

Executive Luncheon

Salad Course

Tricolor Salad

with Arugula, Belgium Endive and Radicchio with Balsamic Vinaigrette

or

Soup du Jour

Entrée

(Guests to choose from one of the following)

Filet of Sole Sautéed in a Pignolia Nut Crust

Honey-Lemon Beurre Blanc and Seasonal Vegetables

Grilled Breast of Chicken marinated with Lemon, Rosemary and Olive Oil

Served with Roasted Garlic Mashed Potatoes and Sautéed Spinach

Sliced Beef Tenderloin Served with Red Wine Sauce,

Mashed Yukon Gold Potatoes and Fresh Vegetables

Dessert

(Guests to choose from one of the following)

Choice of Flourless Chocolate Cake

Fresh Fruit with Sorbet

Served with Complete Coffee Service

\$39.00 Per Person

20% Service Charge, 7% Sales Tax