



# Large Party Lunch Menus

Prices Do Not Include Local Sales Tax, 20% Gratuity or Gratuity Tax

## Menu One

### Starter

#### **Tomato Bisque Soup**

*Topped with fresh pesto drizzle*

### Entrée

#### **Stacey's Burger with Fries**

*Choice ground beef with our special blend of seasonings, served with lettuce, vine ripe tomato, sweet onion, and our roasted garlic mustard aioli on a Kaiser roll*

#### **Portabella Sandwich with Fries**

*Marinated and grilled portabella mushroom, oven roasted tomatoes, fresh mozzarella cheese, basil pesto and watercress, served on grilled ciabatta*

#### **Scott's Favorite Pasta**

*Sautéed broccoli, roasted walnuts and oven roasted tomatoes, with fresh garlic and herbs, tossed with penne pasta and finished with parmesan*

#### **Chicken Caesar Salad**

*Free range, grilled chicken breast, chopped romaine, tossed with our Caesar dressing, garlic croutons and topped with shaved parmesan*

**\$22 Per Person**

## Menu Two

### Starter

#### **Tomato Bisque Soup**

*Topped with fresh pesto drizzle*

### Entrée

#### **Cobb Salad**

*Chopped romaine with rows of grilled chicken, avocado, bacon, tomato, hard boiled egg and crumbled gorgonzola, tossed with champagne vinaigrette*

#### **Fish Tacos**

*Fresh fried Snapper served on corn tortillas with shredded cabbage salsa roja and a chipotle cream, with a cumin lime salad*

#### **Mushroom Carbonara**

*Penne pasta, in cream sauce, prosciutto, red onion, sweet peas, button mushrooms, parmesan, black pepper, topped with crispy bacon and fried leeks*

#### **Hot Pastrami on Rye with Fries**

*Served with a horseradish aioli, Swiss cheese and caramelized onions*

**\$26 Per Person**

## Menu Three

### Starter

#### **Tomato Bisque Soup**

*Topped with fresh pesto drizzle*

### Entrée

#### **Grilled Salmon Filet**

*Stacked potato layered with smoked gouda hari covert green beans and sun dried tomatoes with a pesto drizzle and crispy fried onion strings*

#### **Thai Beef Salad**

*Steak charred rare, served on a bed of mixed greens with cucumber, carrot, peppers, peanuts, shredded cabbage, cilantro and mint, tossed with a Thai style peanut dressing and crispy rice noodles*

#### **Jumbo Florentine Ravioli**

*Five cheese and spinach raviolis, grilled gold zucchini, fried artichokes, baby spinach, vodka tomato cream sauce*

#### **Ahi Tuna Sandwich with Fries**

*Seared sashimi grade tuna, fresh watercress, wasabi mayonnaise and tomato on grilled ciabatta*

**\$30 Per Person**

## Menu Four

### Starter

*(choose One)*

#### **Tomato Bisque Soup**

*Topped with fresh pesto drizzle*

#### **House Salad**

*Baby sweet greens, gorgonzola cheese, candied walnuts, with champagne vinaigrette*

### Entrée

#### **Baked Shells & Cheese**

*Shells bakes with our special three cheese sauce with fresh tomato and peas, topped with our almond bread crumbs*

#### **Jambalaya**

*Prawns, Andouille sausage, chicken, sweet peppers, mushrooms, tomatoes, green onions in our spicy creamy Cajun sauce served with long grain rice*

#### **Crab Crusted Mahi-Mahi**

*Chive potato cakes, roasted pepper and watercress salad, with a Cajun beurre blanc*

#### **Ahi Sandwich with Fries**

*Seared sashimi grade tuna, watercress, wasabi mayonnaise, tomato on grilled ciabatta*

**\$33 Per Person**

### **Add Ons**

*Choice of House or Caesar Salad (instead of soup) \$3.00 per person*

*Coffee, Tea & Soda (Free Refills) \$3.00 per person*

*Fresh Fruit Sorbet \$4.00 per person*

*Triple Ghiradelli Chocolate Brownie or NY Style Cheesecake with Fresh Berry Sauce \$6.00 per person*