

## ~ APPETIZERS ~

Add an appetizer to the Hot Luncheon menu for an additional \$2.00 per person

### Fresh Seasonal Fruit

Beautifully cut fresh fruits  
of the season

### Sunshine Salad

Fresh greens, seasoned fresh berries topped with  
toasted pine nuts & blue cheese crumbles with  
a raspberry vinaigrette

### Panzanella Salad with Focaccia Croutons

Delicious blend of ripe tomatoes, colorful bell peppers,  
cucumbers, red onions, kalamata olives, capers and fresh  
basil topped with aged balsamic vinaigrette & olive oil

### Spinach Salad

Fresh baby spinach leaves topped with hard-boiled  
eggs and crisp bacon, then drizzled with  
honey mustard dressing

### House Salad

A bountiful selection of fresh vegetables  
served with creamy pepper parmesan or  
your choice of dressing

### Classic Caesar Salad

Crisp romaine lettuce with our homemade  
Caesar dressing and topped with freshly made  
seasoned croutons & shredded parmesan

### Italian Salad

Fresh romaine & radicchio with pepperoncini, roasted  
red peppers, black olives, sliced red onions, artichoke  
hearts, cherry tomatoes topped with shredded provolone  
cheese & our creamy Italian dressing

### Greek Salad

Feta cheese, kalamata olives, grape tomatoes,  
cucumber, red onions and pepperoncinis with a  
traditional Greek dressing

## Soup Selections

Maryland Crab - Vegetable Minestrone - Cream of Broccoli - Chicken Corn Chowder  
Cold Cucumber & Watercress with Crabmeat - Chilled Melon - Chilled Gazpacho - French Onion

## ~ DESSERTS ~

Choice of 1 Dessert

### Skyscraper Chocolate Cheesecake

Rich, dark chocolate cake and creamy New York style  
cheesecake, finished with a smooth chocolate icing

### Carrot Cake

Ultra moist cake using fresh carrots and walnut pieces,  
flavored with vanilla liquor, iced and filled with real  
cream cheese icing, edged with crusted walnuts and  
decorated with cream cheese rosettes and walnuts

### Bittersweet Chocolate Mousse

A savory blend of bing cherries, cinnamon, cloves,  
sugar, a touch of kirschwasser liquor topped with  
a light fluffy bittersweet chocolate mousse

### Pie Selection

Apple, Cherry, Peach, Blueberry  
or seasonal pie

### Mini Cheesecake and Chocolate Eclairs

A mini New York cheesecake on a graham cracker crust  
A bite size cream filled pastry topped with chocolate

### Fruit & Yogurt Parfait with Granola

Assortment of fresh fruits. Strawberries, blueberries  
and other seasonal berries, blended with  
vanilla yogurt and topped with crunchy granola

### Strawberry Shortcake

Moist, tender yellow cake layered with clouds of freshly  
whipped cream, topped with succulent whole fresh strawberries

### Blondies & Brownies and Freshly Baked Cookies

The best of both worlds.  
A decadent light chocolate chip or chocolate  
brownie topped with crunchy walnuts  
Homemade assorted cookies baked fresh and served warm

### Lemon Cake

Layers of moist citrus flavored yellow cake filled and  
iced with a light lemon flavored butter cream, and  
finished with cake crumbs on the side

### Rice & Raisin Bread Pudding

Breads soaked in brown sugar, milk, vanilla,  
cinnamon and raisins baked to a golden brown

### English Sherry Trifle

Vanilla pudding and glazed cherries with  
layers of pound cake soaked in sherry

### New Orleans Style Bread Pudding

Breads soaked in brown sugar, milk, vanilla,  
cinnamon and raisins, topped with bourbon  
vanilla sauce and baked to a golden brown