



**Lunch Function Menu**  
**\$28 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**



**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 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**



**Dinner Menu #1**  
**\$59 per person, inclusive of tax & gratuity**

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

**Carrot Cake**



**Dinner Menu #2**  
**\$68 per person, inclusive of 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

**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, Shrimp, 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**

**Key Lime Tart ~ Sweet Cream**

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**

½ 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** ~ Broccoli 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

½ 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