



Hancock Luncheon

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Entrée Price Includes

~Choice of One Stationary Hors d'oeuvre~

~Salad Selection~

~Choice of Entrée~

~Freshly Baked Rolls~

~Dessert~

~Coffee and Tea~

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Stationary Hors d'oeuvre Selections

(Choose One)

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses*

Optional Butlered Hors d'oeuvres

*Choice of Four-Additional \$9.95 or Choice of Six-Additional \$15.95 for 1 hour
May also be purchased as trays of 50 pieces for \$85*

Crab Cakes with Lemon Pepper Aioli

Phyllo Cups with Wild Mushrooms

Lamb Skewers with Mint Yogurt Sauce

Jerk Chicken, Beef or Pork Skewers with Mango Sauce

Mushroom Caps stuffed with Blue Cheese and Walnuts

Mushroom Caps stuffed with Crabmeat

Mushroom Caps stuffed with Sweet Italian Sausage and Fennel

Garlic Toasts with Tenderloin of Beef

Duck and Scallion Dumplings with Plum Dipping Sauce

Chicken, Beef or Pork Saté with Thai Peanut Sauce

Sausage en Croute with Bourbon Maple Mustard Sauce

Asparagus wrapped in Sesame Puff Pastry

Poached Mussels with Curry Cream

Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke

Tempura Vegetables

Assorted Focaccia:

(Roasted Pepper and Rosemary, Red Onion and Herb, Black Olive and Eggplant)

Citrus and Sake Marinated Shrimp wrapped in Pea Pods

Mozzarella, Roasted Tomato and Basil Bruschetta

Roasted and Marinated Vegetable Bruschetta

Scallops wrapped in Bacon

Endive Spears with Crabmeat and Apple Salad

Spiced Duck Breast with Peach Chutney

Assorted Vegetable Sushi and Wasabi

Figs Stuffed with Goat Cheese and wrapped in Prosciutto

Marinated Baby Mozzarella, Tomato and Basil Skewers

Smoked Salmon Tarts with Chive Horseradish Sauce

Smoked Salmon on Potato Pancakes

Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard

Smoked Trout with Cucumber Relish

Salad Selections

(Choose One)

Baby Mixed Lettuces

Red Onions and Grape Tomatoes

Balsamic Herb Vinaigrette

Classic Caesar Salad

Locatelli Cheese and Rosemary Croutons

House Made Caesar Dressing

Entrée Selections

Host Selects Three Choices to be offered to Guests

Final Number of Each Selection is due Ten days Prior to Event

(All Entrées served with Chef's Potato and Seasonal Vegetable)

~Parmesan Crusted Breast of Chicken~

Lemon and Chardonnay Butter Sauce

\$29

~Grilled New York Strip Steak~

Roasted Shallot Merlot Sauce

\$32

~Herb Roasted Filet of Salmon~

Citrus Beurre Blanc

\$29

~Breast of Chicken~

Stuffed with Wild Mushrooms and Arugula

\$31

~Garlic Crusted Roasted New York Strip~

Wild Mushroom and Brandy Sauce

\$32

~Spinach Stuffed Sole~

Citrus Butter Sauce

\$32

~Breast of Chicken~

Stuffed with Spinach, Goat Cheese and Walnuts

\$33

~Petite Filet Mignon au Poivre~

Dijon Brandy Cream Sauce

\$35

~Grilled Swordfish Steak~

Herb and Sun-dried Tomato Pesto

\$33

Dessert Selections

(Choose One)

Apple Strudel

Caramel Sauce

New York Cheesecake

Raspberry Purée

Chocolate Mousse

Fresh Whipped Cream

Vanilla Ice Cream

Seasonal Berries

Brownie Sundae

Neapolitan Ice Cream

Chocolate Sauce

Viennese Dessert Table

(Optional - additional \$5.95 per person)

Delectable Selection of

Miniature Pastries, Cakes, Cookies and Brownies

Coffee and a Selection of Herbal Teas

Children's Prices Available

Chicken Fingers \$14.95

Petite Filet Mignon \$17.95