

RESERVE

22

# PLATED LUNCH OPTIONS

*Plated Lunches Include Coffee, Tea, or Soft Drinks.*

## **STARTER**

### **Choice of Soup or Salad:**

**Soup Options** - Cream of Asparagus, Cream of Chicken Wild Rice, or Tomato Bisque

**Salad Options** - Mixed Greens Salad with Vinaigrette or Caesar Salad

## **ENTREES**

**Choice of One Entree;** *If Offering More than One Entree, Splitting Fees Apply.*

## **SIGNATURE OFFERINGS | \$29**

### **CRISPY CHICKEN SANDWICH**

Panko Crusted Chicken Breast with Bacon, Green Onions, Thyme, and Cream Cheese; Served with Homemade Potato Chips

### **RESERVE 22 CLUB SANDWICH**

Sliced Turkey Breast, Bacon, Avocados, Tomatoes, Lettuce, Pea Tendrils, and Truffle Mayo; Served with Homemade Potato Chips

### **SHORT RIB SANDWICH**

Beer Braised Short Ribs, Bacon Jam, Demi-Glace, Smoked Mozzarella, and Crispy Onion Straws on a Brioche Bun

### **SPINACH SALAD**

with Crumbled Goat Cheese, Fresh Berries, and Raspberry Vinaigrette **gf**

### **QUICHE LORRAINE**

Homemade Quiche with Gruyere, Bacon, and Onions  
Served with Fresh Fruit

### **NICOISE SALAD**

Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs, and Lemon Garlic Vinaigrette **gf**

### **GRILLED CHICKEN BREAST COBB SALAD**

Romaine, Egg, Blue Cheese, Applewood Bacon, Avocados, Grape Tomatoes, Chicken Breast, and Buttermilk Dressing

## **DESSERT**

### **Choice of:**

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

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*Outside Desserts from Licensed Vendors May be Substituted for No Charge.*

*Packaged Bar Options are Available in Conjunction with Plated Lunches.  
Applicable Sales Tax and Service Fee Additional; Prices Subject to Change.*

# PLATED LUNCH OPTIONS

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## STARTER

### Choice of Soup or Salad:

**Soup Options** - Cream of Asparagus, Cream of Chicken Wild Rice, or Tomato Bisque

**Salad Options** - Mixed Greens Salad with Vinaigrette or Caesar Salad

## ENTREES

**Choice of One Entree:** *If Offering More than One Entree, Splitting Fees Apply.*

## PREMIER OPTIONS

### **RESERVE 22 HONEY CHICKEN | \$31**

with Dried Figs, Toasted Walnuts, Roasted Potatoes, and Chef's Selection of Vegetables **gf**

### **CHICKEN PICCATA | \$31**

with Angel Hair Pasta and Vegetables

### **GRILLED PORK CHOPS | \$32**

with Peach Bourbon Glaze, Seasonal Vegetables, and Roasted Potatoes

### **MEDITERRANEAN CHICKEN | \$31**

Grilled Chicken Breast with Quinoa, Grape Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms, and Grecian Vinaigrette **gf**

### **EGGPLANT ROULADE | \$31**

Rolled with Spinach and Boursin Cheese; Served with Pasta Marinara

### **WILD MUSHROOM FETTUCINE | \$31**

Wild Mushroom Blend with Goat Cheese, Scallions, and Wild Mushroom Cream Sauce

### **PENNE PASTA | \$31**

with Asiago Cheese Sauce and Sun-Dried Tomatoes

### **PANKO CRUSTED BAKED COD | \$33**

with Lemon Aioli, Rice Pilaf, and Chef's Selection of Vegetables

### **TERIYAKI GRILLED SALMON | \$34**

with Jasmin Rice, Pea Pods, and Peppers

### **PRIME GRADE 6 OZ. FILET OF SIRLOIN | \$38**

with Truffle Butter, Onion Strings, Garlic Mashed Potatoes, and Chef's Selection of Vegetables

## DESSERT

### Choice of:

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

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# PLATED DINNER OPTIONS

*Plated Dinners Include Coffee, Tea, or Soft Drinks.*

## **STARTER**

### **Choice of Soup or Salad:**

**Soup Options** - Cream of Asparagus, Cream of Chicken Wild Rice, or Tomato Bisque

**Salad Options** - Mixed Greens Salad with Vinaigrette or Caesar Salad

## **ENTREES**

**Choice of One Entree;** *If Offering More than one Entree, Splitting Fees Apply.*

### **Eggplant Roulade I \$33**

Rolled Spinach and Boursin Cheese; Served with Marinara Sauce **v**

### **Grilled Atlantic Salmon I \$37**

Glazed with Maple Grain Mustard; Served with Mashed Potatoes

### **Reserve 22 Honey Chicken I \$33**

with Dried Figs, Toasted Walnuts, Rice Pilaf, and Chef's Selection of Vegetables **gf**

### **Mediterranean Chicken I \$34**

with Mashed Potatoes, Peppers, Mushrooms, and Kalamata Olives **gf**

### **Penne Pasta I \$31**

with Asiago Cheese Sauce and Sun-Dried Tomatoes **v**

### **Wild Mushroom Fettuccine I \$31**

Wild Mushroom Blend with Goat Cheese, Scallions, and Wild Mushroom Cream Sauce **v**

### **Panko Crusted Cod I \$35**

with Lemon Aioli, Rice Pilaf, and Chef's Selection of Vegetables

### **Chef Tom's Pork Chops I \$36**

Twin 6oz. Boneless Pork Chops with Andouille Bread Crust and Creole Mayonnaise;  
Served with Cajun Rice and Roasted Vegetables

### **8 oz. Pork Loin I \$32**

with Truffle Butter, Mashed Potatoes, and Chef's Selection of Vegetables **gf**

### **8 oz. Prime Grade Filet of Sirloin I \$48**

with Truffle Butter, Mashed Potatoes, and Chef's Selection of Vegetables **gf**

### **12 oz. Prime Rib I \$52**

with Au Jus Horseradish Cream, Mashed Potatoes, and Chef's Selection of Vegetables

### **8 oz. Filet Mignon I \$70**

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes, and  
Grilled Asparagus **gf**

## **DESSERT**

### **Choice of One:**

Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake

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