

LUNCH SET MENU CHOICES

FOR GROUPS OF 20-30
GUESTS- PICK 4 MENU CHOICES,
BAR OPTIONS AND ADD ON'S.
ALL GUESTS MUST BE ON ONE
CHECK

**Bar Choices: Open Bar,
Cash Bar, Limited Bar**

**BLACK OR WHITE LINEN
AVAILABLE FOR \$2.50 PER
PERSON**

**ANY DESSERTS BROUGHT IN MUST BE
COMERCIAALLY MADE
\$1 PER PERSON SURCHARGE FOR
OUTSIDE CAKE/DESSERTS**

**22% GRATUITY + TAX WILL BE ADDED
TO THE TOTAL BILL**

**25% DEPOSIT REQUIRED TO SECURE
EVENT SPACE AND DATE. IF YOU MUST
CANCEL YOUR EVENT, YOU ARE
REQUIRED TO GIVE AT LEAST 1 WEEK
NOTICE OR DEPOSIT IS FORFEITED.
OTHERWISE THE DEPOSIT IS
SUBTRACTED FROM YOUR FINAL BILL**

**FINAL HEAD COUNT AND MENU
SELECTIONS DUE 2 WEEKS PRIOR TO
EVENT**

ALL ITEMS WILL BE SERVED WITH FRESH BREADSTICKS

APPLE ORCHARD **SALAD 14**

Mixed greens, red onion, sun dried cranberries, sliced apple, parmesan cheese and mixed nuts. Poppy seed dressing on the side

Served with your choice of Chicken (\$7), Salmon (\$10), or Steak (\$10)

TUSCANY CAESER **SALAD 16**

Romaine and baby spinach, tossed with agnolotti (baby ravioli) pasta stuffed with spinach, ricotta, and hard Italian cheeses. Roasted red peppers, artichoke hearts, red onions, garlic croutons and parmesan cheese, caesar dressing. Add chicken (\$7), salmon (\$10), steak (\$10).

SOUTHWEST SALAD 15

Mixed greens, with black bean-corn relish, tomatoes, cucumbers, red onions, bacon, cheddar cheese blend.

Topped with corn tortilla strips.

Ranch dressing on the side. Add Chicken (\$7), Salmon (\$10), Steak (\$10), Avocado (\$2)

CHICKEN PICATTA 22

Tender chicken sautéed in white wine with capers, lemons, and artichoke hearts. Served over a bed of spaghetti pasta.

GORGONZOLA **SALAD 15**

Mixed greens, applewood-smoked bacon, gorgonzola cheese, toasted sesame sticks, red onions, mandarin oranges and sun-dried cranberries. Served with raspberry vinaigrette on the side. Add Chicken (\$7) Add Salmon (\$10) Add Steak (\$10)

E.G GREEK SALAD 14

Mixed greens, topped with beets, imported Feta cheese, tomatoes, cucumbers, black olives, red onions and Pepperoncini. Tossed with our Greek dressing. Add Chicken (\$7), Add Salmon (\$10), Add Steak (\$10).

BANG-BANG **SHRIMP TACOS 17**

Shrimp fried to a golden brown, tossed in a creamy, spicy sauce and placed in (2) flour tortillas with muenster and cheddar cheeses.

Topped with shredded lettuce, pico de gallo. Served with tortilla chips and salsa.

CHICKEN PARMESAN 22

Tender chicken lightly dusted in herb-seasoned flour finished with our marinara sauce and mozzarella and parmesan cheeses. Served over a bed of spaghetti pasta.

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CHAR-GRILLED MEATLOAF 20

Our homemade meat loaf char-grilled to sear in the flavor. Served over our cheddar mashed redskin potatoes and topped with a Port wine veal demi-glance reduction, sun-dried tomatoes, mushrooms, onions and spinach.

BUTTERNUT SQUASH ENCHILADAS 18.5

Butternut squash, black beans, tomatoes, cilantro, jalapenos, green Chiles and spices slow simmered. Rolled in flour tortillas, baked with enchilada sauce and topped with cheddar and muenster cheeses. Garnished with sliced avocado and scallions (can be prepared vegan)

BOURBON POT ROAST NACHOS 19

Tortilla chips topped with prime cut sirloin roast, basted in Vermont maple syrup and Evan Williams bourbon. Topped with a home-made tomato, red onion and black bean-corn relish, cheddar and muenster cheeses. Served with a side of sour cream and salsa.

BABY BACK RIBS 24

Lean baby-back ribs, cooked with our special rub and topped with barbecue sauce. Served with french fries and Memphis-style cole slaw. (Cannot substitute another side for cole slaw)

NICK'S CHICKEN TENDERS 18.5

Scratch-made chicken strips deep fried to golden brown. Served with french fries, Memphis-style coleslaw (Cannot substitute another side for coleslaw) and (1) of your favorite sauce.

CEDAR PLANK BOURBON SALMON 28

Fresh Atlantic Salmon marinated in our own Evan Williams bourbon marinade, grilled and finished on a cedar plank. Served with rice pilaf and vegetables.

KEY WEST BEER BATTERED GROUPEUR 21

Grouper dusted in cracker meal, dipped in beer batter, a hint of lemon and a touch of old bay. Fried golden brown. Served with Memphis style cole slaw, home-made tartar sauce, and french fries. (Cannot substitute another side for cole slaw)

BAKED LASAGNA BOLOGNESE 19

Layers of egg noodles with a blend of ground beef and Italian sausage and layers of fresh ricotta, mozzarella, and Münster cheeses mixed with homemade bolognese sauce.

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CLASSIC FLATBREAD 15

Our classic tomato sauce topped with grated mozzarella and muenster cheeses, and hand cut pepperoni.

THE LOUIE FLATBREAD 16

Traditional tomato sauce, mozzarella and muenster cheeses, pepperoni, Italian sausage, caramelized red onions and roasted red peppers.

PESTO VEGETABLE RAVIOLI 21

Ravioli stuffed with roasted broccoli, red bell pepper, carrot, corn, leek, and celery with ricotta, parmesan, mozzarella cheeses and garlic. Tossed in a pesto Alfredo sauce with green onions and roasted red pepper.

E.G BURGER 17

1/2 pound black Angus ground sirloin steak burger served on a multi grain bun with lettuce, tomato, onion, and a pickle, your choice of cheese—american, swiss, pepperjack, or cheddar. Served with fries

BBQ CHICKEN FLATBREAD 15

BBQ sauce, grilled chicken, caramelized red onions, cilantro, mozzarella and muenster cheeses.

FOURCHEESE AND TOMATO FLATBREAD 14.5

Mozzarella, muenster, parmesan, and feta cheeses with tomato atop a garlic and olive oil sauce and then baked to perfection. Finished with a balsamic glaze drizzle on top.

GREEK BURGER (V) 15

A grilled *veggie* patty handmade from feta cheese, spinach, panko bread crumbs, and fresh herbs. Served on a multigrain bun topped with lettuce, tomato, red onion, feta and tzatziki sauce. With sweet potato fries

PORTABELLA MUSHROOM RAVIOLI 21

Savory Black pepper pasta filled with Portabella mushrooms, onion, white wine and cream cheese. Tossed in a creamy Marsala sauce.

CHICKEN TERIYAKI 22

Char-grilled, boneless chicken thighs basted in our special teriyaki sauce, topped with grilled pineapple and fritz-onions. Served with vegetables and rice pilaf.