



Light Luncheon

This menu is perfect for any type of gathering or celebration.

Fresh Fruit & Specialty Cheeses

Seasonal fresh fruits accompanied by assorted cheeses. Served with crackers and fresh breads.

Grilled Vegetables

An array of fire roasted vegetables including asparagus, red & yellow peppers, mushrooms, green beans, potatoes, Malibu carrots & zucchini. Served cold with balsamic aioli dipping sauce.

Assorted Petite Sandwiches: Choice of Three

An elegant display of gourmet sandwiches including:

Chicken Salad on Mini Croissants - Egg Salad on Pumpernickel Rye - Turkey on Wheat Rolls - Santa Fe Chicken Wrap
Roasted Vegetable Wraps - Roast Beef on Dollar Brioche - Honey Glazed Ham w/ dijonnaise on Pretzel Roll

Jumbo Stuffed Toasted Ravioli

With Marinara

Warm Spinach Dip

with tomato rubbed fettunta bread

Assorted Gourmet Desserts

including Italian Cannoli, Tiramisu & Parfaits

Beverages

Iced Tea with lemon & Ice Water

\$20.00/person

(35 person minimum)

Menu Options

Bistro Chips	\$1.50/person
Chopped Garden Salad	\$1.75/person
Pasta Dish	\$2.00/person
Mediterranean Hummus	\$1.50/person
with pita points	
Crab Rangoon Dip	\$1.50/person
with crispy wonton chips	
Buffalo Chicken Dip	\$1.50/person
with tri-colored tortilla chips	
Decorated split flavored cake	\$72.00

Beverage Options

Add a Mimosa Station **\$100.00**

Includes 2 bottles of champagne, 2 carafes of orange juice, fruit garnishes, & champagne glasses.

Additional Champagne \$18/bottle.

Additional orange juice \$12/per carafes.

House Wine	\$18.00/bottle
Mimosa	\$6.00 each
Bloody Mary	\$6.00 each
Bottled Water	\$1.50 each
Soft Drink	\$2.00/can
Chilled Orange Juice	\$10.00/liter
Freshly Brewed Coffee	\$20.00/gallon

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff.
Prices are subject to 22% labor fee (\$375 minimum), applicable sales tax, & minimum room fee.

~ Additional menu selections available per request ~