



THE STARTING GATE
AT GREATHORSE

Luncheon Menu

- Choice of Soup or Salad
- Choose Two Entrees
- Select One Dessert

FIRST COURSE

Choice of Soup or Salad

SOUP

Butternut Squash Bisque
Italian Wedding Soup
Chilled Strawberry Mint Soup
Crab or Lobster Bisque

New England Clam Chowder
Potato and Leek Soup, Crispy Bacon
Tomato Florentine Bisque
Tuscan White Bean

SALAD

CAESAR SALAD WEDGE

Crispy Romaine Lettuce, Parmesan Tuile
Hand Made Focaccia Croutons

CAPRESE SALAD

Sliced Fresh Mozzarella, Tomatoes, and Sweet Basil
Seasoned with Salt and Olive Oil
Sliced Focaccia

FALL SALAD

Spinach, Granny Smith Apples, Smoked Bacon Lardoons
Candied Red Onions, Blue Cheese
Cabernet Bacon Vinaigrette

GREATHORSE SALAD

Arcadian Greens, Mixed Berries, Sugar Pecans, Crumbled Goat Cheese
Champagne Vinaigrette

ICEBERG WEDGE SALAD

Toasted Pistachios, Candied Bacon, Grape Tomatoes
Maytag Blue Cheese Dressing and Balsamic Drizzle

JULIENNE SALAD

Julienne Carrots, Cucumbers, Peppers, Red Onion and Broccoli on Romaine or Boston Bibb
Red Wine Vinaigrette

SUMMER SALAD

Lolla Rossa, Roma Tomatoes, Mandarin Oranges, Pomegranate Seeds
Honey Lime Dressing

ENTRÉE SELECTION

CHOICE OF THREE

6 OZ. GRILLED FILET MIGNON

Country Mashed Red Bliss Potatoes
Baby Carrots

8 OZ. GRILLED SIRLOIN STRIP OF BEEF

Chive Scallion Butter
Roasted Fingerling Potatoes
Haricots Vert and Peppers

8 OZ. PAN SEARED BREAST OF CHICKEN

Almond Cherry Chutney
Vegetable Couscous
Asparagus

SPANISH CHICKEN

Ancho Chili Butter
Spanish Rice and Rainbow Carrots
Fresh Pico and Fried Tortilla Chips

CHICKEN PARMESAN

Served over Linguine

CHICKEN ALFREDO

Fettucine Topped with Alfredo Sauce
Julienne Chicken Breast, Broccoli and Sundried Tomatoes

8OZ. PORK MILANESE

Boursin Cream
Herbed Roasted Red Bliss Potatoes
Grilled Squash

6 OZ. SEA BASS

Mango Salsa
Herb Jasmine Rice
Sugar Snap Peas

6 OZ. SALMON FILLET

Orange Ginger Glaze
Black and Basmati Rice Pilaf
Baby Carrots

TWIN STUFFED FILLET OF SOLE *OR* FLOUNDER

Lemon Caper Sauce
Basmati Rice
Asparagus

SHRIMP SCAMPI

Served over Linguine

EGGPLANT ROLOTINI

Served over Linguine

SERVED DESSERT

Select One

ALMOND LACE TUILE CUP

With Sorbet and Berries

APPLE PIE A LA MODE

Served Warm with Vanilla Ice Cream

BROOKLYN CHEESECAKE

Strawberry Coulis, Fresh Strawberries

CHOCOLATE MOUSSE PARFAIT

Layered Dark, Milk and White Chocolate Mousse
Dark Chocolate Ganache, Oreo Cookie Crumbles

CRÈME BRULÉE

Served with Fresh Berries

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Fresh Raspberries

SEASONAL FRUIT AND BERRY CRISP

Toasted Almond Topping
Fresh Whipped Cream, Fresh Mint

STRAWBERRY SHORTCAKE

Homemade Shortcake Layered with Sweet Strawberries and Fresh Whipped Cream

TIRAMISU

Espresso Soaked Lady Fingers, Mascarpone Cream, Cocoa, Fresh Mint