

LUNCH SIT DOWN

\$27.50 PER PERSON, MINIMUM OF 25 GUESTS

ENTRÉE CHOICES

PLEASE SELECT FOUR

Caesar Salad

romaine lettuce, croutons, asiago cheese, BSG
Caesar dressing

add grilled chicken \$5.95, grilled
shrimp \$6, grilled salmon \$9.5

⑤ Crumbled Goat Cheese Salad

mandarin oranges, candied peanuts, baby field
greens, homemade mango vinaigrette

add grilled chicken \$5.95, grilled
shrimp \$6, grilled salmon \$9.5

Blackened Chicken Wrap

homemade salsa, cajun ranch drizzle, mixed
greens, pepper jack cheese, jalapeño cheddar
wrap

served with shoe-string fries

Chicken Salad B.L.T.

peppered bacon, lettuce, tomato, New York
rye bread

served with a garden salad

California Turkey Croissant

sliced turkey, lettuce, tomatoes, avocado puree,
snow pea shoots

served with garden salad

Crab Cake Sandwich +\$5 per order

baby arugula, citrus aioli, buttered potato roll
served with shoe-string fries

⑤ Three Cheese Ravioli

goat cheese, roasted wild mushrooms, baby
spinach, tomato cream sauce

add sautéed chicken +\$5.95, sautéed
sweet shrimp +\$6

Grilled Angus Burger

aged cheddar cheese, lettuce, tomato, pickle,
Lebus bakery roll

served with shoe-string fries

Hot Prime Rib Sandwich +\$5 per order

slow roasted, natural gravy, aged provolone,
horseradish sauce, stirato roll

served with shoe-string fries

⑤ Mediterranean Veggie Wrap

feta cheese, artichoke hearts, kalamata olives,
red peppers, mixed greens, Greek dressing,
sun-dried tomato wrap

served with a garden salad

Maine Lobster Roll +\$10 per order

poached lobster meat, celery, mayo, lemon,
parsley, butter grilled potato roll

served with shoe-string fries & cole
slaw

Naked Lobster Roll +\$10 per order

warm Maine lobster meat poached in butter,
lemon and chive, buttered grilled potato roll

served with shoe-string fries & cole
slaw

ADDITIONS

Baked Shrimp (25 pcs) \$85

prosciutto wrapped, horseradish sauce

Coconut Shrimp (25 pcs) \$85

spicy mango dipping sauce

Shrimp Cocktail (25 pcs) \$75

jumbo shrimp, wasabi cocktail sauce

Shucked Oysters (25 pcs) \$50

East coast oysters, wasabi cocktail, mignonette

Mini Lump Crab Cakes (25 pcs) \$99

side citrus aioli, wasabi cocktail sauce &
lemon

Fresh Fruit Platter \$3.95 pp

assorted melons, grapes

add seasonal berries +\$3pp

Cheesesteak Eggrolls (25 pcs) \$75

steakhouse aioli & ketchup

Buffalo Chicken Eggrolls (25 pcs) \$75

hot sauce, blue cheese dressing

Mediterranean Meat, Cheese and Grilled Vegetables \$7.95 pp

genoa, provolone cheese, asparagus, roasted red
peppers, zucchini, olives, hummus, za'atar
spiced pita bread

Mixed Vegetable Crudite \$3.5 pp

celery, carrots, broccoli, heirloom cherry
tomatoes, cucumber

Ranch & Blue Cheese Dressings

Assorted Cheese Crudite \$4.5 pp

mixed cheeses, Dijon & whole grain
mustards, crackers

DESSERTS

Choice of both cakes +\$1.5 per person

Rich Chocolate Fudge Cake \$6.5pp

with warm chocolate ganache

New York Cheese Cake \$6.5pp

with strawberry sauce

Assorted Pastries Platter \$3.95pp

Chocolate Chip Cookies with an assortment
of dessert bars

Package price includes white table linens, printed menus, soda, coffee & tea. Alcohol, applicable tax & gratuity are extra. \$150 Room
Fee will be applied to the final bill. Cake-cutting charge \$1.5 per person if bringing your own cake. 3.25% fee applied only to credit
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