

PRIVATE EVENT LUNCHEONS

PLATED LUNCHEONS

SALADS

House Salad

Mixed baby lettuces, cherry tomatoes, cucumber, onion, buttermilk dressing

Classic Caesar Salad | 2

Crisp romaine hearts, garlic croutons, parmesan cheese, creamy Caesar dressing

The Garden Party | 2

Spring greens, watermelon radish, roasted beets, cucumber, tomato, red onion, goat cheese, white balsamic vinaigrette

Arcadia Salad | 2

Arcadia blend, strawberry, candied pecans, Manchego cheese, apple-balsamic dressing

SOUPS | 4 per person

Mama's Italian Wedding

Roasted Wild Mushroom Bisque

Truffle cream

Creamy Tomato and Sherry Bisque

Gorgonzola croutons

Seasonal Soup

Please inquire

All private events are subject to a 20% service charge as well as applicable sales tax.

*Revised
May 2017*

PLATED LUNCHEONS CONTINUED

LUNCH ENTRÉES

ENTRÉE SALADS

Served with a cup of soup du jour

Salmon Nicoise | 20

French green beans, peppers, tomatoes, egg, lemon vinaigrette

Southwestern Salad | 20

Blackened chicken breast, crisp tortillas, corn, tomatoes, black beans, roasted jalapeño ranch

Key Lime Chicken Salad | 18

Lemon poppy seed bread, fresh fruit, macadamia nuts

California Cobb | 19

Blue cheese, turkey, eggs, tomato, cucumber, onion, avocado, ham, Green Goddess dressing

SANDWICHES

Served with a cup of soup du jour

Classic Turkey Club | 16

Bacon, Swiss, lettuce, tomato, onion, mayonnaise

Roasted Pepper Hummus Wrap | 16

Feta cheese, grilled vegetables, micro cress

Grilled Chicken Caesar Wrap | 16

Iceberg lettuce, grilled chicken breast, parmesan cheese, Caesar dressing

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SEAFOOD

All plated luncheons are served with a vegetable du jour and Chef's choice of starch where appropriate.

Jumbo Lump Crab Cake | 21

Creole butter

Cornmeal-Crusted Lake Erie Walleye | 21

Horseradish sauce

Grilled Scottish Salmon | 20

Orange & fennel sauce

Shrimp Brochettes | 21

Marinated USA wild-caught shrimp, Chimichurri sauce, red pepper coulis

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Sparkling Enhancement | 8 per person

Mimosas served throughout the event

Locally-roasted Coffee & Iced Tea Service | 4 per guest

Add Unlimited Non-Alcoholic Beverages | 5 per guest

Includes sodas, locally-roasted coffee, iced tea, hot tea, lemonade, & a variety of juices

PLATED LUNCHEONS CONTINUED

MEAT

All plated luncheons are served with a vegetable du jour and Chef's choice of starch where appropriate.

Chef's Chicken Milanese | 19

Lemon, white wine, capers

Roasted Free-Range Chicken Breast | 25

Honey herb glaze

Beef Worthington | 25

Petit center-cut filet, blue cheese, mushrooms, cabernet demi

Grilled New York Strip | 27

Roasted garlic butter, tobacco onions

VEGETARIAN

Composed Garden Plate | 19

Seasonal offerings of individually prepared vegetables

Seasonal House-Made Ravioli | 19

Please inquire

Vegetable Turnover | 20

Puff pastry, Mornay sauce

DUETS

Filet and Chicken | 28

Tomato Béarnaise

Filet and Salmon | 29

Garlic herb butter

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FAMILY-STYLE DINING

For events under 20 guests, an upcharge will apply.

THE DELI BUFFET | 21 per person

Kettle Chip and Pretzels

Dijon Potato Salad

House Salad

Mixed Baby Lettuces, cherry tomatoes, cucumber, onion, buttermilk dressing

Rachels

Applewood smoked turkey, coleslaw, Swiss, Thousand Island dressing

Smoked Turkey Club Sandwiches

Swiss, bacon, tomato, mayonnaise

Southwestern Grilled Chicken Wraps

Blackened chicken breast, corn, black beans, spicy ranch

Veggie Wraps

Chef's choice of seasonal vegetables

Fresh-Baked Brownies and Cookies +4

Tiramisu, Cannoli and Fresh-baked Cookies + 6

Trio of Sorbets +7

Buckeye Sundae + 7

All private events are subject to a 20% service charge as well as applicable sales tax.

THE ITALIAN | 23 per person

The Italian is served family-style with bowls and platters at each table.

Olives and Italian Breads

Classic Caesar salad

Penne with Sausage

Fresh mozzarella, zesty tomato sauce

Chicken Milanese

Parmesan breaded chicken cutlet with lemon caper sauce

Baked Zucchini with Tomatoes

Parmesan, mozzarella

Sparkling Enhancement | 8 per person

Mimosas served throughout the event

Locally-roasted Coffee & Iced Tea Service | 4 per guest

Add Unlimited Non-Alcoholic Beverages | 5 per guest

Includes sodas, locally-roasted coffee, iced tea, hot tea, lemonade, & a variety of juices

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ELEGANT BUFFETS | 25.99 per person

All buffets include a plated House Salad, two Entrée selections, two Side selections and bread & butter.

ENTRÉES | Choice of Two

Additional entrée selections may be added for an additional \$5 per person

Canadian Salmon

Mediterranean tomatoes, artichokes, olives, mushrooms, roasted garlic wine sauce

Pecan-Crusted Pork Loin

Apricot brandy gastrique

Pan-Fried Lump Meat Crab Cakes

Horseradish butter sauce

Pasta Primavera

Sautéed market vegetables, light pesto cream

Tenderloin Tips

Slow-braised beef, sweet peppers, caramelized onions, red wine jus

Grilled Mahi-Mahi

Chili-lime sauce, green onion, crisp wontons

Chicken Marsala

Grilled chicken breast with wild mushroom marsala reduction

SIDES | Choice of Two

Chef's Seasonal Vegetable Medley

Asparagus with Lemon Butter

Mama's Buttermilk Whipped Potatoes

Herb and Garlic Roasted Redskin Potatoes

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Green Beans with Sweet Peppers

Wild Rice Pilaf

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CHEF'S CARVING STATION ADDITION

Pricing includes mini rolls and pickles. Please note there is a \$50 carving fee and a 20 guest minimum required for all Carving Station options.

Prime Rib | 12 per person

Dijon & herb-crusted, horseradish sauce

Tenderloin of Beef | 15 per person

Sweet onion marmalade, horseradish sauce

Pork Roulade | 11 per person

Apple-walnut stuffing, maple demi glaze

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Sparkling Enhancement | 8 per person

Mimosas served throughout the event

Locally-roasted Coffee & Iced Tea Service | 4 per guest

Add Unlimited Non-Alcoholic Beverages | 5 per guest

Includes sodas, locally-roasted coffee, iced tea, hot tea, lemonade, & a variety of juices

Please note there is a 20 guest minimum required for buffets. For events under 20 guests dining from buffet, an upcharge will apply.