

## HOT LUNCHEON MENU

*All Hot Luncheons Under 20 Guests, 75.00 Labor Charge Applicable*

### SOUP OR SALAD (choice of one)

**Mixed Greens** with Tomato, Cucumber and Ranch Dressing, **Bibb and Romaine** with Cucumber, Orange Sections and Basil Vinaigrette, **Fresh Fruit Compote**, **Caesar Salad**, **Hot Soup du Jour**, **Spinach Salad** with Sliced Red Onion, Mushroom & Bacon Vinaigrette

### FISH

- |     |  |                  |
|-----|--|------------------|
| L-1 | <b>Salmon Vera Cruz</b> Fillet of Salmon Topped with Fresh Tomato, Olives and Cilantro                                 | 26.25 per person |
| L-2 | <b>Tilapia</b> Almond Crusted Tilapia Dipped in Egg, Flour and Finely Chopped Almonds Topped with a Citrus Cream Sauce | 26.25 per person |
| L-3 | <b>Stuffed Fillet of Sole</b> Traditional Favorite Stuffed with Shrimp and Crabmeat with a Beurre Blanc Sauce          | 26.25 per person |
| L-4 | <b>Orange Roughy Menuiere</b> Lightly Floured Boneless Fillet in a Rich and Creamy Lemon Butter                        | 29.50 per person |
| L-5 | <b>Shrimp Skewers</b> Miso and Sake Glazed Shrimp Skewers  | 26.25 per person |

### CHICKEN

- |      |   |                  |
|------|---|------------------|
| L-6  | <b>Tropical Orange Glazed Chicken</b> Chargrilled Chicken Breast, Topped with an Orange and Pineapple Salsa                                     | 25.25 per person |
| L-7  | <b>Chicken Angelo</b> Breast of Chicken Sautéed in Butter, Lemon, Artichoke Hearts and Wine   | 25.25 per person |
| L-8  | <b>Mediterranean Grilled Chicken</b> Yogurt Marinated Chicken Breast, Served with Lemon and Artichoke Orzo                                      | 25.25 per person |
| L-9  | <b>Chicken Florentine</b> Stuffed Chicken Capon with Spinach and Herbs in a Champagne Sauce   | 25.25 per person |
| L-10 | <b>Chicken Parmesan</b> Breast of Chicken Coated with Italian Seasoned Bread Crumbs, Topped with Marinara Sauce, Mozzarella and Parmesan Cheese | 25.25 per person |

(Continued)

All Prices Subject To Change And Do Not Include 8.1% Sales Tax and 20.5% Service Charge  
Prices are current through June 30, 2010

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### BEEF and PORK

L-11	<b>London Broil Bordelaise</b> Sliced London Broil, Served with Bordelaise Sauce	27.25 per person
L-12	<b>New York Strip Steak</b> Choice 8 oz. cut, Seasoned and Chargrilled	30.50 per person
L-13	<b>Medallions of Beef</b> Petite Tenderloin of Beef, Served with Oven Roasted Red Potatoes and Asparagus	32.00 per person
L-14	<b>Prime Rib</b> English Cut 8 oz., Seasoned and Slow Roasted, Drizzled with Natural Au Jus	28.25 per person
L-15	<b>Roast Pork Loin</b> Marinated Roasted Loin of Pork, Served with Citrus and Fruit Sauce	27.25 per person

### PASTA

L-16	<b>Formaggio Ravioli with Sun-Dried Tomato Cream Sauce</b>	25.25 per person
L-17	Add Chicken	26.75 per person
L-18	Add Shrimp	27.75 per person
L-19	<b>Penne Bolognese</b> Penne Pasta with a Rich Ragout of Italian Sausage and Beef Tomato Sauce, Topped with Parmesan Cheese	25.25 per person

*Menu Selections Served with Chef's Choice of Sides (Unless Otherwise Stated with Selection)  
Fresh Rolls and Butter*

### DESSERTS (choice of one)

Creamy Cheesecake Topped with Strawberry Sauce, Chocolate Cream Pie, Fresh Baked Riviera Fruit Strudel with Vanilla Sauce, Key Lime Pie, Double Chocolate Cake with Raspberry Sauce, Riviera Ice Cream Cake with Strawberry Sauce, Tiramisu

*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk*

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