

# Plated Lunch

All lunches include Rolls and Butter, Regular and Decaffeinated Coffees, and Assorted Herbal Teas

## First Course

Soup du Jour

Traditional Caesar Salad with Parmesan Cheese and Croutons

Field Greens Salad with Roasted Red and Yellow Beets, Goat Cheese and Candied Walnuts with Balsamic Dressing

Boston Bibb Salad: Boston Bill Lettuce, Citrus Segments, candied Walnuts, Red Onion, Bleu Cheese Crumbles and Raspberry Vinaigrette

## Entrees

Wild Mushroom Ravioli with a Roasted Garlic Cream Sauce \$26

Polenta and Grilled Vegetable Napoleon (Vegan) \$26

Chicken Francaise: Served with White Wine, Lemon, and Caper Sauce \$30

French Cut Chicken Breast with a Natural Thyme Au Jus \$30

Parmesan & Herb Crusted Tilapia with Chili Lime Butter \$30

Pan Seared Salmon with a Lemon Buerre Blanc and Tomato Basil Concasse \$30

New York Strip Steak: Char-grilled onions with Oven Roasted Wild Mushrooms \$35

Filet Pizzaiola: Seared Beef Tenderloin Medallions with Italian Vegetable & Cheeses topped with Pomodoro Sauce \$35

## Desserts

New York Style Cheesecake

Carrot Cake

Black-Out Cake

S'more Chocolate Lava Cake

Prices are subject to a 22% taxable service charge and 8% Philadelphia sales tax

Prices are subject to change without notice