



Lunch Function

Menu #1

\$28 per person, inclusive of tax and 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

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



**Lunch Function**

**Menu #2**

**\$34 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

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Choice of Coffee, Iced Tea or Soda



**Dinner Function
Menu #1**

First Course

Tomato-Basil Soup

Artisanal Greens
Classic Herb Vinaigrette

Whole Small 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



**Dinner Function
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

**Sauteed 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

Fettucine Pomodoro ~ Fresh Pasta, Shrimp, 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

Maracaibo Chocolate Mousse Cake

Key Lime Tart ~ Sweet Cream



**Dinner Function
Menu #3**

First Course

Artisanal Greens - Classic Herb Vinaigrette

Crab Cake ~ Red Pepper-Sweet Corn Cream

Chef's New England Clam Chowder

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

Sauteed 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

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

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

Desserts

Maracaibo Chocolate Mousse Cake

Key Lime Tart ~ Sweet Cream