

# **GOURMET LUNCH**

## **Salads**

### **FRESH GARDEN SALAD**

Served House made Italian Dressing

### ***ORCHARD HARVEST***

Baby Mixed Greens, Dried Cranberries, Fresh Pear, Goat Cheese & Toasted Almonds  
Sweet Aged Balsamic Vinaigrette

### ***THE CAPRI***

Baby Arugula, Mozzarella Pearls, Artichoke Hearts, Cherry Tomatoes  
Pesto Vinaigrette

### ***THE NAPA***

Tender Butter Lettuces, Candied Pecans, Roasted Beets & Butternut Squash,  
Dried Cherries, Champagne Vinaigrette

### **CAPRESE SALAD OF TOMATO & MOZZARELLA CHEESE**

Served on a Bed of Fresh Arugula, Fresh Basil & Aged Balsamic Vinegar

### **TRADITIONAL CAESAR SALAD**

### **GREEK CUCUMBER & TOMATO SALAD**

Garnished with Feta Cheese, Kalamata Olives & Lemon Oregano Dressing

## **Gourmet Artisan Sandwiches & Entrees**

### **ROAST BEEF & AGED WHITE CHEDDAR**

With Arugula, Sliced Roma Tomatoes and Horseradish Dijon Sauce

### **TURKEY & BRIE**

Served with Sweet Red Onion Chutney served on Fresh Baked Baguette

### **ITALIAN PINWHEELS**

Ham, Salami and Prosciutto  
Served with Pesto Aioli & Olive Tapenade

### **TARRAGON TUNA SALAD**

On Whole Wheat Wrap

### **CURRY CHICKEN SALAD**

Garnishes with Sweet Dried Cherries & Spiced Almonds

**TURKEY AVOCADO BLT**

Served on Fresh Baked Brioche Bun

**SEARED SALMON**

Served with Cool & Creamy Cucumber Dill Sauce

**HOT! CHICKEN BELLA**

Served with Bella Mushroom Sauce

**HOT! GRILLED CHICKEN PESTO**

Served in Creamy Pesto Sauce with Sundried Tomatoes

***SEASIDE PAELLA***

*Mussels, Calamari, Shrimp & Bay Scallops*

***MARYLAND CRAB CAKES***

*Served with Remoulade Sauce*

*Additional \$5.99pp*

**Side Dishes**

**ROASTED VEGETABLE COUS COUS SALAD**

**LOADED BAKED POTATO SALAD**

**MEDITERRANEAN PASTA SALAD**

With Feta Cheese & Greek Vinaigrette

**CREAMY MACARONI & CHEESE**

**ROASTED SWEET POTATO WEDGES**

Served with Garlic Aioli Dipping Sauce

**CREAMY MASHED POTATOES**

***GARDEN FRESH VEGETABLE MEDLEY***

***SAUTÉED GREEN BEANS***

*Applewood Bacon Crumble & Shaved Parmesan*

***TUSCAN VEGETABLE PLATTER***

*Seasonal vegetables served warm garnished with Balsamic Glaze*