



Luncheons Celebrations

Package One

\$25.99

Communions

Baptisms & Shower

INCLUDES: Soft drinks, Coffee or Tea
House Salad and bread.

Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with rice and seasonal vegetables.

Pasta Portofino

Spinach and cheese ravioli with grilled chicken and spinach in a garlic cream sauce.

Eggplant Relentini

Breaded and pan fried topped with herb ricotta cheese, tomato basil sauce, baked golden with provolone and parmesan cheese, served with a side of pasta.

Chicken Caesar Salad

Chopped Artesian romaine, croutons, traditional Caesar dressing, garnished with Asiago cheese.

Luncheons Celebrations

Package Two

\$27.99

Communions

Baptisms & Shower

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Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with rice and seasonal vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Fillet of Sole A La Sajos

Fillet of sole lightly seasoned and breaded with panko scallion breading, presented on a bed of rice tossed with sauteed red onions, mushrooms, green beans and fire roasted peppers and toasted sesame sauce.

Greek Chicken Salad

Artisan romaine, grilled chicken, tomatoes, cucumbers, red onions, black olives, feta cheese, house-made parmesan vinaigrette.