SIT DOWN BRUNCH MENU

*** To Start ***

Choice of:

CARLYLE SALAD

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

OR

MIXED BERRIES AND CREAM

Variety of Mixed Seasonal Berries in a Martini Glass Topped with our Own Whipped Cream

Entrée

Choice of:

DELMONICO STEAK

Grilled to Perfection on a Bed of Whipped Potatoes with Fresh Seasonal Vegetables PAN SEARED SALMON

Fresh Salmon Pan Seared with Whipped Potatoes, Fresh Seasonal Vegetables and Finished with a Parmesan Cream Sauce

TEXAS FRENCH TOAST

Three Thick Slices of French Toast with Bacon and Home Fries

OUICHE LORAINE

Our Own Version of this Classic with Bacon and Home Fries

SEASONAL FRUIT SALAD

Fresh Spinach, with Blueberries, Strawberries, Raspberries, Blackberries, Apples, Walnuts, Feta Cheese Topped with Raspberry Vinaigrette

OMELET

Wild Mushrooms, Swish Chard, and Gruyere

DOVER SOLE

Whole Roasted with Sauce Meniere

Dessert

Choice of:

ULTIMATE CHOCOLATE CAKE

Or

CHEESECAKE WITH STRAWBERRY DRIZZLE

\$62 per person plus tax and gratuity

LUNCH MENUS



1-COURSE PLATED LUNCH

MAIN COURSE

Choice of:

CLASSIC BURGER

American Cheese, Onion, Lettuce and Tomato

CHICKEN CAESAR SALAD

PHILLY CHEESESTEAK

Marinated Steak with Onions, Peppers and Provolone

BUFFALO CHICKEN WRAP

Portabella Mushroom Stack

Soft Drinks, Coffee and Tea Included

All Entrees (except Chicken Caesar Salad and Portabella Mushroom Stack) accompanied by Fries and a Pickle Spear

\$16 per person plus tax and gratuity





2-COURSE PLATED LUNCH

To Start: CARLYLE SALAD

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette



ENTRÉE Choice of:

*NEW YORK STRIP

Grilled to Perfection on a Bed of Whipped Potatoes, Fresh Seasonal Vegetables and a Port Wine Demi-Glace

*GRILLED SALMON

Grilled Salmon Topped with a Corn and Relish Salsa, Rice Pilaf and Fresh Seasonal Vegetables

*CHICKEN MARSALA

Chicken Breast with Whipped Potatoes, Fresh Vegetables and Finished with a Marsala Mushroom Cream Sauce

BUTTERNUT SOUASH RAVIOLI

With Fresh Seasonal Vegetables and Finished with a Light Butter Sauce

DESSERT

Choice of:
CHOCOLATE CAKE NY CHEESECAKE

\$28 per person plus tax and gratuity

3-COURSE PLATED LUNCH

TO START:

CARLYLE SALAD

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with Raspberry Vinaigrette

ENTRÉE

Choice of:

NEW YORK STRIP

Grilled to Perfection Topped with a Wine Demi-Glace on a Bed of Garlic Red Whipped Potatoes and Grilled Asparagus

GRILLED SALMON

Topped with a Sweet Corn, Tomato and Avocado Relish, Served Over Grilled Asparagus and Rice Pilaf

CHICKEN MARSALA

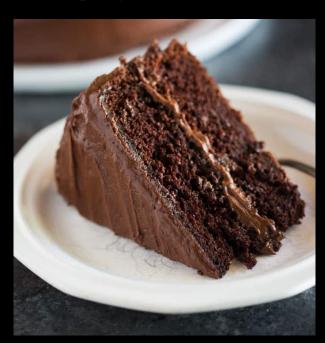
Chicken Breast Roasted and Topped with a Marsala Cream Sauce, Served with Grilled Asparagus and Garlic Red Whipped Potatoes

ROASTED TOMATO, ARUGULA & ASPARAGUS RAVIOLI

With a Brown Butter Sage Sauce and Grilled Asparagus

DESSERT
Choice of:
MIXED BERRIES AND CREAM
ULTIMATE CHOCOLATE CAKE

\$37 per person plus tax and gratuity



BUFFETS

HOUSE SALAD STATION

Crisp Salad Greens with Tomatoes, Carrots, Onions, Grated Cheese and Buttery-Toasted Croutons

CARVING STATION

Carved to Order by a Uniformed Chef TENDERLOIN

Accompanied by Whipped Potatoes, Stuffing, Cranberries, Vegetables, Fresh Baked Rolls and Accompaniments

BAKED TILAPIA

With Whipped Potatoes and Seasonal Vegetables

PASTA STATION

Rigatoni Pasta Tossed with Arugula Tomato Concassé Penne with Roasted Vegetables, Garlic and Fresh Basil, Parmesan Cheese Butternut Squash Ravioli

ASSORTED DESSERT DISPLAY

Soda, Coffee, Tea Included

\$40 per person plus tax and gratuity

DINNER MENUS

TO START:

CARLYLE SALAD

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

ENTRÉE

Choice of:

*NEW YORK STRIP STEAK

Cooked to Perfection with a Wine Demi-Glace on a Bed of Whipped Potatoes with Fresh Seasonal Vegetables

*GRILLED SALMON

Fresh Salmon Grilled with Rice Pilaf, Seasonal Fresh Vegetables and Topped with a Corn, Tomato and Avocado Salsa

CHICKEN MARSALA

Roasted Chicken Breast Topped with a Marsala Cream Sauce with Sliced Mushrooms, Fresh
Seasonal Vegetables and Whipped Potatoes

BUTTERNUT SOUASH RAVIOLI

Topped with a Lite Sage Butter Sauce and Served with Fresh Seasonal Vegetables



DESSERT

Choice of:

CRÈME BRULE

MIXED BERRIES & CREAM

\$48 per person plus tax and gratuity
See Available Beverage Options Below

FIRST COURSE

Choice of:

LOBSTER BISQUE

Our own Creamy Recipe with Chunks of Fresh Lobster Meat

CARLYLE SALAD

Mixed Greens, Granny Smith Apples, Goat Cheese and Toasted Walnuts with a Raspberry Vinaigrette

ENTRÉE

Choice of:

RED SNAPPER

With Rice Pilaf, Seasonal Fresh Vegetables and Topped with a Red Pepper Sauce

GRILLED LAMB CHOPS

With a Mint Cabernet Sauce on a Bed of Whipped Potatoes with Grilled Asparagus

FILET MIGNON

Cooked to Perfection with a Wine Demi-Glace on a Bed of Whipped Potatoes and Grilled Asparagus

JUMBO LUMP CRAB CAKE

With Rice Pilaf, Seasonal Fresh Vegetables and Topped with a Roulade Sauce

FINALE

Choice of:

CHOCOLATE DECADENCE CAKE FRESH BERRIES AND CREAM CRÈME BRULE

\$59 per person plus tax and gratuity

FIRST COURSE Choice of: BEEF CARPACCIO LOBSTER BISQUE

SECOND COURSE

Carlyle Salad Sorbet Intermezzo

ENTRÉE

Choice of:

RED SNAPPER AND GRILLED LAMB CHOPS

with Rice Pilaf and Seasonal Fresh Vegetables

FILET MIGNON AND JUMBO LUMP CRAB CAKE

with Whipped Potatoes and Grilled Asparagus

PORTABELLA STACK AND BUTTERNUT SQUASH RAVIOLI

with Seasonal Fresh Vegetables

FINALE

Choice of

NEW YORK CHEESECAKE W/STRAWBERRY DRIZZLE CRÈME BRULE

\$82 per person plus tax and gratuity

