



January 25, 2012



FULL SERVICE LUNCH BANQUET (CORPORATE WITHOUT ENTRÉE PRE-ORDERS)

Available from 11:00 AM to 3:00 PM with 50 Guest Minimum.
Served with Our Signature Fresh Bread, Olive Oil, and Herbs.
Includes Fresh Brewed Regular and Decaf Coffees, Hot Tea, and Iced Tea.

\$22.99 Per Person \$9.99 Per Child Age 12 & Under
(Plus 6% Tax and 20% Service Charge. Prices Subject to Change.)

Side Salad

(Select One) (Not Included with Entrée Salads)

- * Caesar Classico
- * Toscani Chopped with Basil Balsamic Vinaigrette
- * Spinach & Chianti Pear (Add \$2 Per Person)
- * Strawberry Walnut Spinach (Add \$2 Per Person)

Entrées

(Select Up to Two) (Select Three for Additional \$3 Per Person)

- * Caesar Classico Salad (Plain or with Wood-Fire Grilled Chicken)
- * Strawberry Walnut Spinach Salad (Plain or with Grilled Chicken, Shrimp, or Salmon)
- * Spinach & Chianti Pear Salad (Plain or with Grilled Chicken, Shrimp, or Salmon)
- * Crispy Chicken Cobb Salad
- * Turkey Apple Brie Sandwich with Cranberries & Walnuts/Cup of Soup
- * Grilled Chicken Caprese Panini with Mozzarella, Tomato, Basil, & Balsamic Vinaigrette/Cup of Soup
- * Turkey Club BLT Panini with Smoked Bacon, Lettuce, Tomatoes, Red Onions & Lemon Aioli/Cup of Soup
- * Spicy Prime Rib French Dip au Jus with Chipotle Pepper-Jack Cheese, Mushrooms & Fried Onion Straws on a Panini/Cup of Soup
- * Grilled Tilapia Avocado BLT Sandwich with Lemon Aioli/Cup of Soup
- * Broiled Lump Crab Cake Sandwich with Lemon Aioli/Cup of Soup
- * Home-Made 4-Cheese Lasagna with Marinara Sauce
- * Spaghetti Marinara with Home-Made Meatballs or Italian Sausage
- * Macaroni & Cheese a la VIVA with Stewed Tomatoes
- * Chicken Margherita with Fettuccini
- * Chicken Parmesan with Basil, Provolone, Marinara with Spaghetti
- * Chicken Marsala & Mushrooms with Fettuccini
- * Herb-Encrusted Chicken with Fettuccini Alfredo
- * Shrimp Fettuccini Alfredo (\$2 Per Order Extra)
- * Broiled Lump Crab Cakes with Lemon Caper Aioli (Add \$3 Per Order Extra)
- * Parmesan-Encrusted Tilapia with Sautéed Spinach & Lemon Vinaigrette
- * Sweet Potato-Encrusted Salmon with Sun-Dried Cranberries, Apples, Walnuts & Amaretto Sauce (\$3 Per Order Extra)
- * Pomegranate Grilled Salmon with Cranberry, Marinated Shallots & Gorgonzola (Add \$3 Per Order Extra)
- * Beef Tenderloin Tips with Marsala Mushrooms Over Fettuccini
- * 8-Oz. Marsala Tender Steak (Prepared Medium) with Marsala Wine, Demi Glace, Mushrooms, Shallots & Thyme
- * 8-Oz. Balsamic Flat-Iron Steak (Prepared Medium) with Pepperoncini-Horseradish Garlic Butter (\$2 Per Order Extra)
- * 10-Oz. Delmonico Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$4 Per Order Extra)
- * 10-Oz. Rib-Eye Steak (Prepared Medium) with Gorgonzola Walnut Butter (Add \$6 Per Order Extra)
- * 6-Oz. Petite Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$6 Per Order Extra)
- * 9-Oz. Filet Mignon (Prepared Medium) with Balsamic Red Onion Marmalade (Add \$10 Per Order Extra)



**FULL SERVICE LUNCH BANQUET
(CORPORATE WITHOUT ENTRÉE PRE-ORDERS) - Continued**

~~~~~ **Sides** ~~~~~

*(Select One – None with Entrée Salads, Sandwiches, or Pasta Entrées)*

- \* *Sautéed Mediterranean Vegetables* \* *Fresh Broccoli with Herb-Seasoned Olive Oil* \* *Green Beans Almondine*
- \* *Sautéed Asparagus with Brown Sugar Butter & Parmesan (Add \$1 Per Order Extra)*
- \* *Garden Herb Orzo & Wild Rice*
- \* *Red-Skin Garlic Mashed Potatoes* \* *Pecan-Encrusted Mashed Sweet Potatoes*
- \* *Spaghetti Marinara*

~~~~~ **Desserts** ~~~~~

(Select Two)

- * *Bananas Foster Cheesecake* * *Peanut Butter Caramel Fudge Cheesecake* * *Strawberry Dulce Cheesecake*
- * *French Vanilla Crème Brûlée* * *Dark Chocolate Kahlua Crème Brûlée*
- * *Tiramisu* * *Cannoli* * *Peanut Butter Fudge Cake*

*Consuming raw or undercooked meats, poultry, seafood, or eggs
may increase your risk of a food-borne illness.*