



Group Lunch Packages

Our most popular luncheon items create a sophisticated yet easy lunch for our guests. With groups of 15 or more, we do request that menu selections be made in advance and communicated at least five (5) days prior to the event date. The packages below include non-alcoholic beverages, and 20% gratuity will be added to all checks. For the most expedient service, one check for the group is preferred. However, these packages are designed so that members of your group will know the exact cost of their meal with us and, therefore, are able to bring exact money. With this in mind, upon request, individual checks may be accommodated.

PLATED LUNCH MENU I

Entrée Choices

The Sweet Turkey ~ Roasted Turkey with Mayo and Sweet Relish
*Brick Chicken Salad ~ On Sourdough Bread, Green Salad with Sweet Mustard Dressing
3-Tiered BLT ~ Texas Toast, Bacon, Lettuce, Tomato and Mayo
Grilled Portobello on Brioche with Roasted Vegetables & Greens
Grilled Romaine Salad with Roasted Chicken, Creamy Lemon Dressing, Pecorino, Skillet Polenta Crouton
Fried Green Tomatoes, Crab-Goat Cheese Salad, Earl Grey Honey
Cup of Cream of Crab Soup and ½ Sandwich or Salad (from above selections)

Chef's Seasonal Dessert Selection

\$17 per person

\$20 per person including gratuity

PLATED LUNCH MENU II

Starters

Soup du Jour or Romaine Salad

Entrée Options

Classic Burger with Lettuce, Tomato, Onions, Cheese and Special Sauce*
Maryland Crab Cake Sandwich with Old Bay Aioli*
Pasta with Creamy Marsala Mushroom Sauce & Simple Salad
*Brick Chicken Salad ~ On Sourdough Bread, Green Salad with Sweet Mustard Dressing
Grilled Romaine Salad With Roasted Chicken, Creamy Lemon Dressing, Pecorino, Skillet Polenta Crouton
Grilled Portobello on Brioche with Roasted Vegetables & Greens *

Chef's Dessert Selection

\$25 per person

\$30 per person including gratuity

**Choice of Simple Salad or Tavern Fries with all sandwiches*

BUFFET LUNCHEONS

So as to best accommodate all of our restaurant guests, buffets do require a private room rental for less than 35 people. Rental fees are waived for Groups of 35 or more.

Otherwise, groups are welcome to choose from our Plated Package Options or simply may order off the regular menu and dine in one of our dining rooms amidst other restaurant guests. Groups will, of course, be seated together in a particular section of the restaurant.

Non-Alcoholic beverages are included in all packages; 20% gratuity is additional and will be added to all checks. While we prefer one check for larger groups, with advance notice, individual checks may be able to be accommodated.

SALAD & SANDWICH BUFFET ~ \$18 ***(MINIMUM GUARANTEE 15)***

Union Rental \$150 (up to 15 Guests) ~ Main Dining Room Rental \$210 (up to 34 Guests)

Assorted Sandwiches ~ Chicken Salad, Turkey, Roast Beef, Vegetarian
Potato Chips
Greens Salad Tossed in Chef's Vinaigrette
Fresh Seasonal Fruit
Assorted Chef's Choice Desserts

HOT LUNCH BUFFETS ~ \$22 - \$26 ***(MINIMUM GUARANTEE 25)***

Starter Options: Spinach Salad, Simple Salad
Entrée Choices: Chicken, Pasta or Fish
Starch Choice: Mashed or Roasted Potatoes, Risotto
Seasonal Vegetable Selections
Chef's Choice Dessert
Non-Alcoholic Beverages

STARTER – CHOOSE ONE
1 ENTRÉE, 1 STARCH, 1 VEGETABLE ~ \$22/PERSON
2 ENTREES, 1 STARCH, 2 VEGETABLES ~ \$26/PERSON