



**\$25 per person, plus tax & gratuity**

**Choice of:**

**\*Chicken and Grapes**

Banana Nut Bread & Fresh Fruit

**Roast Beef Stack**

Rare Roast Beef on a Toasted Parker House Roll  
Fried Onion Rings & Horseradish Sauce

**BLT**

Apple Wood Smoked Bacon, Beefsteak Tomatoes,  
Toasted Ciabatta Bread

**Quiche Lorraine**

Mixed Greens

**\*The Honeycutt Salad**

Grilled Chicken Breast, Crunchy Greens  
Beefsteak Tomatoes, Carrots, Radicchio,  
Fried Tortilla Strips, Peanut Sauce and  
Honey Lime Vinaigrette

\* can be prepared gluten free

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**Choice of Coffee, Iced Tea or Soda**



**Lunch Function Menu**  
**\$29 per person, inclusive of tax & gratuity**

**Choice of:**

**Chicken and Grapes**  
Banana Nut Bread & Fresh Fruit

**Roast Beef Stack**  
Rare Roast Beef on a Toasted Kaiser Roll  
Fried Onion Rings & Horseradish Sauce

**BLT**  
Apple Wood Smoked Bacon, Beefsteak Tomatoes, Toasted Ciabatta

**Quiche Lorraine**  
Mixed Greens

**The Honeycutt Salad**  
Grilled Chicken Breast, Crunchy Greens  
Beefsteak Tomatoes, Carrots, Radicchio,  
Fried Tortilla Strips, Peanut Sauce and  
Honey Lime Vinaigrette

**Dessert**

Carrot Cake ~ Cream Cheese Frosting

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**Choice of Coffee, Iced Tea or Soda**



**\$48 per person, plus tax & gratuity**

First Course

**Tomato-Basil Soup**

**Artisanal Greens**

Classic Herb Vinaigrette

**Caesar Salad**

White Balsamic Caesar Vinaigrette

Entrees

**Pan-Seared Scottish Salmon Filet**

Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes

**Sliced Hanging Tender Steak**

Naples Best Fries

Red Wine Demi-Glace

**Fettuccine Pomodoro**

Fresh Pasta, Fresh Tomato, Chicken, Garlic, Basil, Olive Oil & Wine

**Vegetable Plate**

Seared Cauliflower ~ Farro Risotto  
with Lightly Pickled Root Vegetables & Walnuts

Desserts

**Key Lime Tart ~ Sweet Cream**

**Carrot Cake ~ Cream Cheese Frosting**



**\$56 per person, plus tax & gratuity**

First Course

**Tomato-Basil Soup**

**Artisanal Greens ~ Classic Herb Vinaigrette**

**Caesar Salad ~ White Balsamic Caesar Vinaigrette**

**Panko Encrusted Shrimp ~ Thai & Mango Dipping Sauces, Cucumber Slaw**

Entrees

**Sauteed Snapper Piccata ~ Haricots Verts, Herb Roasted Fingerling Potatoes,  
Lemon-White Wine Butter**

**Grilled Center Cut Filet of Beef ~ Mashed Potatoes, Red-Wine Demi-Glace**

**Crab Cake ~ Loosely Packed Lump and Backfin Crabmeat, Red Pepper-Sweet Corn Cream**

**Vegetable Plate ~ Seared Cauliflower ~ Farro Risotto  
with Lightly Pickled Root Vegetables & Walnuts**

Desserts

**Chocolate Almond Torte**

**Key Lime Tart ~ Sweet Cream**



**\$62 per person, plus tax & gratuity**

First Course

**Lump Crab & Avocado**  
Gazpacho Salsa

**Chef's New England Clam Chowder**

**Caesar Salad**  
White Balsamic Caesar Vinaigrette

**House-Made Mozzarella and Beefsteak Tomato**  
Basil Oil

Entrees

**Pan Roasted Florida Pink Shrimp**  
Sweet Corn Grits Cake, Fried Green Tomato  
Tasso Ham Gravy

**Sautéed Snapper Piccata**  
Fresh Lemon, White Wine, Butter and Capers  
Haricots Verts, Crisped Potato Slice

**Grilled Center Cut Filet of Beef**  
Mashed Potatoes, Red Wine Demi-Glace

Desserts

**Chocolate Almond Torte**

**Key Lime Tart ~ Sweet Cream**

**Passed Hors d'Oeuvres**

\* Tuna Tartare \$33/dz

Mini Crab Cakes ~ Remoulade Sauce \$36/dz

\* Fingerlings with Goat Cheese Cream \$27/dz

Pretzel Encrusted Chicken ~ Sweet Mustard Sauce \$30/dz

\*Steak Tartare \$36/dz

\* Pan Seared Herb Encrusted Shrimp ~ Pureed Mango Salsa \$30/dz

Fried Parmesan Encrusted Eggplant Bites ~ Marinara Sauce \$24/dz

\* Herb Seared Tenderloin ~ Potato Crisp, Balsamic Onion Marmalade \$36/dz

\* Spicy Andouille Sausage ~ Sweet Mustard Sauce \$24/dz

Mini Sliders with Caramelized Onion \$36/dz

**Stationary Hors d'Oeuvres ~ serve 15-20 guests**

Cheese Platter ~

$\frac{1}{2}$  lb. Aged Wisconsin Sharp White Cheddar, Bayley Hazen Blue, Grana Padano,  
Grapes, Candied Nuts, Carr's English Crackers \$95  
(gluten free with exception of crackers)

Sun Dried Tomato-Olive Tapenade or Tomato-Basil Bruschetta ~ Crostini \$36

Fried Calamari ~ Lemon Garlic Aioli ~ \$65

House Made Hummus with Pita Toast \$36

\* Crudites ~ Blue Cheese Dipping Sauce \$50

Coarse Duck Pate ~ Crostini \$50

\* **gluten free**