



Lumberville Luncheon

Three courses | For 15 guests or more

Choice of Soup or Salad | Please choose 2

- Mixed Baby Field Greens with raspberry vinaigrette, goat cheese and toasted almonds
- Classic Caesar Salad
- House Salad
Artesian lettuce mix with grape tomatoes, red onions and sliced cucumbers served with balsamic vinaigrette
- Seasonal Soup
With fresh seasonal ingredients from Chef's repertoire

Choice of Entrées | Please choose 4

- Charleston Meeting Street Crab, Our Signature Dish!
Classic crabmeat au gratin with triple cream, sherry and sharp cheddar cheese
- Potato Crusted Tilapia
Served with sautéed spinach and house-smoked salmon beurre blanc
- Sautéed Chicken Breast
In a pesto cream sauce; served with penne pasta, garnished with fresh roasted tomatoes
- Lemon Rosemary Grilled Chicken Breast
With roasted red bliss potatoes and fresh seasonal vegetables
- Grilled Petit Filet
With Stags' Leap Merlot demi-glace; served with mashed potatoes and seasonal vegetables
- Molasses Rum and Pepper Painted Salmon Fillet
With sweet potato pancake and banana salsa
- Sautéed Shrimp with Fresh Fettuccini
In roasted tomato cream sauce with Italian hot sausage, arugula and Locatelli cheese
- Cabernet Braised Short Ribs
Marinated and slow-cooked; served with mashed potato and sautéed spinach
- Wild Mushroom Ravioli
In roasted garlic cream sauce
- Grilled Vegetarian Plate
Marinated and grilled vegetables; served with hummus and cucumber raita

Choice of Desserts | Please choose 2

- Layered Chocolate Torte with Strawberry Sauce
- Crème Brûlée
- New York Style Cheesecake with Raspberry Sauce
- House-Made Ice Cream or Sorbet

Coffee and tea service included



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Four courses | For 15 guests or more

Choice of Passed Hors d'oeuvres | Please choose 4

- Crab Cakes served with garlic aioli and roasted red pepper coulis
- Chicken and Roasted Poblano Quesadilla
- Horseradish Stuffed Shrimp with a honey mustard sauce
- Savory Mediterranean Baklava with Tahini dressing
- Warm Stilton Bleu Cheese Tart with raspberry coulis
- Seasonal Assortment of Miniature Quiche
- Vietnamese Spring Rolls with fresh herbs and vegan peanut sauce
- Beef and Asparagus Negimaki
- House Smoked Salmon Rosettes on Cucumber Rounds with dill crème fraiche

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With sweet potato pancake and banana salsa
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In roasted tomato cream sauce with Italian hot sausage, arugula and Locatelli cheese
- Cabernet Braised Short Ribs
Marinated and slow cooked; served with mashed potato and sautéed spinach

- Wild Mushroom Ravioli
In roasted garlic cream sauce
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Dessert Options | Please choose 1

- Miniature Seasonal Dessert Assortment - served family style on the tables
- Plated Dessert Choices | Please choose 2
 - Layered Chocolate Torte with Strawberry Sauce
 - Crème Brûlée
 - New York Style Cheesecake with Raspberry Sauce
 - House-Made Ice Cream or Sorbet
- Event Cakes (wedding, birthday, shower, etc.) - available from The Lucky Cupcake Company
Certain restrictions apply

Coffee and tea service included