

PLATED LUNCHEON

ALL OUR SERVED PLATED LUNCH OPTIONS ARE ACCOMPANIED BY FRESH BAKED ROLLS, WHIPPED BUTTER, FRESH BREWED COFFEE, DECAF COFFEE, AND ASSORTED TEAS.

The Local Inspired \$35 per person

Creamy mushroom soup (V): A variety of mushrooms in a rich cream base

Panko crusted pickarel served with a lemon tartar sauce, herb roasted baby potatoes and chef's selection of seasonal vegetables

Wild blueberry tartlet (V)

The Asian Inspired \$31 per person

Coconut chicken curry soup

Teriyaki chicken stir fry: Teriyaki chicken atop fresh stir fried vegetables and rice

Banana spring rolls served with caramel sauce

The Greek Inspired \$32 per person

Greek salad (GF) (V): Tomato, peppers, red onion, Kalamata olives, feta and cucumbers with a lemon herb vinaigrette

Chicken souvlaki served with warm whole wheat pita bread, tzatziki sauce and lemon roasted potatoes

Honey baked Baklava (V)

The Italian Inspired \$30 per person

Italian tomato and wild rice soup (GF) (V): Smoked paprika and full ripe tomato soup with local wild rice

Beef lasagna with fresh sheets of pasta layered with Italian cheese and house made San Marzano tomato basil sauce

Tiramisu (V): Lady finger and espresso flavored cream with Tia Maria mascarpone

The Ukrainian Inspired \$31 per person

Vegetarian cabbage roll soup with rice (GF) (V)

Sautéed garlic coil with peppers and onions

Potato and cheddar perogies

Apple crisp

GF= Gluten Free V= Vegetarian

All prices are subject to applicable taxes, 5% gratuity and 15% management charge. All prices are subject to change.

