

Served Luncheon Menu

SERVED LUNCHEON MENU

APPETIZER OR SALAD (choice of one)	Soup Du Jour - Medley of Fresh Fruit - Colorful Garden Salad - Caesar Salad - Northampton Signature Salad - Mixed Field Greens Salad
ENTRÉE'S (choice of two)	
COBB SALAD \$23	Mixed Greens, Chicken, Egg, Tomato, Avocado, Bacon, Blue Cheese, Scallions & Cheddar Cheese
TRIO OF CROISSANTS \$19	Egg Salad, Chicken Salad, Tuna Salad on Croissants with Lettuce, Tomato & Served with Fresh Fruit
SALAD NICOISE \$23	Mixed Greens, Tuna, Tomatoes, Black Olives, Green Beans, Onions, Egg, & Arugula
GRILLED CHICKEN CAESAR SALAD \$24	Romaine Lettuce, Chicken, Diced Cucumbers & Tomatoes
VODKA PENNE WITH JUMBO SHRIMP \$31	Penne Pasta Served with a Vodka Cream Sauce & Jumbo Shrimp
VEGETABLE NAPOLEON \$28	A Tower of Vegetables to include a Portobello Mushroom, Spinach, Tomatoes, Roasted Red Peppers, Zucchini, Squash & Melted Mozzarella Cheese
CHICKEN BRUSCHETTA \$29	Boneless Breast of Chicken with Tomato-Basil Concassé, Melted Mozzarella & Provolone & Dressed with a Balsamic Port Wine Demi-Glace' Served with Fresh Broccoli
PISTACHIO CHICKEN \$29	Boneless Breast of Pistachio Encrusted Chicken Dressed with a Mandarin Orange Citrus Glaze Served with a Vegetable Medley
SALMON EN CROUTE \$ 32	Fillet of Salmon With Spinach & Gruyere Cheese in a Puff Pastry Served with Fresh Green Beans
TILAPIA FRANCAISE \$32	Egg Washed Fillet of Tilapia with a Garlic Butter Sauce Accompanied With Rice Pilaf with Fresh Minted Sugar Snap Peas
DESSERT (choice of one)	Peach Melba - Ice Cream Sundae - Cheesecake with Strawberry Puree - Chocolate Mousse - Triple Chocolate Cake
SALES TAX AND SERVICE FEE INCLUDED	ROLLS AND BUTTER FRESH BREWED COFFEE, DECAFFEINATED COFFEE AND HERBAL TEA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.