

# Luncheon Function

(Not Available for Sunday Functions)  
\$17.95 per person plus 7% Tax and 18% Gratuity  
Includes garden salad, meal, coffee and dessert

## Choose 3 Menu Items:

### Chicken Blue Eyes

Sautéed boneless breast of chicken de-glazed with white wine topped with breaded eggplant, sharp provolone cheese, mushrooms and marinara sauce, served with pasta

### Chicken Marsala

Sautéed chicken filets with mushrooms in a marsala wine butter sauce served over linguine

### Chicken Parmesan

Breaded boneless chicken breast topped with marinara sauce and mozzarella cheese

### Chicken Piccata

Sautéed chicken filets with mushrooms, capers and artichoke hearts in a lemon butter sauce served over linguine

### Capellini Richard

Angel hair pasta tossed with stewed tomatoes, fresh basil, parmesan cheese, olive oil and garlic

### Chicken and Broccoli

Chicken filets and broccoli florets sautéed in olive oil and garlic with parmesan cheese and crushed red pepper tossed with penne pasta

### Penne Carbonara

Sautéed chicken filets, bacon, peas and mushrooms in an alfredo sauce tossed with penne pasta

### Baked Haddock

Baked fresh haddock with seasoned Ritz cracker crumb topping

### Baked Stuffed Shrimp

Jumbo shrimp (3) filled with homemade seafood stuffing topped with garlic butter sauce

### Shrimp Scampi

Sautéed jumbo shrimp with tomatoes and scallions in a classic scampi butter sauce served over spaghetti

### Steak Tips

Marinated charbroiled steak tips served over rice pilaf, topped with sautéed mushrooms and onions in a marsala wine sauce  
(\$2.00 per person up-charge)

•Substitute a small Mesclun or Caesar salad for \$1.50 per person up-charge •Minimum of 25 adults required •Alcoholic beverages are not included  
*\*Before placing your order, please inform your server if anyone in your party has a food allergy\**

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## Add-On Menu for Functions

The Appetizers listed are to be added in addition to a Function Menu (50 pieces per appetizer unless noted)

Buffalo Chicken Tenders with Celery Sticks and Blue Cheese Dressing \$40.00

Barbecue Chicken Tenders with Celery Sticks and Ranch Dressing \$40.00

Shrimp Cocktail with Zesty Cocktail Sauce \$75.00

Artichoke and Spinach Dip \$50.00 (per pan)

Calamari 45 \$60.00 (per pan)

Mimosa Bowl \$100.00

Scallops and Bacon \$140.00

Stuffed Mushrooms \$60.00

Mini-Crabcakes with Red Pepper Aioli \$75.00

Cheese and Cracker \$1.50 (Per Person)

Vegetable Crudité \$1.75 (Per Person)

Sangria Bowl \$125.00