



Lunch Function Menu
\$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**  
**\$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 Icing

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Choice of Coffee, Iced Tea or Soda



Dinner Function Menu
\$59 per person, plus tax & gratuity

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

Carrot Cake
Cream Cheese Icing



Dinner Function Menu
\$68 per person, plus tax & gratuity

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

Carrot Cake
Cream Cheese Icing

Key Lime Tart
Sweet Cream