

Luncheon

Priced per person.

Salads

Seasonal Mixed Field Greens with choice of Dressing
\$3.25

Summer Bibb Salad

Mango, Strawberries, Goat cheese, Pepper Cracker, Raspberry Vinaigrette
\$4.25

Minted Romaine Salad

Grapes, Ricotta Salata, Toasted Almonds,
Grape Vinaigrette
\$4.25

Crisp Caesar Salad

Romaine Lettuce and homemade Croutons
tossed with traditional Caesar Dressing and Parmesan Cheese
\$5.25

Mesclun Greens, Roma Tomatoes, Crumbled Goat Cheese,
Dijon Flatbread, and Tarragon Vinaigrette
\$4.50

Soups

Chilled Vichyssoise
\$3.50

Tomato Gazpacho
\$3.50

Fruit Gazpacho
\$3.95

Shrimp Bisque
\$4.95

Crab and Asparagus
\$4.95

Luncheon

Priced per person.

Cold Entrées

Chicken Salad

Garnished with Seasonal Fruit
and Mesclun Mix served with Datanut Bread
\$11.95

Iceberg BLT Salad

Blue Cheese Dressing
\$10.95

Add Chicken \$2.00 Add Shrimp \$3.00

Caesar Salad

Served with Grilled Chicken and Foccacia Bread
\$11.95

Jerry's Cobb Salad

Grilled Chicken, Bacon, Cheddar, Bleu, Avocado, Lettuce, Watercress, Tomato, and Hard-cooked Eggs
\$13.95

Salmon Teriyaki Salad*

Oranges, Avocado, and Won-ton Crisps over Pea Shoots with a Sesame Vinaigrette
\$13.95

Luncheon Deli Buffet

Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Grated Cheese, Red Onions, and Croutons
Waldorf and Broccoli Cheddar Salads
Gorgonzola Bleu Dressing, House Thousand Island, and White Balsamic Dressing
Pecan Golden Raisin Chicken Salad
Assortment of Deli Sandwiches and Wraps
Kettle Chips and Relish Tray
Sweet selections from our Bake Shop
\$18.95

Hanover Chicken Salad

Mesclun Greens, Grilled Chicken, Hanover Tomato-Bacon Tart, Buttermilk Bleu Cheese Dressing
\$13.95

Artisan Sandwiches

Garnished with Seasonal Fruit, Kettle Chips, or Grilled Vegetables

Braised Beef Short Rib

Oven-roasted Tomato, Arugula, and Aioli on Grilled Ciabatta
\$12.95

Carved Beef Tenderloin*

Saga Bleu Cheese, Baby Spinach, Sliced Tomato, and Balsamic Reduction on Toasted Brioche
\$14.95

Grilled Cider Chicken

Melted Brie Cheese and Honey Apple Slaw on Toasted Whole Grain Bâtard
\$11.95

Shrimp Burger

Grilled Shrimp Soufflé, Romaine Lettuce, Vine-ripe Tomato, Bermuda Onion,
Butter-toasted Kaiser, and Louis Remoulade
\$13.50

Cucumber Wraps

Feta Cheese, Roasted Garlic Hummus, Calamata Olives, Crisp Sprouts,
Carrots, Julienne Peppers, and Herb Tortilla Wrap
\$10.50

Cold Entrées (continued)

Chicken Salad Sandwich

Layered between Fried Green Tomatoes, Seasonal Fruit
\$12.95

Hot Entrées

All Hot Entrées are served with Freshly Baked Bread, Vegetable, Coffee, and Tea

Hot Brown

Oven-roasted Turkey, Bacon, Mornay Sauce,
and Grilled Tomatoes over Toasted Brioche
\$12.50

CCV Tuna Melt

Grilled Tomato, Muenster Cheese
served on Toasted Sourdough
\$12.95

Quiche

Your choice of Spinach and Mushroom, Surry Goat Cheese, or Classic Lorraine
Served with Baby Greens, Marinated Baby Vegetables, and Seasonal Fruit Garnish
\$15.50

Country Club Chicken Breast

Stuffed with Herbed Cream Cheese and served with Julienne of Smithfield Ham.
Complemented by a Light Supreme Sauce
\$15.95

Savory Crepes

Your choice of:
Chicken and Mushroom, Shrimp and Scallop, or Gruyere and Asparagus
Served with Sauce Velouté and Buttered Jasmine Rice
\$14.50

****Filet of Beef***

Char-grilled Beef Medallion, Red Pepper Butter, and Wild Mushroom Fingerling Potatoes
\$19.50

Crab Cake Sandwich

Tomato, Lemon Mayonnaise on Toasted Brioche, served with Kettle Chips
\$19.50

Salmon au Poivre*

Pea Purée, Asparagus and Butternut Squash Risotto, Lemon Oil
\$18.50

Salmon Oscar*

Served over Buttered Asparagus, Lump Crab, and Béarnaise
\$19.50

Cider-grilled Breast of Chicken

Topped with Apple Slaw and served with Butternut Squash Pilaf
\$14.50

Crimini and Portobello Ravioli

Tomato, Basil, Cream al Forno
\$14.50

Rigatoni Club Pasta

Sun-dried Tomatoes, Arugula, Olives, Parmesan Cheese
Grilled Chicken, Light Garlic Sauce, Focaccia
\$14.50

*The consumption of raw or undercooked foods may cause food borne illness, especially for those with certain medical conditions.

**Certified Angus beef