



LUNCHEON MENU

BRIDAL SHOWER & BABY SHOWER PACKAGE 11:00AM-3:00PM

Plated Luncheon Showers Include: Choice of Soup, OR Choice of Salad, Choice of Entrée, Choice of Vegetable, Choice of Starch, Choice of Dessert, Coffee, Decaffeinated Coffee, Hot Tea, and Hot Rolls with Butter

Service charge of 18% and 8.25% sales tax will be added to prices.
Prices subject to change without notice

ENTREES

POULTRY

All Chicken Entrees \$21.95

Baked Half Chicken Duette (Lemon Herb Seasoned)

Double Breast of Chicken served with Light Cream Sauce

Chicken Marsala served with Fresh Mushrooms and Marsala Wine Sauce

Champagne Chicken Topped with Champagne Sauce

Chicken Vesuvio Topped with Garlic Wine

Chicken Brochette Served with Rice Pilaf

FAMILY STYLE

Choose 3 options \$25.00

Beef, Chicken, Polish Sausage, or Pasta

BEEF

Roast Prime Rib \$34.50

New York Sirloin Strip Steak \$33.50

Broiled Filet Mignon 8oz. \$35.95

London Broil \$27.50

Beef Tenderloin Brochette

with Rice Pilaf \$34.50

Tournedos of Beef Two- 3oz. Filet Mignon Wrapped

with Bacon \$34.00

SEAFOOD

All Seafood Entrees \$25.50

Broiled Orange Roughy

Broiled Whitefish

Broiled Salmon

PORK

All Pork Entrees \$22.95

Roasted Loin of Pork

Baked Virginia Style Ham





LUNCHEON MENU

PASTA, SOUP & SALAD

PASTA

All Pasta Entrees \$19.50

Mostaccioli

Ravioli

Fettuccini

All with choice of Meat Sauce, Marinara Sauce,
or Alfredo Sauce

Pasta entrees are not served with vegetables or
starches

SALADS

Chicken Salad served over a wedge of Pineapple and Seasonal Fruit \$19.95

Julienne Salad with Turkey, Ham, Fresh Greens, Eggs, Swiss and Cheddar Cheese \$16.50

Chicken Caesar Salad \$15.50

SOUP

French Onion

Chicken Noodle

Minestrone

Cream of Vegetable

Beef Barley

Cream of Chicken

SALAD

Tossed Green Salad with Ranch and Italian Dressing

Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Athenian Salad - Mixed Greens, Feta Cheese, Black Olives, Green Peppers, with its
own dressing (additional \$2.00 per person)





LUNCHEON MENU

STARCH & VEGETABLES

VEGETABLES

Buttered Green Beans
Green Beans Almandine
Sautee Sweet Peas
Kernel Corn
Broccoli Spears
Mixed Vegetables California Style

STARCH

Baked Potato with Sour Cream and Chives
Mashed Potatoes
Oven Brown Potatoes
Parsley Buttered Potatoes
Rice Pilaf
Parsley Butter Potatoes
Double Baked Potatoes (additional \$2.00 per person)

DESSERTS & BAR

DESSERTS

Parfait with choice of Chocolate or Strawberry Syrup
Ice Cream (Spumoni, Mint Chocolate Chip, Vanilla or Rainbow Sherbet)
Chocolate Moose
Chocolate Éclair
Cherries Jubilee (additional \$3.00 per person)
Baked Alaska (additional \$3.00 per person)

BEVERAGES

Pitchers of Soda \$9.00 per pitcher
Non-Alcoholic Punch \$52.00
Champagne Punch \$62.00
Bottle Of Champagne \$24.00
Bottle of Wine \$22.00

OPEN BAR

One Hour \$12.00 per person
Two Hours \$14.00 per person
Three Hours \$16.00 per person
Four Hours \$18.00 per person

APPETIZERS

Assorted Hot Appetizers \$4.00 per person
Freshly Cut Seasonal Fruit \$2.50 per person
Vegetable Tray with Dip \$57.00 per tray
Cheese and Crackers Tray \$67.00 per tray

