

2011 Banquet Luncheon Menu
\$24.00 per person (Inclusive of tax and gratuity)
Plated or Buffet

Cold

- **Adirondack**
 - Smoked Salmon & Trout, Sliced Dark Cherry Duck Breast, Artisan Greens & Local Goat Cheese, Chef's Accompaniments
- **Grilled Chicken & Shrimp**
 - Marinated Grilled Chicken Breast & Poached Shrimp Served over Greens Medley with Asparagus & Raspberries with Raspberry Vinaigrette
- **Asian Chicken**
 - Chilled Seared Chicken Breast Sliced, Served over Soba Sesame Noodles with Snow Peas & Soy Peanut Sauce
- **Poached Salmon**
 - Chilled Poached Wild Salmon Fillet, Served over Baby Spinach & Arugula, Mini Tomatoes & Julienne Cucumber, Wasabi Aioli on Hollandaise

Wraps-Accompanied by Chef's Choice of Salad & Chips

- Grilled Chicken Caesar
- Tex Mex Chicken - Avocado, Salsa, Jack Cheese
- Turkey Club
- Buffalo Chicken
- Beef & Cheddar
- Smoked Ham with Swiss
- Tuna, Shrimp, or Chicken salad
- Italian Combo
- Crispy Chicken & Ranch
- Grilled Fresh Vegetables & Avocado with Shaved Asiago

Salad

Nicoise Salad

Grilled Fresh Tuna Chunks with Fresh Baby Green Beans, Olives, Hard Cooked Eggs, Nicoise Potatoes, Young Lettuces & Dill Vinaigrette

Cobb Salad

Diced Grilled Chicken Breast, Avocado, Cheddar Cheese, Fresh Corn on the Cob, Tomatoes, Iceberg lettuce, Ranch Style Dressing-Served in a Crisp Tortilla Basket

Greek Salad with Lamb

Crisp Romaine, Tomato, Feta, Kalamata Olives & Cucumbers topped with Grilled Lamb Shish Kabobs, Chopped Fresh Mint & Lemon, Garlic Vinaigrette

Salad Duet

Lobster Salad with Choice of Chicken, Tuna or Ham, Chef's Choice of Mixed Compound Salad & Appropriate Garniture

Salad Trio

Lobster Salad with Choice of Two: Chicken, Tuna, Ham or Turkey Served with Fresh Melon & Chef's Accompaniments

Hot -

- **Chicken** Each Dish Served with Chef's Choice of Vegetable
Served with
 - Francais-** (wild rice)
 - Picatta-** (wild rice)
 - Parmesan-** (pasta)
 - Marsala-** (pasta)
 - Saltimbocca-** (pasta)
 - Florentine** - (pasta) with Sautéed Spinach & Boursin Cheese
 - Forestiere** - (wild rice) with Sautéed Mushrooms
- **Beef**
 - Luncheon Sirloin** - Grilled 8oz. NY Strip Steak, Crispy Fried Onions, Steak Fries & Fresh Vegetable
 - Luncheon Filet** - Pan Seared Tenderloin with Club Steak Butter, Roasted Potato & Fresh Vegetable
 - Thai Beef Salad** - Spicy Ginger Noodles with Crispy Asian Style Fresh Vegetables, Topped with Warm 5 spiced Flank Steak & Crisp Onion Leeks, Soy Drizzle
- **From the Sea**
 - Grilled Mahi Mahi Fillet** - Served with Charred Pineapple Salsa, Chef's Accompaniments
 - Wild Salmon Fillet** - Choice of:
Poached, Grilled, Pan Seared, Broiled, Baked
Sauce: Hollandaise, Béarnaise, Charon
Served with Fresh Vegetable & Appropriate Starch
 - Scampi Style Shrimp** - Over Pasta with Fresh Vegetable
 - Club Maryland Style Crab Cake** - Wild Grains & Fresh Vegetables, Remoulade
 - Fish Taco** - Adobo Grilled Mahi Mahi served in a Soft Shell with Traditional Taco Fillings, Cilantro Enhanced Black Beans & Rice
- **Hot or Chilled Picnic Style Luncheon:** Honey Mustard/ BBQ
Chilled Crispy Fried Chicken & Biscuits, Chef's Choice of Two Compound Salads, Melon Wedge & Fresh Berries
- **Desserts:**
 - Brownie ala Mode
 - Strawberry Shortcake
 - Chocolate Mousse
 - Fruit Cobbler
 - Lemon on Orange Cream Cake
 - English Trifle
 - Peach Parfait