

# JACK FROST SERVED LUNCHEON

## **Optional Thirty Minute Holiday Reception Prior to Your Luncheon**

*( additional \$12 per person – premium bar )  
( additional \$7 per person soft drink only bar )*

*Includes a spectacular antipasti, cheese, vegetable crudité and relish trays on display and a thirty minute open bar with premium brand liquor, beer, wine and soft drinks.*

## **Appetizer**

*(please choose one)*

Kennett Square Mushroom Festival Award Winning Mushroom Soup  
Potato and Bacon Soup with Lump Crab Meat  
Mixed Lettuces with Cider Vinaigrette, Dried Cranberries and Maple Pecans  
Hearts of Romaine Lettuce with Caesar Dressing and Toasted Croutons  
Baby Spinach Salad with Tangerine-Ginger Vinaigrette, Macadamia Nuts and Pineapple

## **Entrees**

*(choice of two)*

*A pre-order is due 5 days prior to event and place cards must be provided by host (no maximum with preorder)  
Choice of entrée at seating available at an additional per person charge of \$5.00 (maximum 50 guests for this option)*

*Includes Chef Selected Starch and Seasonal Vegetable*

**Black Angus Hangar Steak \$44**

*8oz. cut, sesame ginger sauce*

**6 oz. Grilled Black Angus Filet Mignon \$48**

*Certified black Angus beef tenderloin with port shallot reduction*

**Chicken Picatta \$41**

*Boneless breasts in lemon butter sauce, capers, parsley*

**Chicken Saltimbocca \$44**

*Prosciutto di Parma, sharp provolone & sage; Marsala sauce*

**Herb Crusted Chilean Sea Bass Fillet \$48**

*Tropical fruit salsa*

**Twin Jumbo Lump Crab Cakes \$48**

*Honey-bell pepper compote*

**Basil Crusted Salmon Fillet \$44**

*Tomato-orange beurre blanc*

**4 oz. Petite Filet Mignon & Crab Combo \$48**

*Honey-pablano sauce*

**Crab Stuffed Sole \$46**

*Fresh sole fillet with lump crab and chive beurre blanc*

## **Desserts**

*(please choose one)*

Key Lime Pie with Graham Cracker Crust, Raspberry Coulis and Whipped Crème

Holiday Pumpkin Cheesecake with Dark Chocolate Sauce and Whipped Crème

Dark Chocolate Torte with Strawberry Sauce

Chocolate and Peanut Butter Bombe

Fresh Fruit Tartlet with Sugar Cookie Crust and Vanilla Custard

**Add an Ice Sculpture for \$275.00 (7 days advance notice required)**

*Complimentary Lavazza Coffee, Premium Tazo Teas and Iced Tea Service are included with your luncheon*

*\*Vegetarian/Vegan Options available by request*

*All prices are per person and subject to applicable 6% sales tax and 20% service charge*