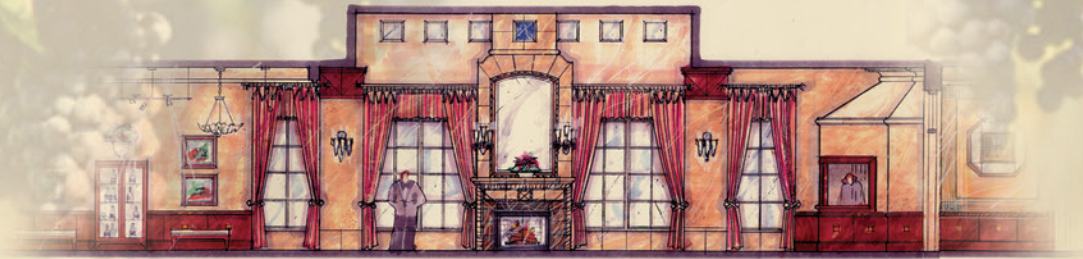


THE RESERVE



Your Exclusive Destination For Special Events

LUNCH PACKAGES

EXPRESS SANDWICH BUFFET

\$22 per person

Choice of The Reserve Salad or a Caesar Salad*

Rolled Sandwiches to Include:

Tuna Salad with Green Onion
Roast Beef with Muenster
Grilled Vegetables with Hummus

Pre-Made Sandwiches on Crusty French Breads:

Sliced Turkey with Orange Cranberry Chutney
Black Forest Ham with Swiss Cheese
Grilled Cajun Chicken Breast with Pepper Jack

Chips and Pretzels

Assorted Cookies

Coffee, Tea and Soft Drinks

Choice of Soup \$3

Vegetable Pasta Salad or Potato Salad \$3

French Fries or Onion Rings \$2

RESERVE BUFFET

\$32 per person

Choice of The Reserve Salad or Caesar Salad*

Choice of 2:

Tortellini with Grilled Chicken and
Cajun Pesto Cream Sauce
Chicken Marsala
Grilled Salmon with Shaved Fennel and Grapefruit in a
Citrus Vinaigrette Dressing*
Sliced Marinated Flank Steak with Red Wine Sauce*

Chef's Choice of Starch and Vegetables

Rolls and Butter

Dessert Trays to include:

Cookies, Brownies, and Other Mini Pastries

Coffee, Tea and Soft Drinks

CORPORATE PLATED LUNCHES

Lunch Entrée includes Bread and Butter, Regular and Decaffeinated Coffee and Assorted Teas. Choice of Reserve House Salad or Caesar Salad and a Plated Dessert, Chef's Choice of Starch and Vegetable

Grilled Salmon* \$27
Shaved Fennel and Grapefruit in a Citrus Vinaigrette Dressing

Chicken Marsala \$27
Marsala Wine Sauce and Wild Mushrooms

Chicken Piccata \$27
Lemon Garlic and White Wine Sauce, Sauteed with Artichokes and Capers

Sliced Marinated Flank Steak* \$30
Red Wine Sauce

Charred 6 oz. Filet Mignon* \$34
Cognac Mushroom Sauce

Seared Salmon and Grilled Chicken Breast* \$34
Herbed Chicken Jus

Petite Filet and Grilled Salmon* \$36
Shaved Fennel and Grapefruit Segments in a Citrus Vinaigrette Dressing

* This menu item contains raw or partially cooked animal products. Regarding the safety of these items, written information is available upon request.

Prices are subject to change.

2015