



Roberts 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'oeuvres Selections

(Choose One)

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

Optional Butlered Hors d'oeuvres

*Choice of Four-Additional \$10.95 or Choice of Six-Additional \$15.95 for 1 hour
May be 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 Croûte with Bourbon Maple Mustard Sauce
Asparagus wrapped in Sesame Puff Pastry
Honey Dew Gazpacho with Lump Crab Meat
Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke
Tempura Vegetables
Pigs in a Blanket
Spinach and Cheese Phyllo Triangles
Assorted Focaccia
Citrus and Sake Marinated Shrimp
Mozzarella, Roasted Tomato and Basil Bruschetta
Chilled Mango Soup with Shrimp
Scallops wrapped with Bacon
Chicken Roulade with Wild Mushrooms and Crème Fraîche
Canapé of Smoked Duck with Gorgonzola Mousse and Candied Walnuts
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
Canapé of Smoked Salmon with Caviar
Mango Crab Salsa over Housemade Tortilla*

Salad Selections

(Choose One)

Baby Mixed Lettuces

Red Onions and Grape Tomatoes

White Balsamic 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

\$30

~Breast of Chicken~

Stuffed with Tomato, Basil and Mozzarella

Balsamic Reduction

\$33

~Chicken Francaise ~

Sautéed Lump Crab

Roasted Garlic Butter Sauce

\$35

~Herb Roasted Filet of Salmon~

Citrus Beurre Blanc

\$30

~Spinach Stuffed Sole~

Citrus Butter Sauce

\$33

~Grilled Swordfish Steak~

Mango Sweet Pepper Coulis

\$35

~Sautéed Tilapia~

Sun-dried Tomato Pesto

\$35

~Pan Seared Pork Tenderloin~

Apple Brandy Pan Sauce

\$35

~Grilled New York Strip Steak~

Caramelized Shallot and Port Wine Demi Glace

\$35

~Garlic Crusted New York Strip~

Wild Mushroom and Brandy Sauce

\$35

~Roasted Prime Rib of Beef~

Horseradish Dijon Sauce

\$37

~Petite Filet Mignon au Poivre~

Dijon Brandy Cream Sauce

\$39

~Grilled New York Strip Steak~

and Jumbo Shrimp

Béarnaise Sauce

\$40

~Petite Filet Mignon & Crab Cake~

Sherry Mustard and Burgundy Demi Glace

\$47

Dessert Selections

(Choose One)

*Apple Crisp
Caramel Sauce*

*New York Cheesecake
Raspberry Purée*

*Chocolate Mousse
Fresh Whipped Cream*

*Vanilla Ice Cream
Seasonal Berries*

*Brownie Sundae
Vanilla 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 \$19.95