



## Afternoon Shower Luncheon

As Your Guests Arrive, We Will Serve...

An Elegant Display of International and Domestic Cheeses and Assorted Crisp Crudité  
Accompanied by Two Dipping Sauces, Lavosh and Water Crackers

### Appetizer

(Please Select One)

#### Organic Field Greens with Toasted Almonds

Dried Currants and Strawberry-Balsamic Vinaigrette

#### Organic Baby Vegetable Risotto

With a Parmesan "Cookie" and Herb Oil

#### Parmesan Stuffed Rice Ball

Traditional Tomato "Gravy"

#### Penne Pasta with Triple Distilled Vodka Sauce

Fresh Peas and Prosciutto de Parma

#### Greek Salad

Romaine, Tomatoes, Red Onion, Cured Olives  
Sliced Cucumber and Feta-Oregano Vinaigrette

#### Hearts of Romaine "Caesar Salad Style"

Dry Aged Jack Cheese and Extra Virgin Olive Oil

#### Timbale of Lightly Smoked Ratatouille

Hand Stretched Mozzarella, Plum Tomato and  
Sicilian Basil Oil Drizzle

### Entrée

(Please Select Two)

All Entrees are Served with Our Chef's Selection of Daily Starch & Vegetable

#### Delicately Braised Short Ribs

Natural Reduction

#### Molasses Lacquered Pork Loin

Apple Cider Reduction

#### Wasabi Pea Dusted Salmon

Miso Glaze

#### European Grouper

Asparagus Stir Fry

#### Northeastern Golden Rosefish

Lemon Beurre Blanc

#### Lemon Braised Chicken

Meyer Lemon - White Wine Sauce

#### Breast of Capon

Lobster Butter Sauce

#### Eggplant Rollatini

Marinara, Balsamic Glaze & Pure Basil Oil

### Dessert

(Please Select One)

Creamy NY Style Cheesecake, Wild Berry Coulis

Carrot Cake with Cinnamon Sauce

Chocolate Mousse Dome, Tahitian Vanilla Sauce

Tiramisu, Espresso Anglaise

Baked Apple Crumb Tart, Brown Sugar Cream

Ginger-Blueberry Pie, Sweet Ginger Coulis

Or

Petite Four Plates of Assorted Miniature French, American and Italian Pastries and Cookies

Or

Uniquely Designed Special Occasion Cake

Freshly Brewed Delicious Heights Regular & Decaffeinated Coffee & Teas & Soft Drinks Included

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax