

Served Lunch Menu

11:00am-2:00pm

This Menu Option Comes with your Choice of One Salad, One Entrée, and One Dessert Coffee and Tea Service Herbal Teas and Iced Tea/Lemonade/Water Station Bottled Beverages Available on Consumption

Salad Course:

All Salads are Served with Fresh Warm Ciabatta Rolls and Whipped Butter Rosettes

Arugula Salad - Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp Romaine and Ciabatta Croutons and a Classic Caesar Dressing topped with Parmesan Cheese

Toasted Barrel - Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens with Tomatoes, Red Onion, Carrots, Cucumbers and a Honey Balsamic Vinaigrette

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Entrée Choices

Served with Fresh Vegetables and Choice of Potato or Rice

Chicken Parmesan \$20.00

Pan Seared Chicken Breast with a Wild Mushroom and Shallot Sauce \$20.00

Boursin Stuffed Free Range Chicken Breast with a Chipotle Cream Sauce \$20.00

BBQ Beef Tenderloin Tips w/ Sautéed Onions & Peppers \$22.00

Grilled Swordfish with a Siciliana Sauce (crushed tomato, olives, garlic, fresh herbs) \$22.00

Eggplant Parmesan Layered with Freshly Grated Cheeses and Herbed Marinara Sauce \$19.00

Dessert Selections

(Select one)
Black Forest Cake
Lemon Meringue Tart

Chocolate Peanut Butter Mousse Bomb Flourless Chocolate Cake w/ Raspberry Coulis

NY Style Cheesecake topped with of Fruit topping or a Carmel sauce Or Select a Dessert Flight for \$2.75/person- your selection of three mini desserts above

Food Purchase Minimum May Apply
Prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge
(\$220.00 minimum) and applicable sales tax will be applied. Prices are subject to change.