



Social Plated Luncheon

Salads

Please Select One of the Following

Mesculin Greens with Roasted Pear Half, Spiced Pecans, Dried Cranberries and Crumbled Chevre Cheese with Honey-Sherry Vinaigrette

Classic Caesar Salad with Shaved Parmesan, Crispy Fried Capers and Parmesan Ciabatta Croutons with a Caesar Dressing

Hearts of Romaine Spears, Oven Roasted Plum Tomatoes, Fresh Mozzarella and Balsamic Drizzle with a Fresh Basil Vinaigrette

Served with Warm Rolls and Butter

All Food & Beverage Prices are subject to 13% service charge, 8% administrative fee and 7% tax.
Prices are subject to change

Entrées

Please Select One of the Following

Breast of Chicken Stuffed with Herb Roasted Baby Artichokes, Portobello Mushrooms, Asiago Cheese and Served with a Lemon-Thyme Velouté Sauce

Golden Egg Battered Chicken Cutlets with a Lemon White Wine Buerre Blanc Sauce

Oven Crisped Statler Chicken Breast with a Rich Chicken Wine White Sauce

Orange Bourbon Glazed Turkey Tips - Tender Marinated Turkey Tips Basted with a Zesty Orange Bourbon Glaze

Short Ribs in a Rich Red Wine Sauce - Fork Tender Short Ribs Slow Roasted in an Aromatic Red Wine Demi Glaze

Baked Scrod – Lightly Breaded Haddock Filets with an Herb Infused Panko Crust

Butternut Squash Ravioli served with a Parmesan Sage Cream Sauce and Topped with Roasted Butternut Squash Confetti

Served with Chef's Selection of Starch and Vegetable

Desserts

Platters of Assorted Mini Desserts

Coffee, Decaffeinated Coffee & Assorted Teas