

## Luncheon Menu Selections

We hope you will enjoy our luncheon selections for a reserved luncheon in our Dining Room or at a location of your choice!

Please ask about our full catering and delivery services or book a special afternoon at the shop in our cozy dining room!

### SOUPS & CHILIS

All soups and chilis are \$8.00 per person for a generous bowl-sized portion

Tuscan Tomato Italian Tortellini Cream of Asparagus Potato Corn Chowder Roasted Butternut Squash Chicken Noodle Split Pea and Ham (or vegetarian) Chicken with Wild Rice and Mushrooms Roasted Winter Vegetable Thai Curried Chicken New England Clam Chowder Spinach artichoke Roasted Carrot	Tuscan White Bean with prosciutto House Gumbo Chick Pea with Rice and Escarole Wild Mushroom with Sherry and Thyme Shrimp and Corn Chowder Lobster Bisque ( <i>\$10.00 per person</i> )  <u>White Bean &amp; Chicken Chili</u> - A mild white chili <u>Chicken Chili Sante Fe</u> – A colorful tomato based chili with 3 peppers, chicken and olives <u>Beef Chili Mole</u> – Rich & dark with a touch of cinnamon and cocoa
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**Vegetable Lasagna**- eggplant, onion, mushrooms and sweet bell peppers and zucchini with marinara, béchamel sauce, parmesan, asiago and mozzarella.....Serves 10.....\$60.00

**Quiches:** Each quiche serves 6-8.....\$25.00

- \* Sundried tomato, asparagus, mushroom, basil and provolone cheese
- \* Mushrooms, onion, spinach and swiss cheese
- \* Three cheese
- \* Traditional Lorraine (we make ours with pancetta and provolone)
- \* Tomato, Basil, white cheddar

## Salads

The following salads are \$8.00 per person

**Southwest Salad**- mixed greens, fresh corn, sweet bell peppers, black beans, and a sweet chili lime dressing (with or without chicken) (add shrimp or salmon for \$10.00 person)

**Mixed Greens** with red grapes, granny smith apple slices, gorgonzola cheese, and chopped caramelized pecans

**Traditional Caesar Salad**...with chicken or shrimp....(\$10.00 per person)

**Spinach and arugula salad** with tomatoes, bacon, chicken and red onion and a buttermilk herb dressing

**Chopped Salad** with romaine, tomato, cucumber, kalamata olives and red onion, fresh basil

**Cobb Salad** with mixed greens, roasted chicken, black forest ham, egg, bacon, tomato, gorgonzola cheese and black olives

**Signature Salad**- mixed greens with sliced strawberries, caramelized onion, toasted almonds and browned chevre

**Mediterranean Salad**- mixed greens with artichoke hearts, kalamata olives, roasted red pepper, cucumber and feta

**Tuna Salad**- seared and sliced tuna on a bed of greens with snap peas, scallions, sweet bell peppers and a wasabi ginger vinaigrette..\$10.00

**Caprese Salad**- Sliced tomatoes, fresh buffalo mozzarella , basil and a balsamic vinaigrette

**Rice and Veggie salad**- Long grain white rice with cranberries, black olives, red onion, sweet bell peppers and a Dijon vinaigrette

**Traditional Tabouleh** with parsley, cucumber and tomato

**Quinoa**, caramelized pecans, dried cherries and apricots, shallots

**Panzanella Salad**- herb crusted thinly sliced flank steak, beefsteak tomatoes, fresh mozzarella, basil, grilled Tuscan bread and house balsamic

**Our "Wedge"**- Romaine, Caramelized pancetta, herbed tomatoes, bleu cheese crumbles and a Zinfandel vinaigrette

**Grilled endive**, roasted beets, orange segments and gorgonzola with champagne vinaigrette

**Shrimp and Avocado Salad** with edamame, mushrooms and a truffle soy vinaigrette

## Salad Sandwiches

Served on a croissant or in a halved tomato - \$8.00 per person

**Curried chicken Salad**- white meat chicken with celery and white raisins, caramelized sliced almonds with a creamy spicy curry dressing

**Signature Chicken Salad**- white meat chicken with celery, dried cranberries and a mustard mayonnaise dressing

**Shrimp Salad** - sautéed and seasoned shrimp tossed with scallions, basil and a mustard based sweet dressing

**House Egg Salad**- chopped egg, celery, dill and fresh ground pepper

**Additional Sandwiches:** \$8.00 person

Beef Tenderloin with Boursin Cheese spread and augula on a Butter Roll

Roasted Turkey, Herbed cream cheese, red onion and our cranberry relish on whole wheat

Roasted Veggies, herbed spread on our special focaccia

Stuffed Croissants- Black Forest Ham and provolone or Spinach and feta

## Sides - \$3.00 per person

**Signature Potato Salad**- simple, pure homemade potato salad!

**Red-skinned potato Salad**- potatoes, scallions, bacon and blue cheese dressing

**Roasted sweet potato salad** with dried fruits, red onion, pecan and a honey vinaigrette

**Sweet Potato Salad**- with sweet bell peppers, scallions, pineapple and orange dressing

**Broccoli salad** with sunflower seeds, white cheddar, raisins and a light apple cider dressing

**Orzo salad** with sweet bell peppers, zucchini, roasted shallots, spinach, feta

**Lentil and Rice** salad with carrots and caramelized onion

**Gramp; coleslaw**- shredded cabbage, apple ,crisp bacon and our very own vinaigrette!

**Roasted beet** and winter vegetable salad

**Green bean salad**- steamed green beans, slivered red peppers and scallions with a sweet chili and soy vinaigrette

## Pasta Salads

\$8.00 per person

**Pasta Montalcino**- penne pasta, artichoke hearts, sautéed asparagus tips, sundried tomato, scallions, tossed with a balsamic and fresh herb dressing

**Penne** with bacon, roasted chicken, grape tomatoes, red onion in a buttermilk herb dressing

**Thai Peanut Noodle salad**- noodles tossed with scallions, snap peas, chopped peanuts and cilantro all tossed with a spicy peanut and coconut milk dressing

**Pesto Pasta Salad**- penne with grilled chicken and cherry tomatoes

## Desserts

**Fruit kabobs** with cointreau glaze.....\$6.00 per person

**Assorted bar cookies**- key lime bars, raspberry oatmeal, blonde brownies with cranberries and white chocolate and macadamia, pecan pie bars, triple chocolate brownies, butterscotch and pecan bars, pecan pie bars .....Platter of 25.....\$65.00

**Signature chocolate chip cookies**.....dozen.....\$12.00

**Signature carrot Cake**.....serves 12.....\$60.00

**Apple cobbler**.....serves 12.....\$40.00  
(May substitute peaches or blueberries as well)

**Chocolate Mocha Layer Cake**.....serves 12.....\$60.00

**House Caramel Cake** with almond crunch topping.....serves 12....\$60.00

**Lemon and Strawberry Layer Cake**.....serves 12.....\$60.00