

Classico Lunch Menu

Classic Cold Display

*Imported & domestic cheeses, chilled vegetable crudités
and fine dips accompanied by English crackers*

Host's Choice of Salad:

Fresh Garden or Traditional Caesar

Choice of Six Entrees:

All Entrees Served with Potato and Vegetable Du Jour

Chicken Marsala

*Breast of chicken sautéed with fresh
mushrooms, marsala white wine, & a touch
of butter*

Rigatoni alla Vodka

*With baby shrimp, broccoli florets,
plum tomato & a touch of cream*

Chicken Francese

*Breast of chicken, dipped in egg batter &
sautéed in olive oil, white wine, lemon,
butter sauce*

White Sea Bass Oreganata

*Fresh fillet topped with seasoned Italian
breadcrumbs, in a lemon & white wine
sauce*

Salmon Dijonnaise

*Grilled fillet of Norwegian Salmon served
with a lemon wedge & Dijonnaise sauce*

Penne Ortolana

*Seasonal garden vegetables tossed in a plum
tomato sauce with roasted garlic*

Choice of Dessert:

Decorated Occasion Cake

Assorted Cookies or Fresh Fruit Platters

Unlimited Fresh Brewed Regular & Decaffeinated Coffees, Teas & Soft Drinks Included

\$44.00 per person

Plus 8.625% tax and 20% gratuity

\$400.00 Deposit required for Reservation

**Combine an UNLIMITED amount of TWO signature brunch drinks or RED
& WHITE wines to this package for a total of \$52.00 per person**

** Mimosa ~ Bellini ~ Bloody Marys ~ Champagne Punch **