

SAMPLE PLATED LUNCH MENU*

Items are subject to change.

FIRST COURSE

Classic Caesar

Crisp Romaine Hearts tossed in Caesar Dressing and topped with homemade Croutons and shaved Parmesan

Lobster Bisque

Rich Lobster simmered in savory Butter and Cream, blended with a touch of Sherry, and finished with a homemade Herb Crouton

Caramelized Duck en Croûte

Savory blend of Duck Confit, forest Mushrooms, Onions, flavorful Cheeses and Herbs baked in Puff Pastry, served over Spaghetti Squash, with sweet Marsala Demi-Glace, Dried Cherries and Candied Pecans

MAIN COURSE

Roasted Chicken Santa Cruz

Pan-Roasted Chicken accompanied by Vegetable Ratatouille drizzled with Chipotle Tomato Cream Sauce

Toasted Sesame Salmon

Sesame-grilled fillet of Salmon, roasted with Soy and Ginger, served atop crisp Romaine Hearts and mixed with Cilantro Rice Wine Vinaigrette and Sesame Ginger Rice

Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Romano, Parmesan and Ricotta Cheeses, in a rustic Pomodoro Sauce, topped with fresh Shrimp and Scallops, and drizzled with creamy Alfredo Sauce

Herb-Roasted Vegetable Napoleon

Ragoût of hearty Zucchini, Eggplant, Summer Squash, Tomato and Spinach, generously layered with crispy Lavash, White Bean Spread, in a light Vegetable Sauce with roasted Garlic and Basil

CHILDREN'S MENU ITEMS

Chicken Fingers with Fries

Seasoned Fries

DESSERTS

Bar/Bat Mitzvah Cake provided by family

Kosher meals are available for an additional fee. Call for menus & details.



SAMPLE PLATED DINNER MENU*

Items are subject to change.

FIRST COURSE

Caramelized Duck en Croûte

Savory blend of Duck Confit, forest Mushrooms, Onions, flavorful Cheeses and Herbs baked in Puff Pastry, served over Spaghetti Squash, with sweet Marsala Demi-Glace, Dried Cherries and Candied Pecans

Apple and Strawberry Pecan Salad

Fresh Mixed Greens with tart Granny Smith Apples, Caramelized Pecans, Ripe Strawberries, Fresh Tomatoes and Crumbled Bleu Cheese, tossed in a Raspberry Vinaigrette

Lobster Bisque

Rich Lobster simmered in savory Butter and Cream, blended with a touch of Sherry, and finished with a homemade Herb Crouton

Seafood Mélange

Rich combination of Atlantic Sea Scallops, Gulf Shrimp and Blue Crab, blended together and baked with a flavorful mix of Garlic, Onions, Peppers and Spinach

MAIN COURSE

Roasted Chicken Santa Cruz

Roasted smoked Chicken Breast served atop sautéed Vegetables and Chicken Chorizo, finished with a Chipotle Tomato Cream Sauce

Argentinean Salmon

Pan-Seared Salmon Fillet marinated in spicy Chimichurri Sauce, served over fried mashed Yucca Cake with Sweet Corn, Hominy Posole and crispy Corn Tortilla Strips

Seafood Ravioli Gratinée

Jumbo Ravioli filled with imported Romano, Parmesan and Ricotta Cheeses, in a rustic Pomodoro Sauce, topped with fresh Shrimp and Scallops, and drizzled with creamy Alfredo Sauce

Mushroom Braised Short Ribs

Braised Beef Short Ribs with Wild Mushroom Duxelle, Garlic Mashed Potatoes, golden Puff Pastry, crispy Onion Straws and steamed Broccoli

Herb-Roasted Vegetable Napoleon

Ragoût of hearty Zucchini, Eggplant, Summer Squash, Tomato and Spinach, generously layered with crispy Lavash, White Bean Spread, in a light Vegetable Sauce with roasted Garlic and Basil

CHILDREN'S MENU ITEMS

Chicken Fingers with Fries

Seasoned Fries

DESSERTS

Bar/Bat Mitzvah Cake provided by family

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**Items are subject to change and can be altered based on specific dietary needs.*

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