



SIT DOWN LUNCH

Sit Down Lunch Package for Groups of 50 Guests or More
Tableside Offering of Coffee, Assorted Teas, and Soft Drinks

First Course

(Choice of One)

Garden Salad, Balsamic Vinaigrette
Caesar Salad, Locatelli Cheese, Garlic Crouton
Eggplant Rollantine, Plum Tomato Sauce
Tortellini Carbonara with Peas & Mushrooms
Rigatoni ala Vodka
Fresh Mozzarella, Sliced Tomato, Basil Pesto Drizzle

Main Course

*(Choice of Three)**

Chicken Florentine, Spinach & Mozzarella, Lemon Butter Sauce
Chicken Francaise, Lemon Wine Sauce
Chicken Sorrento with Prosciutto, Eggplant, Mozzarella, Tomato Demi
Tilapia Oregennata, Chive Citrus Beurre Blanc
Crab Stuffed Filet of Flounder, Lemon Butter Sauce
Maryland Crab Cakes, Sauteed Spinach, & Caper Aioli
Herb Crusted Cod, Baby Shrimp, Scampi Sauce
Petite Filet Mignon, Port Wine Mushroom Demi Glace
Sliced Beef Tenderloin, Cabernet Sauce

Accompanied With Chef's Selection of Fresh Vegetables, Potato or Rice, Dinner Rolls & Butter

**Meal Counts Required 72 Hours Prior to Event
\$2.95 Additional for Tableside Selections*

Dessert

(Choice of One)

Triple Chocolate Layer Cake, Chocolate Sauce and Fresh Cream
Chocolate Oreo Mousse Parfait, Fresh Cream
Apple Turnover Streusel ala Mode & Caramel Sauce
NY Cheesecake, Strawberry Coulis

\$26.95 per Person

All Food and Beverage Charges Subject to 20% Service Charge and 7% NJ Sales Tax