

Plated Luncheon Suggestions

All Lunches Include Selection of an Appetizer, Entrée, Chef's Choice of Vegetable and Potato or Rice, Rolls, Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Starters

(Select One)

Chef's Daily Soup Creation Tossed Salad with Balsamic Vinaigrette

Caesar Salad with Garlic Croutons Fresh Seasonal Fruit Cup

Spinach Salad with Red Onions, Oranges and

Raspberry Vinaigrette

Chilled Strawberry Soup (in season)

Rustic Tomato-Rosemary Bisque, Herb Croutons

Entrees

French Chicken Breast

Cranberry-Port Reduction, Toasted Pecan Chutney \$13.95

Sliced Sirloin of Beef

Sweet Onion Chutney and Natural Juices \$15.95

Roasted Salmon

Apple Cider Buerre Blanc Reduction \$15.95

Sautéed Chicken

Choice of Franchise or Marsala Sauce \$13.95

Baked Scrod

Sherried Crumbs, Lemon Essence \$15.95

Stuffed Sole

Spinach, Cream Cheese, Aromatic Tomato Coulis \$16.95

Chicken Cordon Bleu

Prosciutto, Smoked Mozzarella, Fresh Sage and

Whole Ground Mustard \$14.95

Mushroom Wellington

Wild Mushrooms, Spinach, Boursin Cheese and

Roasted Red Pepper Coulis \$14.95

Pasta Bolognaise

Tomato Meat Sauce, Ricotta Cheese \$13.95

Tagliatelle Primavera

Sun-Dried Tomatoes, Fresh Pesto Sauce \$13.95

Prices are subject to 18% House Charge and 6.25% State Tax & .75% Local Meals Tax

Desserts

(Select One)

Chocolate Cup Carrot Cake

Filled with a Choice of Chocolate, Raspberry or
Lemon Mousse
Blend of Carrots, Walnuts, Spices and
Cream Cheese Frosting

Deep Dish Apple Pie Chocolate Fudge Cake

Caramel Sauce Raspberry Coulis

Fresh Seasonal Fruit Plate Lemon Torte

Zabaglione Sauce Kiwi Coulis

Castle of Knights Luncheon Menu

Cold Plated Luncheon Suggestions

All Luncheon Entrees Are Served Chilled

Accompanied By Chef's Choice of Soup or Salad, Dessert, Freshly Brewed Coffee

Decaffeinated Coffee and Assortment of Teas

* Maximum of 150 Guests *

Seasonal Fruit Plate

With Cottage Cheese or Fruit Yogurt and
Banana Bread
\$10.95

The 5th Avenue Deli Plate

Chilled Plate with Slices of Roast Beef, Vermont Ham, Oven Roasted Turkey,
Swiss and American Cheese, Potato Salad, Leaf Lettuce, Sliced Tomatoes, Pickle Spear,
And a Assortment of Sliced Breads and Kaiser Roll, Mayonnaise and Mustard
\$12.95

The Italian Deli Plate

Chilled plate with Slices of Genoa Salami, Hot Capicola, Prosciutto
Marinated Buffalo Mozzarella, Provolone Cheese, Roasted Red Peppers,
Accompanied By Pesto Vegetable Pasta Salad and Garlic Focaccia
\$13.95

-Continues-

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Chicken Caesar Deli Plate

Marinated Grilled Breast of Chicken with Crisp Romaine Lettuce,
Garlic Croutons, Roasted Red Pepper, Grilled Tomatoes and Classic Caesar Dressing
\$11.95

Salad Trio

Grilled Chicken, Albacore Tuna and Tortellini Salad
Accompanied By Crisp Harvest Greens, Tomatoes, Pickles and a Freshly Baked Flaky Croissant
\$13.95

Chilled Salmon

Poached Atlantic Salmon, Crisp Baby Green Mix,
Haricot Verts, Red Bliss Potatoes, Olives and Mustard Vinaigrette
Garlic Focaccia Bread
\$14.95

Luncheon Buffet Suggestions

All Luncheon Buffets Include Freshly Brewed Coffee, Decaffeinated Coffee and Assortment of Teas

Classic Deli \$15.95

Chef's Specialty Soup Du Jour
Seasonal Mixed Greens with Two Dressings
German Potato Salad
Potato Chips
Lettuce, Tomato, Onions, Pickle Spears
Assorted Deli Meats to Include:
Oven Roasted Turkey, Maple Ham, and Roast Beef
Swiss and Cheddar Cheeses
Assortment of Freshly Baked Kaiser Rolls and Breads
Chef's Desserts Selections

Little Italy \$16.95

Minestrone Soup, Grated Romano
Caesar Salad, Garlic Croutons, Parmigiano-Reggiano
Antipasto Salad
Fresh Mozzarella and Tear Drop Tomato Salad
Rigatoni with Grilled Vegetables, Lemon Sauce
Penne Carbonara with Prosciutto, Garden Peas
Sautéed Chicken Breast Marsala
Garlic Bread and Pannini Rolls
Assortment of Flavored Oil and Caramelized Garlic
Chef's Selection of Italian Dessert

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Caesar Buffet \$15.95

Chef's Specialty Soup Du Jour
Romaine Lettuce, Garlic Croutons
Freshly Shredded Parmesan Cheese
Fire Roasted Red Peppers, Caramelized Garlic
Tomatoes, Pepperoncini, Kalamata olives
House Made Caesar Dressing, Focaccia Bread
Assortment of Flavored Olive Oil
Marinated Grilled Breast of Chicken
Marinated Grilled Jumbo Shrimp
Chef's Dessert Selections

Southwestern Fiesta \$14.95

Tortilla Soup with Smoked Chicken
Romaine Lettuce, Loco Queso, Cilantro Vinaigrette
Vegetarian Chili with Blue Tortilla Chips
Cheese Enchilada Casserole, Ranchero Sauce
Cilantro-Lime Grilled Chicken Strips
Texas Style Beef Fajita Meat
Warm Tortilla Shells
Shredded Lettuce, Guacamole, Sour Cream
Pico De Gallo, Mexican Rice
Pecan Pie

The Lunch Buffet \$15.95

Chef's Specialty Soup Du Jour
Seasonal Mixed Greens with Two Dressings
Rigatoni with Grilled Vegetables and Lemon Sauce
Penne with Tomato Basil Sauce
Sautéed Chicken with Spinach and Caramelized
Onions
Sliced Sirloin of Beef with Cabernet Reduction
Northern Rice Pilaf
Chef's Vegetable Du Jour
Freshly Baked Rolls and Butter
Chef's Dessert Selections

-Continues-

Executive Buffet \$16.95

Rustic Tomato-Rosemary Bisque
Seasonal Mixed Greens with Two Dressing
Cold Sesame Noodles with Peanut Sauce
Roasted Chicken Salad
Albacore Tuna Salad
Marinated Beef Tenderloin with Horseradish Cream
Cranberry Chutney, Roasted Red Peppers
Marinated Artichokes, Marinated Mushrooms
Freshly Baked Croissants, Focaccia Bread
Chef's Dessert Selections