

# Capri Lunch Menu

## Classic Cold Display

*Imported & Domestic Cheeses, chilled Vegetable Crudit  & fine Dips  
accompanied by English crackers*

## Host's Choice of Appetizer

### **Mozzarella Caprese**

*Fresh Homemade Mozzarella, paired with sliced vine-ripe Tomato & Basil, drizzled with Extra Virgin Olive Oil*

OR

### **Shrimp Cocktail**

*Four Jumbo Shrimp, served with Cocktail Sauce & Lemon wedge*

## Host's Choice of Salad

*Fresh Garden ~ or ~ Traditional Caesar*

## Guest's Choice of Six Entrees

*All Fish & Chicken Entrees served with Potato & Vegetable of the day*

### **Salmon Sofia**

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

### **Chicken Francese**

*Breast of Chicken, dipped in egg batter &  
saut ed in Olive Oil, White Wine,  
Lemon, Butter sauce*

### **Rigatoni alla Vodka**

*With Baby Shrimp, Broccoli florets,  
Plum Tomato & a touch of Cream*

### **White Sea Bass Capri**

*Fresh fillet broiled with Artichoke Hearts, Fresh  
Tomato, Roasted Garlic & White Wine*

### **Veal Sorrentino**

*Saut ed & topped with Sliced Baby Eggplant,  
Prosciutto & melted Mozzarella Cheese, lightly  
baked with a touch of  
fresh Plum Tomato*

### **Eggplant Rollatini**

*Eggplant slices, dipped in egg, saut ed & rolled  
with Ricotta & Mozzarella Cheese, baked &  
topped with a light Tomato Sauce  
Served with a side of Pasta*

## Host's Choice of Dessert

*Decorated Occasion Cake ~ or ~ Fresh Fruit Platters*

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

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*Host's Choice of Unlimited Alcohol Package, included in price:*

*House Red & White Wines*

*or TWO signature Brunch Drinks*

*Mimosa ~ Bellini ~ Bloody Mary ~ Champagne Punch \**