

Luncheon Reception

Package 'A' Includes One Bottle of Champagne per Table for Toast

Package 'B' Includes an array of Hors d' oeuvres and Champagne Toast

Hors d' oeuvres

Thai Vegetable Spring Rolls

With sweet & sour sauce

Artisan Cheese Display

With assorted Crackers

Seasonal Fresh Fruit Display

Selection of melons In season

Chicken Pot Stickers

With a Szechwan sauce

Entrees

Choice of One

Chicken Dijonnaise

Breast of Chicken grilled and marinated
with a Three Mustard Sauce

Package A 27 | Package B 31

Chicken Jerez

Marinated in sweet sherry & jerez
vinegar Mission figs and raisin sauce

Package A 28 | Package B 32

Petite Filet Mignon

Broiled and topped with
a peppercorn sauce

Package A 29 | Package B 33

Roast Prime Rib of Beef

Served with au Jus
and Creamy Horseradish

Package A 32 | Package B 36

Filet Mignon & Baked Salmon

Package A 34 | Package B 38

Luncheon Buffet

Please See Attached For Selections

Package A 31 | Package B 36

All Entrees will include:

Orange Hill Mixed Green Salad

Organic greens, candied walnuts, black grapes, blue cheese, with a Citrus Vinaigrette Dressing, Rice Pilaf or Roasted Garlic Mashed Potatoes, Fresh Vegetables, Rolls & Butter, Coffee & Tea Service with Choice of

One of the following desserts

New York Cheesecake Or Chocolate Flourless Cake

All Prices Subject to 20% Service Charge & Sales Tax