

Classico Lunch Menu

Charcuterie Table

*Cured Meats, Imported & Domestic Cheeses, Fruits & Berries, Nuts,
Fresh House-Made Garlic Breadsticks, Vegetable Crudit  & Dip*

Host's Choice of Salad

Fresh Garden ~ or ~ Traditional Caesar

Guest's Choice of Six Entrees

All Fish & Chicken Entrees Served with Potato & Vegetable Du Jour

Salmon Sofia

*Grilled fillet of Norwegian Salmon
served with a Lemon wedge
& Dijonnaise Sauce*

White Sea Bass Oreganata

*Fresh fillet topped with seasoned
Italian breadcrumbs,
in a Lemon & White Wine Sauce*

Chicken Francese

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

Chicken Marsala

*Breast of Chicken saut ed
with fresh Mushrooms,
Marsala White Wine, & a touch of Butter*

Rigatoni alla Vodka

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

Penne Ortolana

*Seasonal Garden Vegetables tossed in a
Plum Tomato Sauce with Roasted Garlic*

Host's Choice of Dessert

Decorated Occasion Cake ~ or ~ Fresh Fruit Platters

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

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 **