



The Luncheon Menu

Includes

A Function Coordinator to Help Plan Your Event
 A Hostess for Your Function
 Color Coordinated Linens
 Podium with Microphone upon request
 Ample Free Parking
 Handicap Accessible

Luncheon Choices

Salads

(Choice of One)

Tossed Salad	Mixed Greens and Seasonal Vegetables with Italian or Ranch Dressing	
Caesar Salad	Crisp Romaine Lettuce, Garlic Croutons, Shaved Parmesan Cheese tossed in a Caesar Dressing	
Cranberry Gorgonzola Salad	Organic Field Greens, Toasted Walnuts, Crumbled Gorgonzola Cheese and Dried Cranberries With a Champagne Vinaigrette	\$1.50 Addl
Strawberry Spinach Salad	Baby Spinach, Fresh Strawberries, Toasted Almonds, Goat Cheese with Balsamic Vinaigrette	\$2.00 Addl

Appetizers

Soup du Jour	Our Chef's Selection of Seasonal Soups	\$2.50
Strawberry and Cantaloupe Plate	Served Chilled and topped with a Strawberry Chantilly Sauce	\$3.00
Penne Pasta	Tossed with your choice of Marinara or Alfredo Sauce	\$3.00
Fresh Fruit Cup	A medley of Seasonal Fruits topped with Rainbow Sherbet	\$3.00
Seasonal Ravioli	Choice of Cheese, Butternut Squash or Wild Mushroom Ravioli in a Seasonal Sauce	\$5.95
Maryland Crab Cakes	Tender Blue Crab Cakes, served with a Cilantro-Lime Aioli	\$6.95
Chilled Shrimp Cocktail	Three Chilled Shrimp served with Lemon and our Cocktail Sauce	\$6.95

Entrees

Chicken Selections

Chicken Piccata	Lightly Floured Breast of Chicken served with a Lemon Caper Sauce	\$14.95
Chicken Marsala	Sautéed Breast of Chicken topped with Mushrooms and Marsala Sauce	\$14.95
Chicken Parmesan	Chicken Breast, lightly breaded, topped with Mozzarella Cheese and Marinara Sauce w/Ziti	\$15.95
Chicken St. Germaine	Parmesan Encrusted Breast of Chicken topped with Spring Onions, Tomato Concasse and a Lemon Butter Sauce	\$16.95
Chicken Marsala	Boneless Breast of Chicken with a Marsala Sauce	\$16.95
Chicken Kabobs	Skewered Breast of Chicken and Fresh Vegetables served over Rice Pilaf	\$16.95

Entrees
Seafood Selections

Bake Atlantic Scrod	Flaky Whitefish topped with seasoned Breadcrumbs, White Wine and Lemon	\$15.95
Pan Seared Salmon	Atlantic Salmon served with a Honey Ginger Glaze	\$16.95
Shrimp Scampi	Shrimp sautéed with oil, garlic, and spices and served over linguine	\$16.95
Lobster Ravioli	Maine Lobster Ravioli, tossed with Olive Oil, Fresh Basil and Plum Tomato Sauce	Market

Beef/Pork Selections

Roasted Pork Loin	Cranberry Glazed Pork Loin, served with Sautéed Cinnamon Apples	\$14.95
Baked Virginia Ham	Slow Roasted Country Ham served with a Pineapple Gastrique	\$14.95
Meatloaf	Homemade Meatloaf, served with a rich brown gravy	\$14.95
Open Steak Sandwich	Strip Steak done to perfection served with French Fries and Lettuce and tomato	\$16.95
Beef Kabobs	Skewered Beef Tips and Fresh Vegetables served over Rice Pilaf	\$16.95

Pasta

Pasta & Meatballs	Homemade Meatballs and Marinara Sauce served over Penne	\$13.95
Pasta Primavera	Penne Pasta Tossed with Seasonal Vegetables with a Garlic and Oil Sauce	\$14.95
Homemade Lasagna	Choice of Italian Cheese, Vegetable or Meat	\$14.95
Butternut Ravioli	Seasonal Ravioli Served with a Sage Butter and Pecan Sauce	\$15.95

Desserts

Ice Cream with Sauce	Vanilla Ice Cream served with choice of Chocolate, Carmel, or Strawberry Sauce	\$2.25
Milk Chocolate Mousse	Fluffy, Milk Chocolate Mousse garnished with Fresh Whipped Cream	\$3.25
Brownie A La Mode	Moist Chocolate Brownie, Vanilla Ice Cream, Hot Fudge, topped w/Whipped Cream and Cherry	\$3.25
Ice Cream Tulip	Vanilla Ice Cream tucked inside a French Crepe and served with Fresh Berries	\$3.25
Strawberry Shortcake	Sweet Strawberries served over a Homemade Biscuit and topped with Whipped Cream	\$3.25
Hot Apple Dumpling	Served with Vanilla Ice Cream and a warm Apple Cinnamon Sauce	\$3.50
Cherries Jubilee	Flambéed Dark Cherries served over a rich Vanilla Ice Cream	\$4.00
New York Cheese Cake	Rich New York style Cheese Cake topped with a sweet Strawberry Sauce	\$4.25
Custom Cake	A Cake designed for your Occasion	\$4.25

***All Entrees served with Chef's choice of Starch and Vegetable
Freshly Baked Rolls and Butter
Freshly Brewed Coffee and Tea***

Additional Amenities Available for Your Convenience

Open Bar Packages
Wine Service
International Cheese and Cracker Display
Three (3) Butlered Hors D'oeuvres Package
Five (5) Butlered Hors D'Oeuvres Package
Upgraded Linens
Floral Centerpieces
Music services

There is a \$2.00 Charge per Entrée for a Split Menu
Please add Sales Tax, Leicester Meals Tax and 20% Administrative Fee

Please call 508-892-1390 Ext. 304 for more information

2018