

# CORPORATE HOT LUNCHEON MENU

All items served with rolls & butter,  
your choice of starch & vegetable (unless specified\*)  
and dessert (see page #9) ~ coffee ~ decaf coffee ~ tea ~ decaf tea ~ iced tea

You may choose to add an appetizer of **Fruit, Salad or Soup** for an additional \$2.00 pp (see page 9)

## ~ SIT DOWN LUNCHEON MENU ~ Choice of One Entrée

### Shrimp & Maryland Crab Cake

Our delicious Maryland Crab Cake recipe combined with Shrimp Lumps served with lettuce, tomato, coleslaw and steak fries (Surcharge)

### Breast of Hen

A boneless chicken breast stuffed with freshly made sage dressing roasted to a golden brown

### Brisket A La Esther

Mama Resnick's famous brisket is roasted to juicy tenderness, sliced and topped with her own tomato-based sauce

### Cannelloni Pasta and Eggplant

With ricotta, parmesan and spinach filling. Stewed tomatoes with green peas & basil pesto topped with shaved Parmigiano and fried basil leaves

### Chicken Marsala

A skinless, boneless breast, delicately sautéed in a rich Marsala wine sauce with mushrooms

### Chicken Piccata

Our signature lemon herb and capers sauce cloaks a tender skinless, boneless breast that has been sautéed to perfection

### Maryland Crab Cake Sandwich

Our delicious Maryland Lump Crab Cake served with lettuce, tomato, coleslaw and steak fries (Surcharge)

### Maryland Crab Cake Platter

- One Crab Cake (Surcharge)
- Two Crab Cakes (Surcharge)

Served with One Starch & One Vegetable

### Corned Beef & Cabbage

Sliced pickled Corned Beef served with steamed cabbage and parslid boiled potatoes

### Orange Glazed Chili Chicken

Oven glazed boneless chicken breast served with jasmine rice and broccoli florets

### Pollo Parmigiana

A plump chicken breast, skinned, boned and lightly dusted with Italian seasonings, baked and finished with mozzarella cheese and homemade tomato sauce

### Rosemary Almond Chicken Breast

Almond, rosemary and lemon pepper crusted chicken breast served with a creamy Amaretto sauce

### Chicken & Biscuit

Grilled lemon herbed chicken breast placed with a scratch-made cheddar buttermilk biscuit, topped with a rich cream sauce and diced vegetables, served with mashed potatoes and broccoli florets

### Chicken Supreme

Roasted boneless chicken breast topped with a white wine Beurre Blanc sauce

### Santa Fe Chicken

A real Southwestern flavor for this grilled breast of chicken with a smoked ancho chile sauce on fire roasted bell peppers. Black beans & corn with Spanish rice

### Savory Meatloaf

Choice Ground Beef blended with our House spice recipe, sliced thick and drizzled with Martin's rich tomato-based sauce, served alongside roasted potatoes and green beans

### Tavern Style Pot Roast

Slow Roasted Tender Roast Beef topped with a natural Beef Gravy, served atop Horseradish Mashed Potatoes and surrounded with Carrots and Roasted Onions

### Fish Selections

Mahi-Mahi or Salmon Filet with choice of the following seasonings:  
Blackened/Jerk | Herb Encrusted  
Honey Encrusted | Lemon Butter

## ~ BUFFET MENU ~ Choice of Two Entrées

Breast of Hen	Crab Cakes (Surcharge)	Mahi-Mahi	Rosemary Almond Chicken
Brisket a La Esther	Corned Beef & Cabbage	Meatballs	Santé Fe Chicken
Cannelloni Pasta & Eggplant	Fried Chicken	Orange Glazed Chili Chicken	Savory Meatloaf
Chicken Cacciatore	Herb Salmon	Penne Primavera	Seafood Creole
Chicken Marsala	Homemade Baked Ziti	Pepper Steak	Seafood Newburg
Chicken Piccata	Italian Sausage & Peppers	Pollo Parmigiana	Shrimp Scampi
Chicken Scampi	Jambalaya	Pork BBQ Ribs	Tavern Style Pot Roast
Chicken Supreme	Kielbasa & Sauerkraut	Roast Sirloin of Beef	Vegan Polenta Cake

Add an additional entrée for \$2.00 per person

~ Choice of Two ~

Asparagus	Candied Yams	Green Beans	Red Roasted Potatoes
Basmati Rice	Garlic Mashed Potatoes	Jollof Rice	Rissole Potatoes
Broccoli	Glazed Carrots	Pilaf Rice	Vegetable Medley