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## *Hancock Luncheon*

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Entrée Price Includes

*~Choice of One Stationary Hors d'oeuvre~*

*~Salad Selection~*

*~Choice of Entrée~*

*~Freshly Baked Rolls~*

*~Dessert~*

*~Coffee and Tea~*

*\*Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

## *Stationary Hors d'oeuvre Selections*

*(Choose One)*

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli  
Seasonal Fresh Fruit with a Display of International Cheeses*

### *Optional Butlered Hors d'oeuvres*

*Choice of Four-Additional \$9.95 or Choice of Six-Additional \$15.95 for 1 hour  
May also be purchased as trays of 50 pieces for \$85*

*Crab Cakes with Lemon Pepper Aioli*

*Phyllo Cups with Wild Mushrooms*

*Lamb Skewers with Mint Yogurt Sauce*

*Jerk Chicken, Beef or Pork Skewers with Mango Sauce*

*Mushroom Caps stuffed with Blue Cheese and Walnuts*

*Mushroom Caps stuffed with Crabmeat*

*Mushroom Caps stuffed with Sweet Italian Sausage and Fennel*

*Garlic Toasts with Tenderloin of Beef*

*Duck and Scallion Dumplings with Plum Dipping Sauce*

*Chicken, Beef or Pork Saté with Thai Peanut Sauce*

*Sausage en Croute with Bourbon Maple Mustard Sauce*

*Asparagus wrapped in Sesame Puff Pastry*

*Poached Mussels with Curry Cream*

*Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke*

*Tempura Vegetables*

*Assorted Focaccia:*

*(Roasted Pepper and Rosemary, Red Onion and Herb, Black Olive and Eggplant)*

*Citrus and Sake Marinated Shrimp wrapped in Pea Pods*

*Mozzarella, Roasted Tomato and Basil Bruschetta*

*Roasted and Marinated Vegetable Bruschetta*

*Scallops wrapped in Bacon*

*Endive Spears with Crabmeat and Apple Salad*

*Spiced Duck Breast with Peach Chutney*

*Assorted Vegetable Sushi and Wasabi*

*Figs Stuffed with Goat Cheese and wrapped in Prosciutto*

*Marinated Baby Mozzarella, Tomato and Basil Skewers*

*Smoked Salmon Tarts with Chive Horseradish Sauce*

*Smoked Salmon on Potato Pancakes*

*Mini Herb Biscuits with Smoked Ham and Spiced Honey Mustard*

*Smoked Trout with Cucumber Relish*

## *Salad Selections*

*(Choose One)*

### *Baby Mixed Lettuces*

*Red Onions and Grape Tomatoes*

*Balsamic Herb Vinaigrette*

*\*\*\**

### *Classic Caesar Salad*

*Locatelli Cheese and Rosemary Croutons*

*House Made Caesar Dressing*

## *Entrée Selections*

*Host Selects Three Choices to be offered to Guests*

*Final Number of Each Selection is due Ten days Prior to Event*

*(All Entrées served with Chef's Potato and Seasonal Vegetable)*

### *~Parmesan Crusted Breast of Chicken~*

*Lemon and Chardonnay Butter Sauce*

*\$29*

### *~Grilled New York Strip Steak~*

*Roasted Shallot Merlot Sauce*

*\$32*

### *~Herb Roasted Filet of Salmon~*

*Citrus Beurre Blanc*

*\$29*

### *~Breast of Chicken~*

*Stuffed with Wild Mushrooms and Arugula*

*\$31*

### *~Garlic Crusted Roasted New York Strip~*

*Wild Mushroom and Brandy Sauce*

*\$32*

### *~Spinach Stuffed Sole~*

*Citrus Butter Sauce*

*\$32*

### *~Breast of Chicken~*

*Stuffed with Spinach, Goat Cheese and Walnuts*

*\$33*

### *~Petite Filet Mignon au Poivre~*

*Dijon Brandy Cream Sauce*

*\$35*

### *~Grilled Swordfish Steak~*

*Herb and Sun-dried Tomato Pesto*

*\$33*

## *Dessert Selections*

*(Choose One)*

*Apple Strudel*

*Caramel Sauce*

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*New York Cheesecake*

*Raspberry Purée*

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*Chocolate Mousse*

*Fresh Whipped Cream*

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*Vanilla Ice Cream*

*Seasonal Berries*

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*Brownie Sundae*

*Neapolitan Ice Cream*

*Chocolate Sauce*

## *Viennese Dessert Table*

*(Optional - additional \$5.95 per person)*

*Delectable Selection of*

*Miniature Pastries, Cakes, Cookies and Brownies*

*Coffee and a Selection of Herbal Teas*

## **Children's Prices Available**

**Chicken Fingers \$14.95**

**Petite Filet Mignon \$17.95**