

LUNCHEON PACKAGE

2008/2009 SEASON



Luncheon entrée salads include fresh baked rolls, coffee, tea, lemonade and dessert. The price for all entrée salads is \$19.00 plus tax and gratuity.

Main luncheon selections include choice of entrée with appropriate sides as stated, fresh baked rolls, coffee, tea, lemonade and dessert. The price for all luncheon entrees is \$20.00 except where otherwise noted. Sales tax and 20% gratuity are additional.

Soup or salad added to any luncheon will be an additional \$2.00 plus tax and gratuity.

SALAD ENTREES

CHICKEN PECAN SALAD

Mixed greens, candied pecans, strawberries and apples, topped with herb roasted chicken breast, served with raspberry vinaigrette dressing.

CASHEW CHICKEN SALAD

Romaine lettuce, fresh bean sprouts, shredded carrots, green onions, dry roasted cashews and mandarin oranges tossed with a ginger soy vinaigrette, topped with marinated baked chicken breast, garnished with fried rice noodles.

LAND, SEA AND GARDEN TRIO SALAD

A scoop of our homemade chicken salad, shrimp salad and Waldorf salad served on a bed of red leaf lettuce, garnished with fresh fruit and vegetables of the season.

GRILLED CHICKEN OR FRESH CATCH SPINACH SALAD

Baby spinach, shredded carrots, red onions, fresh mushrooms, tomatoes and hard boiled eggs, topped with grilled chicken or fresh catch, caramelized onion and red bell peppers, served with one of our homemade dressings. We recommend honey mustard or 1000 Island.

COBB SALAD

Chicken breast, bacon, hard cooked eggs, avocado, tomato, gorgonzola cheese and ripe olives arranged on mixed greens, served with your choice of one of our house dressings.

CAESAR SALAD WITH A TOPPING

Our Caesar salad is made with fresh Romaine lettuce, homemade croutons and our house Caesar dressing. This may be topped with grilled chicken breast, fresh catch or garlic baked shrimp. You may also wish to combine shrimp and chicken for variety.

TUNA SALAD PLATTER

Our white albacore tuna salad is one of our most popular items, especially when accompanied by broccoli salad and fresh seasonal fruit, garnished with hearts of palm and artichoke hearts for a gourmet touch.

SALAD NICOISE

White albacore tuna, green beans, tomatoes, hard cooked eggs, redskin potatoes, kalamata olives, and baby beets, attractively arranged on romaine lettuce and served with vinaigrette dressing. This salad is also available with boneless chicken breast.

STRAWBERRY GORGONZOLA SALAD

Mixed greens, strawberries, shredded carrots, gorgonzola cheese and sugared walnuts, finished with raspberry poppy seed dressing. This salad may be topped with grilled chicken breast, baked shrimp, fresh catch or a combo.

TACO SALAD

A traditional favorite made in layers, starting with corn tortillas and topped with lettuce, tomato, black olives, scallions, black beans and seasoned ground beef, served with avocado ranch dressing.

ANTIPASTO SALAD

If you are looking for something different this may be your choice. Salami, prosciutto, Italian cheeses, green and black olives, roasted peppers and fried artichoke hearts, served on a bed of mixed greens, drizzled with vinaigrette dressing and garnished with a Parmesan crisp.

ALMOND BRIE SPINACH SALAD

Almond crusted of brie cheese, lightly baked, served on a bed of spinach with strawberries, tropical fruit, tomatoes, cucumbers and mango poppyseed vinaigrette.

APPLE GORGONZOLA SALAD

Mixed greens, granny smith apples, sundried cranberries, sugared walnuts and gorgonzola cheese, tossed with vinaigrette dressing. This simple but delicious salad may be topped with grilled chicken or fresh catch.

SHRIMP PORTABELLO

Grilled marinated portabella mushroom stuffed with our homemade shrimp salad, served on a bed of mixed greens, garnished with fresh roasted vegetables and drizzled with vinaigrette dressing.

LUNCHEON ENTREES

CARMELIZED ONION MAHI

Fresh mahi dusted with cracker crumbs and herbes de provence, baked with olive oil, butter, white wine and lemon, served on a bed of caramelized onions with garlic mashed potatoes.

LOST LAKE SAMPLER PLATTER

A slice of homemade quiche, a scoop of cranberry walnut chicken salad and a grilled vegetable salad for a well rounded treat.

CHICKEN SALTIMBOCCA

Boneless breast of chicken stuffed with prosciutto, mozzarella cheese and fresh sage, floured and sauteed in olive oil, finished with a natural lemon chicken sauce, served with roasted root vegetables.

TROPICAL PINK PEPPERCORN MAHI

Fresh mahi baked with pink peppercorn and panko macadamia crusting, topped with our pineapple coconut salsa, served with confetti jasmine rice. This recipe may also be done with boneless chicken breast.

PECAN CRUSTED CHICKEN

Boneless chicken breast encrusted with pecans, then baked and topped with a light maple cream, served with jasmine rice and fresh vegetable.

HERB PARMESAN CRUSTED CHICKEN

Boneless breast of chicken coated with fresh herbs and Parmesan cheese, sautéed in olive oil and topped with plum tomato pesto cream sauce, served with asparagus risotto.

SHRIMP MARDI GRAS

Shrimp, red bell peppers, scallions and capers baked with lemon garlic butter and served on a bed of rice pilaf, served with roasted zucchini and mushrooms.

QUICHE AND FRESH FRUIT

Any combination of our homemade quiche, served with an attractive garnish of fresh seasonal fruit.

QUICHE AND TOMATO STACK

Any combination of our homemade quiche served with a tomato and avocado stack salad.

SESAME CRUSTED FRESH TUNA

Sesame seeds form a crackling crust on these fresh sushi grade tuna filets, pan sautéed and served on a pool of ginger soy sauce, topped with caramelized onions and served with jasmine rice.

NUT CRUSTED BONELESS PORK CHOPS

Twin boneless pork chops dressed in a crunchy coating of macadamia nuts and almonds, sauteed in olive oil, finished in the oven and topped with fresh pineapple salsa, served with roasted Yukon gold potatoes.

CHICKEN PICCATA

Boneless breast of chicken sautéed in lemon butter with fresh mushrooms, scallions, wine and capers, served with rice pilaf.

LONDON BROIL WITH MARSALA AND SHALLOT DEMI-GLACE

Sterling silver roasted flank steak topped with our marsala demi-glace, served on a bed of garlic smashed redskin potatoes with roasted mushrooms and asparagus.

FLATBREAD PIZZA

We start with very thin crust flatbread, top it with fresh tomato, roasted garlic, caramelized onion, mozzarella and Parmesan cheeses, baked crisp, served with a salad of fresh arrugula with lemon vinaigrette.

\$15.00

HOMEMADE CREPES

Your choice of filling, served with the appropriate sides.

16.00

In addition to these selections, we will be happy to customize a luncheon to suit your needs. Please allow Carolyn or Lisa to assist you with your menu choices. We realize that sometimes it is difficult to select menus for a crowd. We feel that our many years of experience will be helpful to you and we offer it freely. You may reach either one of us at 772-220-3515.

DESSERTS

Prices stated in this package include dessert. Our dessert selections change frequently in order to keep our menus fresh. We offer a wide variety of cakes, pies, ice cream desserts, crepes and more.

We will be happy to help you choose a dessert which would compliment your luncheon choices.