



2 Course Plated Lunch

~ Entrée ~

Choice of:

Carlyle Steak Salad

Sliced grilled sirloin served over mixed greens with herbed goat cheese, tomatoes, onion, toasted pecans & balsamic vinaigrette

****Pan Seared Salmon***

fresh salmon pan seared and topped with a parmesan cream sauce, accompanied by rice pilaf and grilled asparagus

Roast Chicken Pasta Primavera

with fresh vegetables in a beurré blanc sauce

Butternut Squash Ravioli

topped with lite cream sauce

~ Dessert ~

Choice of:

Berries and Cream

or

New York Cheesecake

Soft Drinks, Coffee and Tea Service Included

\$26 per person ++

++ gratuity and tax additional

A 20% Gratuity will be added to parties of 6 or more.

**May contain raw or undercooked ingredients. Consuming certain raw or undercooked seafood, shellfish, poultry, meats, and eggs may increase your risk of food borne illness.*