

# PLATED LUNCHEES & DINNERS

## LUNCH & DINNER SERVICES INCLUDE:

Ecru Linen with your Selection of Napkin Color

China, Glass and Silver for Lunch or Dinner Service

All Entrée Selections are Accompanied by a Salad Selection,

Roll and Butter

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## SALAD SELECTIONS:

Cafe Salad - Mixed Spring Greens with Cherry Tomatoes, Crumbled Blue Cheese & Candied Walnuts with Raspberry Vinaigrette

Caesar Salad - Crisp Romaine Lettuce, Shredded Parmesan Cheese & Asiago Croutons Tossed with Classic Caesar Dressing

Greek Salad - Fresh Baby Spinach, Roma Tomatoes, Sliced Cucumbers, Slivers of Red Onion, Kalamata Olives & Crumbled Feta Cheese, Tossed with Lemon-Oregano Vinaigrette

Spring Green Salad: Mixed Spring Greens with Cherry Tomatoes, Cucumber, Slivered Red Onion, & Shredded Cheddar

Offered with Buttermilk Ranch & Northern Italian Dressings

Spinach & Kale Salad - Fresh Baby Spinach, Kale & Arugula with, Craisins & Heirloom Cherry Tomato Tossed in Our Aged Sherry Shallot Vinaigrette

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## ENTRÉE-STYLE SALADS

Grilled Atlantic Salmon Fillet on Yia Yia's Greek Salad - Tender Spinach Leaves with Slivers of Red Onion, Roma Tomato, Cucumbers & Kalamata Olives, Tossed with Lemon-Oregano Vinaigrette

\$18.95

# PLATED LUNCHESES & DINNERS

Chevre Stuffed Chicken Breast Salad - Chevre Stuffed Chicken Breast, Roasted & Sliced, Served Atop Fresh Field Greens with Micro Greens, 3 Color Carrot Shreds, Roasted Asparagus & Grape Tomatoes with Parsley Red Potatoes, Finished with Green Goddess Dressing

\$17.95

Beef Tenderloin Southwest Caesar Salad - Sliced Filet of Beef Tenderloin, Arranged on Arugula, & Romaine Leaves, Asiago-Chile Croutons, Shredded Parmesan Cheese, Tossed with Piquant Caesar Dressing

\$19.95

Citrus Salmon Salad - Citrus Marinated Salmon Filet, Roasted & Served Over Field Greens with Sliced Fresh Orange & Grapefruit, Sliced Pear, Asparagus, Parsley Red Potatoes, Sliced Egg, Oiled Tomatoes & Mozzarella with Raspberry-Walnut Vinaigrette

\$18.95

Caprese Salad: Layers of Beef Steak Tomatoes, Fresh Mozzarella, with Basil, Roasted Red and Orange Beets, with Organic Microgreens Drizzled with Balsamic Glaze and EVOO

\$16.95 (Add Shrimp \$6)

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## PLATED ENTRÉES – LUNCH & DINNER

### VEGETARIAN

Roasted Vegetable Lasagna-Extra Rich Tower of Fresh Roasted Garden Vegetable Lasagna, Served with Marinara Sauce, Accompanied by Roasted Asparagus

Lunch \$16.95 / Dinner \$24.95

Spinach and Mushroom Lasagna – Layers of Spinach and Fresh Sautéed Mushrooms with Ricotta, and 5 Cheese Blend, Rich Marinara and Parmesan Cheese

Lunch \$16.95 / Dinner \$24.95

Eggplant Parmesan- Breaded Filets of Eggplant, Layered with Ricotta and 5 Cheese Blend, Rich Marinara and Parmesan Cheese

Lunch \$ 17.95 / Dinner \$25.95

# PLATED LUNCHESES & DINNERS

Baked Squash Stuffed with Rich Ratatouille Vegetables on a Bed of Tabouli & Drizzled with a Smoked Red Pepper Couliis

Dinner Only \$28.95

Portabella Mushroom Cap Stuffed with Black Bean and Corn Salsa, Heirloom Cherry Tomatoes on a Bed of Creamy Polenta Drizzled with a Chipotle Avocado Cream

Lunch \$15.95 / Dinner \$ 22.95

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## L A M B

Lamb Shank - Slow Braised Lamb Shank on a Bed of Wild Mushroom Risotto or Creamy Polenta with a Mint Port Demi-Glace & Roasted Asparagus Bundle

Dinner Only \$36.95

Herb Dijon Crusted Rack of Lamb - With Mint Port Demi-Glace, Served with Asparagus Bundle & a Potato Cheddar Macaroon

Dinner Only \$38.95

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## B I R D S

Mediterranean Lemon Chicken - With Ragout of Artichokes, Summer Squashes, Fennel, Sliced Kalamata Olives & Sprinkles of Feta Cheese, Accompanied by Roasted Red Potatoes

Lunch \$17.95 / Dinner \$29.95

Santa Fe Chicken Breasts - On a Bed of Smoked Corn, Cherry Tomato & Black Bean Compote with Chimi Churra Vinaigrette, Served with Grilled Summer Vegetables

Lunch \$16.95 / Dinner \$28.95

Stuffed Herbed Chicken Breast - Herbed Chicken Breast Stuffed with Ham & Swiss Finished with a Tarragon White Wine Sauce & Accompanied with Spring Vegetable Medley & Buttered Red Potatoes with Parsley

Dinner Only \$30.95

# PLATED LUNCHESES & DINNERS

Chicken Marsala –Roasted Airline Chicken Breast with Mushrooms and Rich Marsala Wine  
Demi- Glace Served with Mashed Red Buttered Potatoes with

Chef's Selection of Fresh Vegetables

Lunch \$17.95 / Dinner \$29.95

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## P O R K

Roasted Loin of Pork Roulade - Herbed Pork Loin Rolled with Prosciutto,  
Asiago Cheese & Baby Spinach, Finished with Pan Jus Served with  
Roasted Baby Potatoes and Steamed Baby Carrots

Lunch \$21.95/ Dinner \$33.95

Pork with Apples - Center Cut Pork Chops, Roasted & Topped with Apples & Calvados  
Cream Sauce, with Fresh Garden Vegetables & Roasted Red Potatoes

Lunch \$20.95 / Dinner \$31.95

Grilled Pork Tenderloin - Sliced & Fanned on a Bed of Shitake Mushroom Ragout,  
Topped with Caramelized Apples, Roasted Asparagus & a Stuffed Potato

Lunch \$19.95/ Dinner \$31.95

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## B E E F

Flatiron Steak - Marinated & Grilled, Sliced Flatiron with Madeira Sauce, Sautéed Baby Button  
Mushrooms & Sweet Onions, Over Garlic Mashed Potatoes with Dilled Green Beans & Carrot

Lunch \$19.95 / Dinner \$34.95

Filet of Beef Oscar - Center Cut Tenderloin Filet, Seasoned & Grilled, Topped with  
Lump Crab, Fresh Asparagus & Béarnaise Sauce, Served with a Stuffed Potato

Lunch \$24.95 / Dinner \$42.95

Short Ribs & Wild Mushroom Risotto - Deep Braised Beef Short Ribs,  
Marinated in Wine & Herbs, Nested on a Bed of Wild Mushroom Risotto,  
with a Cabernet Demi Reduction, and Fresh Roasted Asparagus Bundles

Lunch \$19.95 / Dinner \$34.95

# PLATED LUNCHEES & DINNERS

Prime Rib - Slice of Herbed & Slow Roasted Angus Prime Rib, Served with  
Fresh Steamed Broccoli & Red Skin Mashed Potatoes with  
Sides of Aus Jus & Horseradish Cream

Lunch 8 oz. \$21.95 / Dinner 12 oz. \$38.95

Tenderloin Medallions - 2-3 oz. Beef Tenderloin Medallions on a Pool of Port Demi-Glace,  
with Roasted Asparagus Bundles & a Twice Baked Potato

Lunch \$21.95 / Dinner \$38.95

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## F I S H

Citrus Marinated Salmon -With Pineapple-Mango Salsa with  
Roasted Red Potato & Steamed Green Beans

Lunch \$19.95 / Dinner \$29.95

Pan Seared 3 Scallops with 2 Grilled Shrimp on a Bed of Creamed Orzo with  
Fresh Spinach and Asiago Cheese

Dinner Only \$33.95

Sea Bass -Potato Crusted with a Basil Pesto Drizzle  
& Topped with Roasted Pine Nuts on Sautéed Greens

Lunch \$23.95 / Dinner \$38.95

2 Lump Maryland Style Crab Cakes on Wilted Greens with Buttered Parsley Potatoes and  
Asparagus Drizzled with Watercress Remoulade

Lunch \$19.95/ Dinner \$34.95

All Prices Above do not Reflect 6% PA Sales Tax or 20% Gratuity