



## Afternoon Luncheon

### As your Guests Arrive, We Will Serve...

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

### First Course • Please Select (1)

**Organic Field Greens with Toasted Almonds**  
Dried Currants & Strawberry-Balsamic Vinaigrette

**Organic Baby Vegetable Risotto**  
With Parmesan Crisp & Herb Oil

**Reggiano Parmesan Arancini**  
House Made Tomato Sauce

**Penne Pasta with Triple Distilled Vodka Sauce**  
Fresh Peas & Prosciutto de Parma

**Greek Salad**  
Romaine, Tomatoes, Red Onion, Cured Olives,  
Sliced Cucumber & Feta-Oregano Vinaigrette

**Hearts of Romaine Caesar Salad**  
Dry Aged Jack Cheese & Extra Virgin Olive Oil

**Timbale of Lightly Smoked Ratatouille**  
Hand Stretched Mozzarella, Plum Tomato &  
Sicilian Basil Oil Drizzle

### Entrée • Please Select (2)

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

**Braised Short Rib**  
Natural Reduction

**Molasses Lacquered Pork Loin**  
Apple Cider Reduction

**Wasabi Pea Dusted Salmon**  
Miso Glaze

**European Grouper**  
Lemon-Dill Cream Sauce

**Lemon Braised Chicken**  
Meyer Lemon – White Wine Sauce

**Northeaster Golden Rosefish**  
Lemon Beurre Blanc

**Breast of Capon**  
Lobster Butter Sauce

**Eggplant Rollatini**  
Marinara, Balsamic Glaze & Sicilian Basil Oil

### Dessert • Please Select (1)

**Creamy NY Style Cheesecake** - Wild Berry Coulis  
**Carrot Cake** - 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 & Italian Pastries & Cookies

OR

Custom Special Occasion Sheet Cake

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