Bills Potato / Au Gratin Potato / Baked Potato

Garlic Whipped Potato / Rice Pilaf / Whipped Potato

(Choose 1)

Green Bean Almondine / Honey Glazed Carrots / Butternut Squash / Steamed Broccoli

Seasonal Vegetable / Grilled Asparagus (\$8) / Sauteed Spinach (\$7)

Prices are Subject to 7% sales tax and a 23% House Charge