

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 per person (see page 9)

~ SIT DOWN LUNCHEON MENU ~

Choice of One Entrée

House Favorite

*Maryland Crab Cake

4 oz. Sandwich served with lettuce, tomato, coleslaw and steak fries

PLATTER (Optional)

- One (1) 6 oz. crab cake + \$2.00
- Two (2) 4 oz. crab cakes + \$5.00

Served with One Starch & One Vegetable

*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

Chicken Piccata

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

Chicken Supreme

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

Chicken Marsala

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

*Orange Glazed Chili Chicken

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

Rosemary Almond Chicken Breast

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

Chicken Apollo

Baked double supreme of chicken with a full bodied tomato sauce, with sundried tomatoes, feta cheese and candied garlic

Breast of Hen

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

*Shaker Style Turkey Scalopini

Thin turkey cutlets delicately seasoned and sautéed with shallots, tomatoes, parsley, lemon, thyme, dry white wine, and butter. Served with sweet potato mash and green beans with almonds.

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 Parmigianino and fried basil leaves.

Martin's Fish Market

Choice of One

- Parsley crusted Cod Fish Fillet with saffron sauce
- Pumpkin seed crusted striped Catfish
- Fresh cut Salmon Fillet with choice of the following seasonings:
Blackened/Jerk – Herb Encrusted
Honey Encrusted – Mojito Lime
Cinnamon Chipotle

You may create a **Double Entrée** for an additional \$3.00 per person.

~ BUFFET MENU ~

Choice of Two Entrées

Breast of Hen	Fried Chicken	Crab Cakes	Meatballs
Chicken Piccata	Chicken Scampi	Jambalaya	Pork BBQ Ribs
Chicken Marsala	Santé Fe Chicken	Atlantic Cod	Brisket a La Esther
Chicken Cacciatore	Chicken Supreme	Herb Salmon	Roast Sirloin of Beef
Chicken Parmigiana	Penne Primavera	Shrimp Scampi	Kielbasa & Sauerkraut
Rosemary Almond Chicken	Homemade Baked Ziti	Seafood Creole	Filet Goulash Stroganoff
Orange Glazed Chili Chicken	Cannelloni Pasta and Eggplant	Seafood Newburg	Italian Sausage & Peppers

You may add an **additional entrée** for \$1.00 per person.

Choice of One Vegetable and One Starch

Broccoli	Cauliflower	Candied Yams	Basmati Rice	Wild Rice
Asparagus	Glazed Carrots	Rissole Potatoes	Red Roasted Potatoes	Pilaf Rice
Green Beans	Vegetable Medley	Peas & Pearl Onions	Garlic Mashed Potatoes	Jollof Rice

All prices are subject to 22% Service Charge and 6% Sales Tax / 9% Liquor Tax