

~ The Inn's Luncheon Package ~

(Thirty Person Adult Minimum, a Pre-order is Required)

~ First Course ~

(Choice of One)

Mixed Field Green Salad

or

The Inn's Caesar Salad

~ Optional Second Course ~

Shrimp Cocktail ~Additional Six Dollars Per Person

Selected Pasta with Grilled Vegetables ~Additional Three Dollars Per Person

Pasta with Sautéed Shrimp, Salmon or Chicken ~Additional Four Dollars Per Person

~ Main Course ~

(Choice of Three)

Sautéed Lump Crab Cakes with Grilled Asparagus & Chipotle Mayonnaise

Pan Seared Atlantic Salmon with Creamy Mashed Potatoes,

Seasonal Vegetable & Beurre Blanc

Braised Lamb Shank with Seasonal Side Item, Mashed Potatoes & Rosemary Jus

Wild Mushroom Risotto with Parmesan Cheese & Truffle Butter

Grilled Pork Tenderloin with Creamy Mashed Potatoes, Seasonal Vegetable

& Whole Grain Mustard Jus

Pan Roasted Seasonal Fish with Mushrooms & Scallions in a Coconut Lemongrass Broth

Sautéed Chicken Breast with Lemon, Capers, Tomatoes, Black Olives

Mashed Potatoes & Seasonal Vegetable

Penne Pasta with Grilled Vegetables & Fresh Basil with a Tomato Cream Sauce

Marinated & Grilled Culotte (Top Sirloin) Steak with Creamy Mashed Potatoes,

Seasonal Vegetable & Chef Selected Sauce

~ Dessert ~

(Choice of One)

Rich Double Layer Chocolate Cake

Warm Apple Crisp with Vanilla Ice Cream

Seasonal Berries with Whipped Cream

Vanilla Bean Crème Brûlée

Seasonal Sorbet or Ice Cream with Berries

Cheese Cake Tartlet

Thirty-Four Dollars Per Guest

Plus Six Percent Tax & Twenty Percent Gratuity