



## **Sample Served Luncheon**

### **Classic Trios**

Three Course Menus are offered with Choice of (1) Soup OR (1) Salad, Entrée and Dessert.  
Included with each selection are Seasonal Vegetables and Starch,  
An Assortment of Sourdough, Wheat and Port Walnut Rolls with Butter,  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea.

### **Soup**

#### **Fire Roasted Tomato Bisque**

Basil Garlic Croutons

### **Salad**

#### **Baby Spinach**

Toasted Pine Nuts, Feta Cheese,  
Marinated Red Onions and Aged Balsamic Vinaigrette

### **Entrées**

#### **Pan Roasted Sea Bass**

Sun-Dried Tomatoes and Citrus Caper Butter

#### **Petit Filet Mignon**

Charbroiled Portobello Mushroom, Oven Roasted Golden  
And Red Tomatoes and Classic Bordelaise

#### **Chicken Florentine**

Chicken Breast Stuffed with Spinach, Ricotta Cheese and Fresh Herbs,  
Accompanied by Thyme Risotto and Champagne Cream Sauce

### **Dessert**

#### **Tira Misu**

Ladyfingers Dipped in Espresso, Layered with Marscapone Crème and  
Served with Amaretto Crème Anglaise and Dusted Cocoa Powder



## Buffet Luncheon Selections

### The Wall Street

Soup du Jour

Spinach Salad

with Toasted Pine Nuts, Feta Cheese, Marinated Red Onions and Aged Balsamic Vinaigrette

**New Red Potato Salad**

with Green Onions, Pancetta and Fresh Herbs

**Seasonal Sliced Fruits and Berries**

**Variety of Deli Meats\* and Cheeses:**

Turkey, Roast Beef, Salami, Mortadella and Black Forest Ham, Swiss, Cheddar, Jack and Mozzarella Cheeses

**Assorted Condiments**

Lettuce, Tomatoes, Onions, Pickles, Mustards, Mayonnaise,

Whipped Cream Cheese and Chive Spreads

Assorted Breads

**Selection of Desserts to Include:**

Eclaires, Napoleons, Tira Misu, Cream Puffs and Fresh Seasonal Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### The Shores

**Gazpacho** Chilled Tomato and Cucumber Soup

**Niçoise Salad**

With Grilled Marinated Ahi Tuna, French Beans, Potatoes, Quail Eggs,

And a Provencal Parsley Dressing

**Tropical Fruit Salad**

With Honey-Lime Yogurt Dip

**Seasonal Vegetable Crudite**

With Assorted Hummus

**Grilled Rosemary Chicken Breast**

**Roast Turkey Lavosh Wrap**

With Tomato Avocado and Alfalfa Sprouts

**Poached Pear Tart**

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea



## Buffet Luncheon Selections (Continued)

### The Prospect

#### **Chilled Rotelle Pasta Salad**

#### **Spinach Salad**

Toasted Pine Nuts, Feta Cheese,  
Marinated Red Onions and Aged Balsamic Vinaigrette

#### **Sautéed Chicken Piccata**

With a Lemon Caper Beurre Blanc

#### **Pan Roasted Sea Bass**

With Tropical Salsa

#### **Citrus Basmati Rice**

#### **Sautéed Seasonal Vegetables**

With Roast Garlic and Butter

Sourdough, Wheat and Port Walnut Rolls and Butter

#### **Seasonal Sliced Fruit and Berries**

#### **Selection of Desserts to Include:**

Éclairs, Napoleons, Tira Misu, Cream Puffs and Fresh Seasonal Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea

### The Valencia

#### **Asian Chicken Salad**

Napa Cabbage, Grilled Shiitake Mushrooms, Virginia Peanuts and Plum Wine Honey-Mustard Dressing

#### **Caprese Salad**

Vine Ripened Tomatoes, Buffalo Mozzarella, Balsamic Vinaigrette

#### **Whole Roasted New York Steak**

With Bordelaise Sauce

#### **Grilled Salmon**

With a Tarragon Beurre Blanc

#### **Roasted Tri-Colored Potatoes**

#### **Mélange of Sautéed Seasonal Vegetables**

Sourdough, Wheat and Port Walnut Rolls and Butter

#### **Sliced Seasonal Fruit and Berries**

#### **Selection of Desserts to Include:**

Éclairs, Napoleons, Tira Misu, Cream Puffs and Fresh Seasonal Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea