

Sacraments

LUNCH MENU

Served with fresh baked rolls and butter on each table.

Plated Antipasto | Choice of 1

Antipasto Classico

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and olives.

Antipasto Di Mare

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and seafood salad.

Coquilles St. Jacques Shrimps & Scallops

In a creamy sauce on a natural shell with mashed potatoes and herb crust.

Soup, Salad or Pasta | Choice of 1

Soups

Beef Barley

A flavorful beef broth with celery, carrots, tomato, barley and a medley of mixed vegetables.

Chicken Rice

A spicy chicken broth consisting of celery, onion, tomato, long grain rice and tender chicken breast.

Roasted Butternut Squash

Made with sour cream and sunflower seeds.

Salads

Tossed Greens with Raspberry Vinaigrette
Traditional Caesar Salad with Homemade Dressing
Organic Greens with Balsamic Vinaigrette
Greek Salad with Tomatoes, Onions, Kalamata Olives and Oregano Dressing

Pasta

Penne, Fusilli, Farfalle, Casarecce, Tortellini di Ricotta or Agnolotti di Ricotta

Main Entrée | Choice of Single or Duo

Accompanied with Potatoes and Vegetables

California Cut Strip Loin, Veal Marsala, Veal Madeira, Bacon wrapped Filet Mignon, Seared Chicken Breast with a white wine sauce, Chicken Parmigiana, Seared Chicken Breast stuffed with Ricotta Cheese and Spinach

Dessert | Choice of 1

Tartuffe, Tiramisu, Ice Cream Crepes, Peach Melba, Chocolate Mousse, Crème Brulee Decaffeinated or Regular Coffee & Tea

6 Hour Deluxe Bar

Champagne for Toasting, Red and White table Wines, Imported and Domestic Beers, Spirits, Liqueurs, Cognac and Specialty Coffees