



**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 Frosting

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



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**

**\$59 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**

**\$68 per person, plus tax & gratuity**

## Passed Hors d'Oeuvres

**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 ~ 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**

$\frac{1}{2}$  lb. Aged Wisconsin Sharp White Cheddar, Arethusa Blue, Grana Padano,  
Grapes, Candied Nuts, Carr's English Crackers \$125

**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 ~ Pita Toast \$38**

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

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

**Quiche Lorraine \$45**

### **Cheese & Charcuterie Board for 30 to 40 guests \$250**

$\frac{1}{2}$  lb. Aged Wisconsin Sharp White Cheddar, Arethusa Blue, Grana Padano,  
Grapes, Candied Nuts, a Variety of Salami, Americano Prosciutto, Coarse Duck Pate,  
Pickled Veggies, House-made Crostini and Carr's English Crackers