



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 Roll
Fried Onion Ring & 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

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

Due to the unstable food supply issues resulting from the pandemic, all prices are subject to change at the time of your function.



**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 Roll  
Fried Onion Ring & 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

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Choice of Coffee, Iced Tea or Soda

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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 Mousse Cake

\$52 per person, plus tax and gratuity

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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 Mousse Cake

Key Lime Tart ~ Sweet Cream

\$60 per person, plus tax & gratuity

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First Course

Chef's New England Clam Chowder

Caesar Salad ~ White Balsamic Caesar Vinaigrette

House Made Mozzarella and Beefsteak Tomato ~ Artisanal Greens, Basil Oil

Lump Crab & Avocado ~ Gazpacho Salsa

Entrée

Pan Roasted Florida Pink Shrimp

Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy

Sautéed Snapper Piccata

Haricots Verts, Herb Roasted Fingerling Potatoes,
Lemon-White Wine Butter

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 Mousse Cake

Key Lime Tart

Sweet Cream

\$66 per person, plus tax & gratuity

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Passed Hors d'Oeuvres

* Tuna Tartare \$36/dz

Mini Crab Cakes ~ Remoulade Sauce \$42/dz

* Fingerlings with Goat Cheese Cream \$30/dz

Pretzel Encrusted Chicken ~ Sweet Mustard Sauce \$39/dz

Gazpacho Shooters \$42/dz

*Steak Tartare \$42/dz

* Pan Seared Herb Encrusted Shrimp ~ Pureed Mango Salsa \$39/dz

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

* Herb Seared Tenderloin ~ Potato Crisp, Balsamic Onion Marmalade \$42/dz

* Spicy Andouille Sausage ~ Sweet Mustard Sauce \$30/dz

Mini Sliders with Caramelized Onion \$42/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 \$38

Fried Calamari ~ Lemon Garlic Aioli ~ \$65

House Made Hummus with Pita Toast \$38

* Crudités ~ Blue Cheese Dipping Sauce \$60

Coarse Duck Pate ~ Crostini \$50

* **gluten-free**

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