

PLATED LIGHT AND CHILLED FARE

*Light Luncheon Fare selections include Soup du Jour and Crusty French Rolls
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

Southwest Chicken Salad

*Lightly Blackened Chicken Breast, Avocado, Spinach and Baby Greens
Tossed with Citrus Vinaigrette
\$20.00 per person*

Classic Caesar Salad

*Tossed with Seasoned Croutons, Anchovies and Aged Parmigiano-Reggiano
Grilled Chicken or Grilled Atlantic Salmon
\$22.00 per person*

Hydro-Bibb Salad

*Dried Cherries, Fresh Berries, Toasted Pine Nuts
Black Diamond Cheddar Cheese and Peach Berry Vinaigrette
\$20.00 per person
Grilled Chicken \$24.00 per person
Grilled Shrimp \$28.00 per person*

Tuna Niçoise*

*Seared Rare Ahi Tuna Niçoise with Baby Greens, Eggs, Fingerling Potatoes, Black Olives
Tomato, Haricot Vert, Extra Virgin Olive Oil and Shallot Vinaigrette
\$28.00 per person*

Surf and Turf Cobb Salad

*Beef Tenderloin and Jumbo Lump Crab
Grape Tomatoes, Apple Wood Smoked Bacon
Maytag Blue Cheese, Avocado, Hard Boiled Eggs
White Balsamic Dressing
\$28.00 per person*

Items contain or may contain undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

BENTO LUNCH BOX

*Townsend Bento Box selection include Freshly Brewed Coffee, Decaffeinated Coffee
Townsend Tea Assortment*

Tuscany

*Roasted Stuffed Breast of Chicken with Fresh Mozzarella
Asparagus and Sun-Dried Tomatoes with Herbed Aioli
Farfalle Salad with Prosciutto, Peas and Roasted Garlic-Basil Vinaigrette
Rosemary Focaccia
Baby Spinach Salad with Dried Fruits, Poached Pear
Gorgonzola and White Balsamic Dressing
Seasonal Berries with Marsala Crème Fraiche and Biscotti
\$25 per person*

Surf and Turf

*Sliced Salt and Herb Roasted Beef Tenderloin with Horseradish Sauce
Citrus Grilled Prawns with Lemon-Dill Aioli
Roasted Asparagus
Tomato and Fresh Mozzarella Salad
Fingerling Potato Salad
Chocolate Dipped Strawberries
Townsend Bakery Blondie Brownie
\$32 per person*

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TOWNSEND BROWN BAG

Ordered for In-House Events

American

*Choice of: Turkey and Swiss, Roast Beef and Provolone
or Albacore Tuna Salad on a Deli Roll*

Assorted condiments on the side

Heirloom Potato Salad

Trail Mix, Chips or Pretzels

Whole Apple or Fruit Cup

Townsend Bakery Cookies or Brownie

Townsend Bottled Water

\$16 per person

Vegetarian

Marinated Grilled Vegetables, Tomato, Fresh Mozzarella and Basil Lavosh

Pasta Salad with Toasted Walnuts and Baby Spinach

Whole Apple or Fruit Cup

Trail Mix, Chips or Pretzels

Townsend Cookies or Brownie

Townsend Bottled Water

\$16 per person

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PLATED LUNCH ENTRÉES

*Luncheon entrees include Rugby Garden Salad, Seasonal Vegetables, Starch and French Rolls
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

Grilled Chicken Penne Pasta

*Marinara Sauce, Crimini Mushrooms, Sun-Dried Tomatoes
Artichoke Hearts and Extra Virgin Olive Oil
\$24.00 per person*

Tangle Wood Farm Free Range Chicken Breast

*Pan-Seared Chicken Breast with Spinach Spaetzle, Cipollini Onions, Baby Carrots
Chicken Ver Jus Sauce
\$28.00 per person*

Chicken Piccata

*Roasted Boneless Chicken Breast with Artichoke Hearts, Mushrooms, Capers
Lemon Beurre Blanc
\$24.00 per person*

Chicken Birmingham

*Roasted Boneless Chicken Breast stuffed with Boursin Cheese Florentine
Tarragon Mushroom Sauce
\$25.00 per person*

Char-Grilled Atlantic Salmon

*Lemon Dijon Cream
\$26.00 per person*

Baked White Fish

*Potato Crusted White Fish and Dill Beurre Blanc
\$26.00 per person*

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PLATED LUNCH ENTRÉES (Continued)

*Luncheon entrees include Rugby Garden Salad, Seasonal Vegetables, Starch and French Rolls
Freshly Brewed Coffee, Decaffeinated Coffee and Townsend Tea Assortment*

Roasted Beef Tenderloin

*6oz. Sliced Beef Tenderloin with Chasseur Sauce
\$28.00 per person*

Lobster Risotto

*Maine Lobster, Mascarpone Cheese, Summer Black Truffles, Green and White Asparagus
\$34.00 per person*

Pan Seared Chilean Sea Bass

*Tomato Basil Gratin and Herb Butter Sauce
\$32.00 per person*

Char-Grilled Prime Filet Mignon

*6oz. Char-Grilled Prime Filet Mignon with Cabernet Bordelaise Sauce
\$38.00 per person*

Penne Pasta

*Artichoke Hearts, Roma Tomato, Roasted Sweet Garlic Caper Berries
Fresh Basil and Roasted Pine Nuts
\$22.00 per person*

Wild Mushroom Ravioli

*Garnished with Julienne Vegetables, and Marsala Cream Sauce
\$22.00 per person*

Herb Risotto

*Portobello Mushrooms, Fresh Vegetables and Red Pepper Coulis
\$22.00 per person*

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