Holiday Served lunch sample #1 2016

SERVED

Steakhouse Cesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

ENTREES

French Chicken Salad Sandwich

Pulled free range chicken, celery, greens, sun-dried cherry mayo, fresh croissant,
Butternut squash and Brussel sprout orzo pasta salad

Knife and Fork Prime Rib Melt

Gruyere cheese, horseradish aioli, au jus
Warm tarragon-mustard fingerling potato and haricot vert salad

Quarter Pound Crab Cake BLT

Brioche bun, lump crab cake, lemon-caper aioli
Warm tarragon-mustard fingerling potato and haricot vert salad

DESSERTS

Crème Brûlée

Chocolate Pot au Crème

Whipped cream

Food	$19.95 per person
Tax	6%
Gratuity	20%
Beverages	Non-alcoholic, wine, beer and mixed drinks extra

Hors D'oeuvres-If you would like to add hors d'oeuvres on to your party, we suggest 1.2 pieces of each hors d'oeuvre per person. The quantity will provide for a nice lite bite before sitting down for dinner. For example, if you have 30 guests, and choose the cheese tarts, we will provide 36 tarts for your event. The hors d'oeuvres listed below will be passed. Ask Michael for a full list of hors d'oeuvres it you wish to splurge a little more.

Tarts-$1.50 per tart

Kennett Square Tart-	local mushrooms and triple creamed brie baked in filo
Local Goat Cheese Tart-	Second Chance Ranch honey, nuts, caramelized onions

Served Crispy-each roll is 3 pieces, $3 per roll

Vegetable spring roll-	hand rolled, tamari dipping sauce
Shrimp spring rolls-	house made BBQ sauce

House Made Flat Breads-each flat bread is 10 pieces, $10 per flat bread

3 cheese-Hand-made mozzarella, Reggiano, boursin, tomato, aged balsamic

Braised Short Rib with boursin and aged balsamic

Other creative bites-$1 per piece

Amish Chicken Quesadillas-	Jack cheese, chipotle aioli
Mini Fried Mozzarella-	Hand-made, roasted tomato