



# Light Luncheon

This menu is perfect for any type of gathering or celebration.

## Fresh Fruit & Specialty Cheeses

Seasonal fresh fruits accompanied by assorted cheeses. Served with crackers and fresh breads.

## Grilled Vegetables

An array of fire roasted vegetables including asparagus, red & yellow peppers, mushrooms, green beans, potatoes, Malibu carrots & zucchini. Served cold with balsamic aioli dipping sauce.

## Assorted Petite Sandwiches: Choice of Three

An elegant display of gourmet sandwiches including:

Chicken Salad on Mini Croissants - Egg Salad on Pumpernickel Rye - Turkey on Wheat Rolls - Santa Fe Chicken Wrap  
Roasted Vegetable Wraps - Roast Beef on Dollar Brioche - Honey Glazed Ham w/ dijonnaise on Pretzel Roll

## Jumbo Stuffed Toasted Ravioli

With Marinara

## Warm Spinach Dip

with tomato rubbed fettunta bread

## Assorted Gourmet Desserts

including Italian Cannoli, Tiramisu & Parfaits

## Beverages

Iced Tea with lemon & Ice Water

**\$19.00/person**  
(35 person minimum)

## Menu Options

Chopped Garden Salad	\$1.75/person
Pasta Dish	\$2.00/person
Mediterranean Hummus with pita points	\$1.50/person
Crab Rangoon Dip with crispy wonton chips	\$1.50/person
Buffalo Chicken Dip with tri-colored tortilla chips	\$1.50/person
Decorated split flavored cake	\$72.00

## Beverage Options

<b>Add a Mimosa Station</b>	<b>\$75.00</b>
2 bottles of champagne, 3 carafes of orange juice, fruit garnishes, & champagne glasses. Additional Champagne \$18/bottle. Additional orange juice \$10/per carafes.	
House Wine	\$18.00/bottle
Mimosa	\$6.00 each
Bloody Mary	\$6.00 each
Bottled Water	\$1.50 each
Soft Drink	\$1.75/can
Chilled Orange Juice	\$10.00/liter
Freshly Brewed Coffee	\$20.00/gallon

Pricing includes all necessary silver, china, glassware, guest table linens, our professional staff. Prices are subject to 22% labor fee (\$375 minimum), applicable sales tax, & minimum room fee.

~ Additional menu selections available per request ~