

## CAFÉ L'EUROPE GROUP LUNCH MENU PACKAGES

*include soft drinks, tea & coffee service, assorted Café baked rolls & whipped herb butter  
(Selection of starter, entrée and dessert) \$22.95-\$42.95 (Two course menu is available starting at \$16.95)*

### **STARTER SELECTIONS**

- Lobster Bisque
- Soup du Jour
- French Onion
- Cafe L' Europe  
Baby field greens, tomato, cucumber, artichoke hearts, carrot, hearts of palm, balsamic vinaigrette
- Caesar  
Crisp romaine lettuce, herbed croutons, shaved asiago
- Bourbon Pecan  
Mixed greens, candied pecans, cornbread croutons, chefs garnish, maple bourbon vinaigrette
- Maytag Blue  
Baby field greens, tomato, red onion, candied cranberries, maytag blue cheese, balsamic vinaigrette
- Mozzarella  
Buffalo mozzarella, sliced tomato, basil oil & balsamic
- Shrimp a la Greque  
Pan seared shrimp, bacon, feta & spinach risotto, lemon buerre blanc
- Blackened Shrimp & Bourbon Pecan Salad  
Baby greens, cornbread croutons, candied pecans
- Lobster and Shrimp Salad  
Bibb lettuce, asparagus, citrus mayonnaise, crème fraiche
- Crab Cakes Benedict  
Jumbo lump crab, poached eggs, english muffin, hollandaise
- Seared Ahi Tuna  
Seared rare, cucumber and seaweed salads
- Shrimp Chinois  
Ginger marinated shrimp on a bed of beet angel hair pasta, garnished with watercress and chinese sesame seeds
- Maple Teriyaki Salmon  
Marinated salmon on a bed of mixed greens, red onion, artichoke hearts, kalamata olives, red and yellow tomato

### **ENTRÉE SELECTIONS**

#### **CHICKEN**

- Chicken Milanese  
Light herb breading, sautéed, topped with baby arugula and tomato
- Chicken Marsala  
Breast of chicken sautéed, assorted mushrooms, marsala wine sauce
- Chicken Salad L' Europe  
Tarragon chicken salad, banana bread, fresh fruit
- Chicken Cobb Napoleon  
Layer of blue cheese chicken salad, avocado, tomato, bacon, hard boiled egg
- New England Lobster Roll  
Tender chunks of maine lobster tossed in scallion aioli, shredded lettuce, buttered split top roll
- Apple Grouper  
Florida grouper, apple-panko crusted, apple cream sauce, apple fritters
- Crunchy Grouper Sandwich  
Fresh gulf grouper, lightly fried, green onion tarter sauce

#### **MEAT**

- Cheddar Burger  
Fresh ground angus beef, melted cheddar, fresh kaiser, lettuce, tomato, onion
- Lido Style Corn Beef Sandwich  
Thinly sliced brisket, swiss cheese, potato pancakes "sandwich style", horseradish sauce
- Café BLT  
Applewood smoked bacon, fresh mozzarella, tomatoes, basil, rosemary hoagie roll
- Monte Cristo  
Black forest ham, roast turkey, gruyere, sauce supreme, lingonberries
- Petit Filet Mignon of Beef

6 oz. angus tenderloin, béarnaise

**Cuban Wrap**

Roast pork, salami, ham, cheddar grilled in a sundried  
tomato tortilla, sweet spicy mustard

**Veal Picatta**

Veal tenderloin, medley of mushrooms and capers,  
lemon wine sauce

**VEGETARIAN**

**Portobello Mushroom and Risotto**

Marinade mushroom, marinara, goat cheese,  
roasted tomato and onion, spinach risotto

**Mediterranean Salad**

**DESSERTS**

**Key Lime Pie**

Chocolate Truffle Torte

Vanilla Crème Brulee

Apple Tartan

Strawberries Romanoff

Chocolate Lava Cake

Cappuccino Cake

Cheesecake

Crème Brulee Sampler

French Vanilla Ice Cream topped with

Fresh Mixed Berries and Chambord

**Flambéed Table Side**

Bananas Foster

Strawberries Romanoff

Crepes Suzette

**PASSED or PLATED HORS D'OEUVRES**

(choice of three)

\$6-10 per person

**VEGETARIAN**

Caprese-Mozzarella, Basil & Tomato

Brie & Raspberry en Croute

Wild Mushroom Tartlets

Spanakopita

Roasted Vegetable Pinwheels

**SEAFOOD**

Shrimp Cocktail

Ahi Tuna Tasting Spoons, Soy Glaze

Salmon Mousse on Cucumber

Endive Gondolas filled with Blue Crab Salad

Asparagus Spears wrapped with Smoked Salmon

Mini Crab Cakes, Remoulade

**MEAT**

Asparagus Spears or Melon wrapped in Proscuitto

Bison Carpaccio, Garlic Crostini, White Truffle Oil

Mini Beef Wellington en Croute

Swedish, BBQ or Teriyaki Meatballs

Teriyaki Chicken Skewers, Thai Sauce

Jerked Chicken Skewers, Mango Salsa

For more information contact:

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