



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, 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



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

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**Dinner Menu #1**

First Course

**Tomato-Basil Soup**

**Artisanal Greens** ~ Classic Herb Vinaigrette

**Small Whole Leaf Caesar Salad** ~ White Balsamic Caesar Vinaigrette

Entrees

**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** ~ Chicken, Fresh Pasta, Fresh Tomato, Shallots, Garlic, Basil, Olive Oil & Wine

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

Desserts

**Key Lime Tart** ~ Sweet Cream

**Maracaibo Chocolate Mousse Cake**

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**Dinner Menu #2**

First Course

**Tomato-Basil Soup**

**Artisanal Greens** ~ Classic Herb Vinaigrette

**Small Whole Leaf 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

**Grilled Center Cut Filet of Beef** ~ Mashed Potatoes, Haricots Verts, 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

Desserts

**Chocolate Mousse Cake**

**Key Lime Tart** ~ Sweet Cream

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### **Dinner Menu #3**

#### First Course

**Artisanal Greens** ~ Classic Herb Vinaigrette

**Crab Cake** ~ Red Pepper-Sweet Corn Cream

**Chef's New England Clam Chowder**

**Small Whole Leaf Caesar Salad** ~ White Balsamic Caesar Vinaigrette

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

#### 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, Haricots Verts, 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

#### Desserts

**Key Lime Tart** ~ Sweet Cream

**Maracaibo Chocolate Mousse Cake**

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**Passed Hors d'Oeuvres**

Steak Tartare ~ Capers, Shallots, Gaufrettes Potatoes \$42/dz

Mini Crab Cakes ~ Remoulade Sauce \$46/dz

\* Fingerlings with Goat Cheese Cream \$30/dz

Gazpacho Shooters \$30/dz

Pretzel Encrusted Chicken ~ Sweet Mustard Sauce \$40/dz

\* Pan Seared Herb Encrusted Shrimp ~ Pureed Mango Salsa \$46/dz

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

\* Herb Seared Tenderloin ~ Potato Crisp, Balsamic Onion Marmalade \$46/dz

Mini Burger Sliders with Caramelized Onion \$42/dz

Mini Fried Chicken Sliders ~ Tabasco Slaw, Lemon Aioli \$42/dz

**Stationary Hors d'Oeuvres ~ serve 15-20 guests**

Artisanal Cheese Platter

½ lb. Aged Wisconsin Sharp White Cheddar, Arethusa Blue, Grana Padano,  
Grapes, Candied Nuts, Carr's English Crackers \$95

Sun Dried Tomato-Olive Tapenade or Tomato-Basil Bruschetta ~ Crostini \$38

Charcuterie Board

A Variety of Salami, Americano Prosciutto, Coarse Duck Pate, Pickled Veggies, House-made Crostini  
\$135

Fried Calamari ~ Lemon Garlic Aioli \$65

House Made Hummus with Pita Toast \$38

\* Crudites ~ Broccolini Florets, Baby Carrots, Radish, Chimichurri Tomatoes, Blue Cheese Dipping Sauce  
\$60

Mini Quesadillas ~ Fresh Flour Tortillas, Grilled Chicken, Onions, Peppers, Cheddar Cheese \$55

Quiche Lorraine \$45

\* **gluten-free**

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