



Lunch Function Menu
\$26 per person, inclusive of tax & gratuity

Choice of:

*** Chicken and Grapes**

Banana Nut Bread & Fresh Fruit

Roast Beef Stack

Rare Roast Beef on a Toasted Kaiser Roll
Fried Onion Rings & Horseradish Sauce

BLT

Apple Wood Smoked Bacon, Beefsteak Tomatoes,
Toasted Ciabatta Bread

Quiche Lorraine

Mixed Greens

*** The Honeycutt Salad**

Grilled Chicken Breast, Crunchy Greens
Beefsteak Tomatoes, Carrots, Radicchio,
Fried Tortilla Strips, Peanut Sauce and
Honey Lime Vinaigrette

* can be prepared gluten-free

~~~~~

**Choice of Coffee, Iced Tea or Soda**



**Lunch Function Menu**  
**\$30 per person, inclusive of tax & gratuity**

**Choice of:**

**\* Chicken and Grapes**

Banana Nut Bread & Fresh Fruit

**Roast Beef Stack**

Rare Roast Beef on a Toasted Kaiser Roll  
Fried Onion Rings & Horseradish Sauce

**BLT**

Apple Wood Smoked Bacon, Beefsteak Tomatoes,  
Toasted Ciabatta Bread

**Quiche Lorraine**

Mixed Greens

**\* The Honeycutt Salad**

Grilled Chicken Breast, Crunchy Greens  
Beefsteak Tomatoes, Carrots, Radicchio,  
Fried Tortilla Strips, Peanut Sauce and  
Honey Lime Vinaigrette

\* can be prepared gluten-free

**Dessert**

Carrot Cake ~ Cream Cheese Frosting

~~~~~

Choice of Coffee, Iced Tea or Soda



Dinner Function Menu
\$48 per person, plus tax and gratuity

First Course

Tomato Basil Soup

Artisanal Greens

Classic Herb Vinaigrette

Caesar Salad

White Balsamic Caesar Vinaigrette

Entrée

Pan Seared Scottish Salmon Filet

Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes

Sliced Hanging Tender Steak

Naples Best Fries, Red Wine Demi-Glace

Fettuccine Pomodoro

Fresh Pasta, Fresh Tomato, Chicken, Garlic, Basil, Olive Oil & Wine

Vegetable Plate

Grilled Broccolini, Pan Roasted Farro, Red Peppers & Walnuts
Romesco Sauce, Dollop of House-Made Ricotta

Dessert

Key Lime Tart ~ Sweet Cream

Chocolate Almond Torte



Dinner Function Menu
\$56 per person, plus tax & gratuity

First Course

Tomato Basil Soup

Artisanal Greens ~ Classic Herb Vinaigrette

Caesar Salad ~ White Balsamic Caesar Vinaigrette

House Made Mozzarella & Beefsteak Tomato ~ Artisanal Greens & Basil Oil

Entrée

Sautéed Snapper Piccata ~ Haricots Verts, Herb Roasted Fingerling Potatoes,
Lemon-White Wine Butter

One Half Roasted Chicken ~ Pan Roasted Veggies, Chicken Demi-Glace

Grilled Center Cut Filet of Beef ~ Mashed Potatoes, Red-Wine Demi-Glace

Vegetable Plate ~ Grilled Broccolini, Pan-Roasted Farro, Red Peppers & Walnuts
Romesco Sauce, Dollop of House-Made Ricotta

Desserts

Chocolate Almond Torte

Key Lime Tart ~ Sweet Cream



Dinner Function Menu
\$62 per person, plus tax & gratuity

First Course

Lump Crab & Avocado
Gazpacho Salsa

Chef's New England Clam Chowder

Caesar Salad
White Balsamic Caesar Vinaigrette

House-Made Mozzarella and Beefsteak Tomato
Basil Oil

Entrees

Pan Roasted Florida Pink Shrimp
Sweet Corn Grits Cake, Fried Green Tomato
Tasso Ham Gravy

Sautéed Snapper Piccata
Fresh Lemon, White Wine, Butter and Capers
Haricots Verts, Crisped Potato Slice

Grilled Center Cut Filet of Beef
Mashed Potatoes, Red Wine Demi-Glace

Desserts

Chocolate Almond Torte

Key Lime Tart ~ Sweet Cream

Passed Hors d'Oeuvres

* Tuna Tartare \$33/dz

Mini Crab Cakes ~ Remoulade Sauce \$36/dz

* Fingerlings with Goat Cheese Cream \$27/dz

Pretzel Encrusted Chicken ~ Sweet Mustard Sauce \$30/dz

*Steak Tartare \$36/dz

* Pan Seared Herb Encrusted Shrimp ~ Pureed Mango Salsa \$30/dz

Fried Parmesan Encrusted Eggplant Bites ~ Marinara Sauce \$24/dz

* Herb Seared Tenderloin ~ Potato Crisp, Balsamic Onion Marmalade \$36/dz

* Spicy Andouille Sausage ~ Sweet Mustard Sauce \$24/dz

Mini Sliders with Caramelized Onion \$36/dz

Stationary Hors d'Oeuvres ~ serve 15-20 guests

Cheese Platter ~

½ lb. Aged Wisconsin Sharp White Cheddar, Bayley Hazen Blue, Grana Padano,
Grapes, Candied Nuts, Carr's English Crackers \$95
(gluten free with exception of crackers)

Sun Dried Tomato-Olive Tapenade or Tomato-Basil Bruschetta ~ Crostini \$36

Fried Calamari ~ Lemon Garlic Aioli ~ \$65

House Made Hummus with Pita Toast \$36

* Crudités ~ Blue Cheese Dipping Sauce \$50

Coarse Duck Pate ~ Crostini \$50

* **gluten-free**