

# Lunch Menu

Served or Buffet Style



**Bruschetta**, Chopped Tomato Salad, Garlic Crostini / Served Family Style

## Salad

(Select One)

**Farmer**, Organic Field Greens, Pomodorini, Grilled Corn, Peppers, Feta,  
English Cucumber and Balsamic Vinaigrette

**Traditional Caesar**, Romaine, Garlic Croutons and Parmigiano

**Serafina**, Baby Spinach, Toasted Almonds, Gorgozola and a Pomegranate Vinaigrette

## Entrée

Served with Roasted Potatoes, Chef's Vegetable, Bread and Butter

(Select One)

**Chicken Medallions**, Forest Mushroom Ragù • **Classic Chicken Parmigiano**

**Chicken Francese** • **Chicken Toscano**, White Wine, Lemon, Sundried Tomato and Capers

Chef's Vegetarian Options Available

## Dessert

**Cookies** Served with Coffee and Teas

*Serafina*  
at the IC

# Lunch Enhancements

**Crudité**, Assorted Vegetables Served with Blue Cheese & Ranch Dressings\*

**Mini Charcuterie**, Salami, Mortadella, Pepperoni, Provolone, Bocconcini, Mediterranean Olives and Marinated Mushrooms\*

**Oven Roasted Salmon**\*

**Sole Capricciosa**, Arugula, Tomato, Mozzarella and Balsamic\*

**Florida Red Snapper Marechiara**, with White Wine and a Touch of Tomato\*

## Buffet Carving Stations



*(Select One)*

**Peppered Roast Beef Au Jus**\*

**Spiral Ham** with a Cherry Glaze\*

**Herb Crusted Pork Loin** with Scarpariello Sauce\*

**Honey Roasted Turkey Breast** with Gravy\*

## Additional Desserts



**Sheet Cake**\*

**Ice Cream Sundae Bar**\*

**Assorted Mini Italian Pastries**\*

**Zeppole Station**\*

**Custom Cakes**\*

\*additional charge

