

# **Private Luncheon Menu Two**

**\$35 per person**

*Four Course Choice Selection*

## ***Appetizer***

*(Choice of one appetizer for entire party)*

### ***Shrimp Tempura***

*Thai mango dipping sauce*

### ***Maryland Lump Crab Cakes***

*Traditional remoulade sauce*

## ***Salad***

*(Choice of one salad for entire party)*

### ***House Salad***

*Mixed greens, tomatoes, cucumbers, kalamata olives in a lemon vinaigrette*

### ***Traditional Caesar Salad***

*Romaine hearts, seasoned croutons, fresh parmesan cheese*

## ***Entrée***

### ***Grilled Boneless Chicken Breast & Shrimp Putanesca***

*Kalamata olives, capers, anchovies, fresh tomato sauce, capellini pasta*

### ***Seafood Risotto***

*Clams, shrimp, scallops, creamy Arborio rice*

### ***Grilled Filet Mignon***

*8 oz. - Grilled corn salsa*

### ***Grilled Chilean Sea Bass***

*Fresh chive butter sauce*

### ***Pappardelle With Grilled Chicken & Goat Cheese***

*Artichoke hearts, spinach, caramelized onions, e.v.o.o. & garlic*

*All entrees served with sautéed vegetable and starch unless already designated.*

## ***Dessert***

*(Choice of one dessert for entire party)*

### ***Chocolate Flourless Torte***

*Vanilla ice cream*

### ***Oreo Cookie Cake***

*Butter cream layered, chocolate cake, vanilla ice cream*

## ***Coffee or Tea***

*Entrees must be pre-ordered. All beverages are based on consumption.*

*Price excludes 6% CT sales tax and 18% gratuity.*