

## ~ APPETIZERS ~

Add an appetizer to the Hot Luncheon menu for an additional \$1.50 per person

Fresh Seasonal Fruit (Cut fresh fruits of the season) **OR** a Salad

### Harvest Salad

Array of mixed greens, candied walnuts, sliced pears & granny smith apples, roasted yellow beets, raisins, goat cheese and a Champagne vinaigrette dressing

### Sunshine Salad

Fresh greens, seasoned fresh berries, mandarin oranges topped with toasted nuts & blue cheese crumbles with your choice of dressing

### Signature Wedge Salad

Our presentation of an Iceberg Wedge drizzled with blue cheese dressing, topped with chopped tomatoes, cucumbers, red onion, bacon bits and blue cheese crumbles

### House Salad

A bountiful selection of fresh vegetables served with creamy pepper parmesan or your choice of dressing

### Greek Salad

Feta cheese, kalamata olives, grape tomatoes, cucumber, red onions and pepperoncinis with a traditional Greek dressing

### Italian Salad

Fresh romaine & radicchio with pepperoncinis, roasted red peppers, black olives, sliced red onions, artichoke hearts, cherry tomatoes topped with shredded provolone cheese & our creamy Italian dressing

### Classic Caesar Salad

Crisp romaine lettuce with our homemade Caesar dressing topped with freshly made seasoned croutons & shredded parmesan

### Spinach Salad

Fresh baby spinach leaves topped with hard-boiled eggs and crisp bacon, then drizzled with honey mustard dressing

### Panzanella Salad with Focaccia Croutons

Delicious blend of ripe tomatoes, colorful bell peppers, cucumbers, red onions, Kalamata olives, capers, and fresh basil topped with aged balsamic vinaigrette & olive oil

## Soup Selections

Maryland Crab - Cream of Crab - Vegetable Minestrone - Cream of Broccoli

Chicken Corn Chowder - French Onion - Tomato Basil

## ~ DESSERTS ~

Choice of 1 Dessert

### Skyscraper Cheesecake

Rich, dark chocolate cake and creamy New York style cheesecake, finished with a smooth chocolate icing

### Mini Cheesecake and Chocolate Eclairs

A mini New York cheesecake on a graham cracker crust  
A bite size cream filled pastry topped with chocolate

### Carrot Cake \*

Ultra moist cake using fresh carrots and walnut pieces, flavored with vanilla liquor, iced and filled with real cream cheese icing, edged with crusted walnuts and decorated with cream cheese rosettes and walnuts

### Bittersweet Chocolate Mousse

A savory blend of Bing cherries, cinnamon, cloves, sugar, a touch of kirschwasser liquor topped with a light fluffy bittersweet chocolate mousse

### Pimlico Cake

Yellow Chiffon layer cake with Bavarian cream filling and a rich chocolate frosting

### Fruit & Yogurt Parfait with Granola

Assortment of fresh fruits. Strawberries, blueberries and other seasonal berries, blended with vanilla yogurt and topped with crunchy granola

### Martin's Mini Dessert Assortment \*\*

Cappuccino Square – Chocolate Mousse Tart – Mini Eclairs  
Cannoli Puff – Napoleon - Raspberry Ecstasy  
Chocolate Iced Cream Puff – Mini Cheesecake Drops  
Mini Mousse Cups – Tropeziennes

Served Two Plates per Table or on Stations

### Blondies & Brownies and Freshly Baked Cookies \*

The best of both worlds. A decadent light chocolate chip or chocolate brownie topped with crunchy walnuts. Homemade assorted cookies baked fresh and served warm.

### Lemon Cake

Layers of moist citrus flavored yellow cake filled and iced with a light lemon flavored butter cream, and finished with cake crumbs on the side

### New York Style Cheesecake

Incredibly creamy, moist and smooth and just sweet enough! Served with your choice of toppings.

### Strawberry Shortcake

Moist, tender yellow cake layered with clouds of freshly whipped cream, topped with succulent whole fresh strawberries

\* Contains Nuts

\*\* Some Items Contains Nuts

All prices are subject to 23% Service Charge and 6% Sales Tax / 9% Liquor Tax