

“ON THE GO” LUNCH OFFERINGS

THE FIDDLESTICKS DELI

Your choice of one Gourmet Sandwich, served with Potato Chips, Apple, Pickle and freshly baked Chocolate Chip and Oatmeal Raisin Cookie

*Medium rare roasted beef served on French Baguette with Cheddar cheese, plum tomato, leaf lettuce, and Horseradish Sauce
\$17.50 per person*

*Black Forest Ham served on a Kaiser roll with Swiss cheese, leaf lettuce, plum tomato and Dijon Mustard Sauce
\$17.50 per person*

*Oven Roasted Turkey Breast served on whole grain bread with Provolone cheese, plum tomato, leaf lettuce and Cranberry Mayonnaise
\$17.50 per person*

Salad Trio

*Chicken Salad, Tuna Salad, and Shrimp Salad, prepared on miniature croissants with leaf lettuce and plum tomato
\$18.00 per person*

Southwestern Chicken Wrap

*Grilled chicken breast, plum tomato, jicama, Cheddar cheese, leaf lettuce and Ranchero spread wrapped in a Chipotle Tortilla
\$16.50 per person*

Vegetarian Wrap

*Julienne vegetable, cucumber, plum tomato, grilled asparagus, spinach and hummus wrapped in a Garlic and Herb Tortilla
\$16.50 per person*

*All food and beverage prices are subject to a service charge and applicable sales tax
Prices are subject to change after 10/1/2008*

PLATED LUNCH SALADS

*All salad entrees served with warm assorted rolls, sesame flat bread and whipped butter.
Freshly brewed coffee, decaffeinated coffee and tea included.*

Cobb Salad

*Mixed Greens presented with Oven Roasted Turkey Breast, avocados, plum tomatoes, Smoke House Bacon, blue cheese and cooked eggs served with Ranch or Balsamic Dressing
\$16.50 per person*

Salad Trio

*Your choice of Chicken, Tuna or Shrimp Salad served with petit garden salad and fresh fruit cocktail
Honey Mustard Dressing or Herb Vinaigrette
\$16.50 per person*

Mediterranean Salad

*Romaine hearts, roma tomato, marinated artichokes, Feta cheese, Greek olives and grilled Gulf shrimp, served with crispy Caper and Oregano Vinaigrette
\$19.00 per person*

Asian Salad

*Hoisin glazed chilled Pork Tenderloin served sliced with Asian Mix green salad tossed with snow peas, water chestnuts, bell peppers, scallions, pineapple, bean sprouts in a Ginger Sesame Vinaigrette
\$19.00 per person*

Island Salad

*Crisp Iceburg lettuce presented with Curry Roasted chicken breast, shrimp calypso, ripe mangos, avocados, red bell peppers, and Goat cheese.
Guava Dressing served on the side
\$18.00 per person*

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PLATED LUNCH SPECIALS

*Plated entrees are served with choice of Garden Salad or cup of home made soup,
assorted warm rolls, sesame flat bread and whipped butter.*

Chicken "Bel Paese"

*Tender chicken breast scaloppini topped with fresh basil, roma tomato Concassé,
Bel Paese cheese, and served with Orzo Prima Vera Italian sugar snap peas
\$28.00 per person*

*

Chicken "Fricassee"

*Chicken prepared with pearl onions, baby carrots, celery root and white wine. Braised until
tender and served with Rice Pilaf and French green beans amandine
\$28.00 per person*

*

Chicken Fiesta

*Mesquite flavored grilled chicken breast topped with Pica de Gallo and served over steamed
rice, seasoned black beans, roasted Poblano Pepper Sauce, and steamed broccoli florettes
\$28.00 per person*

*

Classic Chicken

*Chicken breast filled with Cranberry Walnut Dressing, served with sage gravy, roasted sweet
potato puree and asparagus bundles
\$27.00 per person*

*

Salmon Florentine

*Sautéed salmon filet presented over blue crab and fresh spinach, topped with Mornay sauce
and served with herb and garlic roasted Yukon Gold potato and
honey glazed carrots
\$31.50 per person*

*

Pecan Encrusted Salmon

*A thin tender cut of salmon encrusted with pecans and served over lemon sorrel sauce with
roasted red peppers, whipped potato and a medley of vegetables
\$29.00 per person*

*

Cajun Mahi-Mahi

*Seared Mahi filet with blackened seasoning, served over Cajun Rice with roasted
yellow pepper sauce and grilled zucchini
\$29.00 per person*

*

Medallions of Beef

*Aged beef tenderloin medallions served over a bed of mushrooms with Roasted Garlic Sauce,
Horseradish whipped potatoes, and green beans with bell peppers
\$34.50 per person*

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PLATED LUNCH SPECIALS (Continued)

Veal Merengo

Scaloppine of veal sautéed with garlic, olives, tomato, and white wine. Served with Rice Pilaf and steamed broccoli florettes

\$32.50 per person

*

Veal Piccata

Veal scaloppini prepared with lemon, capers, and parsley. Served with white wine butter sauce, angel hair pasta, Parmesan Reggiano and broccoli rabe.

\$32.50 per person

*

Rosemary Pork Loin

Free Range Center Cut Pork Loin encrusted with fresh rosemary and garlic served over pan gravy with roasted tomato. Filled with creamed spinach and Borsini whipped potato

\$30.00 per person

*

Asian Pork

Pork Tenderloin seasoned with Chinese Five Spice, roasted, and sliced served over Teriyaki Plum Sauce with stir fry vegetables and steamed Ginger Rice

\$31.50 per person

*

Crispy Eggplant Napoleon

Planks of seasoned eggplants coated with herbed bread crumbs, layered with roasted vegetables, fresh basil and Ricotta cheese, served over fresh yellow and

red tomato sauces

\$28.00 per person

Luncheon Desserts

Raspberry Swirled Key Lime Tart, Chambord Anglaise \$6.00 per person

White Chocolate Mousse Brownie Tart, Caramel Rum Sauce \$7.00 per person

Tropical Fruit Tart, Guava and Kiwi Coulis \$6.50 per person

Lemon Meringue Kataffi, Cardamon Lime Coulis \$6.25 per person

Old Fashion Peanut Butter Pie, Chocolate Fudge Sauce \$5.25 per person

Fresh Berry Cheesecake, Vanilla Anglaise \$6.50 per person

Apple Crumb Tart, Caramel Sauce \$6.00 per person

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LUNCH BUFFETS

(Minimum thirty-five guests)

DELI BUFFET

*Soup du Jour or Chef's delicious Tomato Basil Bisque
Bowl of Garden Salad topped with Cucumbers, Julienne Vegetables and Vine Ripe Tomatoes,
with choice of Ranch Dressing, Balsamic Vinaigrette, or Low Fat Raspberry Vinaigrette*

*

Freshly Baked Rolls and Whipped Butter

*

New York Deli Style Cole Slaw and Old Fashion Yukon Gold Potato Salad

*

Platter of Oven Roasted Turkey Breast, Black Forest Ham, Roast Beef and Salami

Platter of Swiss Cheese, Cheddar Cheese, and Provolone Cheese

Platter of Vine Ripe Tomato, Leaf Lettuce, Bermuda Onions, and Pickle Spears

Assorted Sliced Breads, Condiments and Homemade Ruffle Potato Chips

*

Assorted Cookies and Homemade Brownies

Coffee and Tea

\$28.00 per person

FIDDLESTICKS LUNCH BUFFET

Old Fashion Chicken Noodle Soup

*

Southwestern Wrap

*Grilled Chicken Breast, Jicama, Leaf Lettuce, and Cheddar Cheese wrapped in a Chipotle Wrap
with Ranchero Spread*

Seven Grain Tuna

*Petite Sandwich of Albacore Tuna Salad prepared on Seven Grain Bread with shaved Lettuce
and Plum Tomato*

Greek Salad

*Pre tossed Iceberg Lettuce, Feta Cheese, Cucumber, Kalamata Olives, Red Onions, Tomatoes,
and homemade Greek Dressing*

*

Vegetarian Rotini Pasta Salad / New York Style Cole Slaw/Fruit Salad

*

Freshly Baked Rolls and Whipped Butter

*

Dessert

Raspberry Swirl Key Lime Pie

Coffee and Tea

\$29.00 per person

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SOUP & SALAD SENSATION BUFFET

Grilled Vegetable Minestrone and Cream of Chicken with Asparagus

*

Build you own Cobb Salad

Bowl of mixed Greens presented with Oven Roasted Turkey, cooked Eggs, Smoke House Bacon, Bleu Cheese, Plum Tomatoes, Avocados, Bleu Cheese Dressing and Italian Vinaigrette

*

Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan Cheese tossed with Traditional Caesar Dressing and topped with Herb grilled Shrimp or blackened Chicken Breast

*

Cucumber Salad with Dill and Sour Cream

Tropical Fruit Cocktails with Toasted Almonds

Marinated Green Beans with Mushrooms and Dijonaise Vinaigrette

*

Freshly Baked Rolls with Whipped Butter

Assorted Cookie and homemade Brownies

Coffee and Tea

\$29.00 per person

AFTERNOON REFRESHMENT BREAK

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Soft Drinks and Bottled Water

Freshly Baked Assorted Cookies

\$8.50 per person

ADDITIONAL OPTIONS

Warm Nacho Chips with Pica de Gallo and Cheese Sauce add \$4.00 per person

Baked salted soft Pretzels with Mustard add \$3.75 per person

Louisiana style Cajun Chips with spicy Sour Cream

(Homemade Potato Chips topped with Bleu Cheese Crumbles, Green Onions and sauteed Andouille sausage) add \$ 4.00 per person

Deluxe Mixed Nuts add \$ 4.50 per person

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