

# *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

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### **6 Hour Deluxe Bar**

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