



# Party Luncheon Menu

First Course: Choice of One

**Fields of Green**

Hot House Cucumber, Cherry Tomato, Red Onion, House Balsamic Vinaigrette

**Caesar Classic**

Dressing, Brioche Croutons, Parmesan Crisp

**PJ Stuffies *Additional \$3***

Top Necks, Shrimp, Diced Bell Pepper, Celery, Garlic, Butter, Herbs, Panko

**Mozzarella & Tomato**

House Made Mozzarella, Ripe Tomato, Roasted Pepper, Basil, Herb Oil

Entree: Choice of One

**French Breast Chicken**

Herb Marinated, Pan Roasted, Mushroom Ragout, Rice Pilaf, Farm Stand Vegetables

**Faroe Island Salmon**

Pineapple Mango Relish, Rice Pilaf, Farm Stand Vegetables

**WAVE Grilled Shrimp Salad**

Shaved Kale & Sprouts, Toasted Almonds, Strawberries, Mandarin Oranges,  
Goat Cheese, Blood Orange Vinaigrette

**Penne ala Vodka**

Plum Tomato Sauce, Vodka, Basil, Cream

**Petite Filet Mignon\* *Additional \$7***

Red Wine Demi, Whipped Yukon Gold Potatoes, Farm Stand Vegetables

Dessert

**Family Style Medley of Sweets**

Includes Coffee, Tea, Fountain Soda, Warm Bread & Whipped Butter

\*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.