



# BEREAVEMENT LUNCH SERVED

\$ \_\_\_\_\_ PER PERSON, PLUS 6% TAX AND 20% GRATUITY  
(MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$ \_\_\_\_\_ SERVICE CHARGE)

## APPETIZER *(Choose One)*

- **SOUP** — CHICKEN NOODLE, MINISTRONE, CREAM OF BROCCOLI or BEEF BARLEY

OR

- **SALAD**

**MIXED FIELD GREENS** — Cucumber, Grape Tomatoes, Shredded Carrots, Fresh Mushrooms, Red & Yellow Peppers. **Choice of Dressing:** Honey Mustard, Thousand Island, Ranch, Raspberry or Balsamic Vinaigrette

**CAESAR SALAD** — Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing

## FRESH BREADS AND ROLLS

## ENTRÉE *(Choose One)*

- **CHICKEN MARSALA** — Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- **CHICKEN ROMANO** — Romano Crumb Crusted, Garlic and Sundried Tomato Cream
- **FLOUNDER FLORENTINE** — Spinach Stuffed Flounder with Seafood Sauce
- **BEEF TIP MEDALLIONS** — served with Dutch Noodles in a Mushroom Demi-Glace

**All Entrées Served with Chef's Choice of Potato and Seasonal Vegetable**

Vegetarian and Gluten-Free options available.

## DESSERT

CHEF'S CHOICE OF DESSERT

## BEVERAGE STATION

COFFEE, TEA AND ICED TEA - Regular and Decaffeinated

## ADD-ON OPTIONS

### VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese (serves up to 40 people)

\$ \_\_\_\_\_ plus 6% Tax and 20% Gratuity

### IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads (serves up to 40 people)

\$ \_\_\_\_\_ plus 6% Tax and 20% Gratuity

### ADDITIONAL ENTRÉE OPTIONS (PER PERSON)

- **SALMON**..... \$ \_\_\_\_\_
- **PETITE FILET** ..... \$ \_\_\_\_\_

Served with Potato and Vegetable Du Jour

### DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit  
\$ \_\_\_\_\_ per person plus 6% Tax and 20% Gratuity

MAITRE D' FEE: \$ \_\_\_\_\_