

Option A

Luncheon menu – served Monday –Friday

Plated Entrée Selections

Garden Salad, Balsamic Vinaigrette

Fresh baked Focaccia Bread & Rolls

Please select three

Chicken Francaise, lemon caper sauce

Chicken Picatta, lemon caper sauce

Chicken Marsala, marsala wine sauce

Tuscan Herbed Grilled Chicken, balsamic glaze

Seafood Stuffed Sole, lobster cream sauce

Sole Picatta, lemon caper sauce

Served with rice pilaf and seasonal vegetable

\$18.95 per person

Pasta ala Roberto

Pasta Primavera

Pasta with a Classic Meat Sauce

Cheese Lasagna

\$17.95 per person

Dessert & Coffee

Preliminary count 10 days in advance; final count for invoice, 3 days in advance

Please add 18 % gratuity and 6% sales tax.

Inclusive Lunch Package

Garden Salad or Soup of the Day

Fresh Focaccia bread & rolls

Choice of 3 of the following 6:

Chicken Artichoke

Chicken breast sautéed with prosciutto, capers, artichoke hearts and lemon in a white wine sauce over capellini

Chicken Marsala

Chicken breast sautéed with mushrooms in a marsala wine sauce

Caesar Salad

(Chicken, Salmon or Shrimp)

Romaine lettuce tossed with fresh croutons, Romano cheese and house made dressing

Pan Seared Salmon

Shrimp Peperonata

Pan seared shrimp, roasted red and yellow peppers, red onions, garlic, basil and linguini tossed in a roasted tomato sauce

Pasta alla Roberto

Penne pasta, spinach, sun dried tomatoes, capers and gorgonzola cheese served in a light cream sauce with a touch of marinara

Coffee & Dessert

22.95 per person, please add sales tax (6%) and gratuity (18%)

Luncheon Buffet

(minimum 50 people) or

Family Style Buffet

(minimum 10 people)

Garden Salad

Fresh Focaccia Bread & Rolls

Chicken Artichoke or

Chicken Marsala

Pasta Alla Roberto

Coffee & Dessert

\$20.95 per person

Please add sales tax (6%) and gratuity (18%)