

## Lunch Package # 1

### Appetizer Course

#### **Soup of the Day**

**House Salad with Honey Balsamic Dressing**

### Entrees Course

#### **Roasted Chicken Thigh**

Apricot Chutney, Sweet Potato Cake & Spinach

#### **Honey & Mustard Crusted Salmon**

Sweet Potato & Spinach

#### **Spaghetti & Meatballs**

#### **Lime Marinated Grilled Shrimp & Ancient Grain Salad**

Pea Shoot, Farro, Cucumber, Walnut, Pomegranate Seed & Red Wine Vinaigrette

#### **Chicken Stir Fry**

Mixed Vegetables, Lavage, Roasted Peanuts & Quinoa Pasta (Gluten free)

### Dessert Course

#### **Apple Pie with Caramel Sauce**

#### **Cookies and Brownies**

#### **Cheese Cake**

Coffee, Tea, Decaffeinated Coffee & Soft Drinks

\$ 27 ++ Per Person

## Lunch Package # 2

### Appetizer Course

#### **Soup of the Day**

**House Salad with Honey Balsamic Dressing**

**Griddled Brie Salad with Raspberry Champagne Dressing**

**Fried Calamari** Paired with Saffron Aioli & Spicy Tomato Sauce

### Entrée Course

#### **Pepper Crusted Filet Mignon**

Mashed Potato, Vegetable & Brandy Cream Sauce

#### **Honey & Mustard Crusted Salmon**

Sweet Potato & Spinach

#### **Roasted Chicken Thigh**

Apricot Chutney, Sweet Potato Cake & Spinach

#### **Lime Marinated Grilled Shrimp & Ancient Grain Salad**

Pea Shoot, Farro, Cucumber, Walnut, Pomegranate Seed & Red Wine Vinaigrette

#### **Spaghetti & Meatballs**

#### **Chicken Stir Fry**

Mixed Vegetables, Lavage, Roasted Peanuts & Quinoa Pasta (Gluten free)

#### **Moroccan Seafood Linguini**

Scallops, Shrimp, Calamari, Anchovies, Tomato, Onion, Olive Oil & Fresh Basil

### Dessert Course

#### **Apple Pie with Caramel Sauce**

#### **Mini Chocolate Lava Cakes with Vanilla Sauce**

#### **Cheese Cake**

Coffee, Tea, Decaffeinated Coffee & Soft Drinks

\$ 36 ++ Per Person

## Lunch Package #3

Appetizer Course – Served Family Style – Choose 3

**Fried Calamari** Paired with Saffron Aioli & Spicy Tomato Sauce

**Cheese Plate** with Fruit & Crackers

**Crispy Buffalo Wings** with Bleu Cheese or Ranch Dressing

**Nachos Grande** Crispy Corn Tortillas Baked With Seasoned Taco Meat & Cheddar Topped With Shredded Lettuce, Tomato, Sliced Olives, Sour Cream & Salsa

**Penne Ala Vodka**

Soup or Salad Course

**Soup of the Day** House Salad with Honey Balsamic Dressing

**Classic Caesar Salad** with Garlic Croutons & Parmesan Cheese

Entrée Choice

**Lobster Ravioli**

Crabmeat & Fresh Tarragon Cream Sauce

**Pepper Crusted Filet Mignon**

Mashed Potato, Vegetable & Brandy Cream Sauce

**Honey & Mustard Crusted Salmon**

Sweet Potato & Spinach

**Roasted Chicken Thigh**

Apricot Chutney, Sweet Potato Cake & Spinach

**Chicken Stir Fry**

Mixed Vegetables, Lavage, Roasted Peanuts & Quinoa Pasta (Gluten free)

**Moroccan Seafood Linguini**

Scallops, Shrimp, Calamari, Anchovies, Tomato, Onion, Olive Oil & Fresh Basil

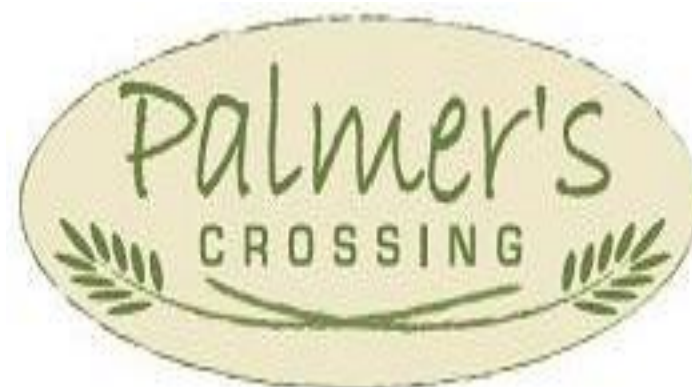
Dessert Course

**Apple Pie with Caramel Sauce**

**Mini Chocolate Lava Cakes with Vanilla Sauce**

**Cheese Cake**

\$ 42 ++ Per Person



# *Lunch Party Packages*

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*Contact –  
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