

Luncheon Selections

Minimum number of people: 40

Baked New England Schrod <i>with lemon and seasoned butter crumbs</i>	19.00
Baked Stuffed Jumbo Shrimp <i>with seafood stuffing</i>	21.00
Broiled Scallops <i>broiled with seasoned crumbs</i>	21.00
Grilled Swordfish <i>with citrus herb butter sauce</i>	21.00
Chicken Raffael <i>boneless breast of chicken stuffed with boursin cheese, arborio rice and fresh herbs topped with velouté sauce</i>	19.00
Chicken Francese <i>egg dipped and sauteed in a white wine lemon sauce</i>	19.00
Chicken Parmigiana <i>pan fried chicken topped with fresh tomato sauce and mozzarella cheese</i>	19.00
*Roast Prime Rib <i>au Jus (boneless)</i> <i>*Minimum number of people: 15</i>	20.00
Petite Filet Mignon and Jumbo Shrimp <i>with béarnaise sauce</i>	22.00
Filet Mignon <i>with béarnaise sauce</i>	22.00
Eggplant Parmigiana <i>pan fried eggplant topped with fresh tomato sauce and mozzarella cheese</i>	19.00
Baked Manicotti <i>filled with ricotta cheese, baked and topped with fresh tomato sauce</i>	19.00

Choice of two entrees at no extra charge

All of the above include your choice of the following:

Salad

Garden Salad or Caesar Salad

Vegetable

Chef's fresh vegetable of the day.

Starch

Rice Pilaf, Oven Roasted Potato, Red Bliss Mashed

Dessert

*Chocolate Mousse, Vanilla Ice Cream or Sherbet. Toppings
include: Chocolate or Strawberry Sauce. (Cheesecake available
at an additional cost of \$1.50)*

Beverage

Coffee, Tea and Fresh Brewed Decaffeinated Coffee

Luncheon Menu to be served before 3:00 pm