

# Luncheon

*Priced per person.*

## **Salads**

Seasonal Mixed Field Greens with choice of Dressing  
\$3.25

## **Winter Salad**

Beets, Turnips, and Carrots over Mesclun Greens  
Served with Whipped Goat Cheese and Dijon Cracker  
Toasted Walnut Vinaigrette  
\$5.25

## **Crisp Caesar Salad**

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

## **Minted Romaine Salad**

Grapes, Ricotta Salata, Toasted Almonds, and Fried Brie  
Served with Raspberry Vinaigrette  
\$4.75

Baby Greens with sliced Saga Bleu, Toasted Walnuts, Roasted Red Peppers,  
and Grilled Portobello Mushrooms enhanced with Balsamic Vinaigrette  
\$5.25

Hearts of Bibb Lettuce, Crispy Bacon, Pumpkin Seeds,  
Sun-dried Cranberries, and Warm Honey Mustard Vinaigrette  
\$4.25

## **Soups**

Roasted Red Pepper with Artichoke Pesto \$3.95	Tomato Basil with Fresh Mozzarella \$3.50
Wild Mushroom with Cognac \$4.25	Warm Saffron Vichyssoise \$3.50
She Crab \$4.95	Lobster Bisque \$5.50

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## **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