

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 **gf** 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

TURKEY PANINI

Roast Turkey Breast, Avocado, Cheddar Cheese, Bacon, Chipotle Ranch Dressing, Grilled Sourdough Bread; Served with French Fries

PHILLY CHEESE STEAK WRAP

Thin sliced roast sirloin of beef, grilled peppers, onions, and mushrooms, demi glace, and mozzarella cheese in a giant flour tortilla

SPINACH SALAD

With Feta Cheese, Fresh Berries, and Raspberry Vinaigrette **gf**

QUICHE LORRAINE

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

SOUTHWEST BBQ SALAD

Mixed greens, roasted corn and black bean salsa, blended cheese, tomatoes, avocado, BBQ Chicken breast, spicy toasted tortilla strips, and BBQ ranch

GRILLED CHICKEN BREAST COBB SALAD

Grilled Chicken Breast, Romaine Lettuce, Hard Boiled Egg, Blue Cheese, Applewood Bacon, Avocado, Grape Tomatoes, and Buttermilk Dressing

DESSERT

Choice of:

Chocolate Cake - Fresh Fruit

Gelato (Vanilla, Chocolate, Snickers, or Sea Salt Caramel)

7

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.*



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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 *gf* 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

CHEF TOM'S PORK CHOPS | \$34

with Peach Bourbon Glace, Seasonal Vegetables, and Roasted Potatoes

MEDITERRANEAN CHICKEN | \$31

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

COBB SALAD | \$32

Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast, and buttermilk dressing *gf*

WILD MUSHROOM FETTUCCINE | \$32

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

PENNE PASTA | \$31

with Alfredo Sauce and Sun-Dried Tomatoes

PANKO CRUSTED BAKED COD | \$34

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

GRILLED ATLANTIC SALMON | \$35

Glazed with Maple Grain Mustard, Toasted Farro, and Sauteed Grape Tomatoes and Spinach

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

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

DESSERT

Choice of:

Chocolate Cake - Fresh Fruit

Gelato (Vanilla, Chocolate, Snickers, or Sea Salt Caramel)

8

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RESERVE

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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.

Cobb Salad | \$34

Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast,
and buttermilk dressing. **gf**

Grilled Atlantic Salmon | \$39

Glazed with Maple Grain Mustard, Toasted Farro, Sauteed Grape Tomatoes, and Spinach

Reserve 22 Honey Chicken | \$33

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

Mediterranean Chicken | \$34

With Mashed Potatoes, Grape Tomatoes, Peppers, Mushrooms, and Kalamata Olives **gf**

Penne Pasta | \$31

With Alfredo Sauce and Sun-Dried Tomatoes **v**

Wild Mushroom Fettuccine | \$34

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

Panko Crusted Cod | \$38

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

Chef Tom's Pork Chops | \$36

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

8 oz. Pork Loin | \$33

With Sour Cream Sauce, Mashed Potatoes, and Chef's selection of seasonal veggies

8 oz. Prime Grade Filet of Sirloin | \$51

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

12 oz. Prime Rib | \$57

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

8 oz. Filet Mignon | \$75

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

DESSERT

Choice of One:

Chocolate Cake - Fresh Fruit

Gelato (Vanilla, Chocolate, Snickers, or Sea Salt Caramel)

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