



NASSAU INN
P R I N C E T O N

PLATED LUNCH

*Please Select One Soup and/or Salad, Entrée and Dessert.
The Plated Lunch Includes Beverages of Assorted Soft Drinks, Bottled Spring Water and Iced Tea,
Freshly Ground Regular and Decaffeinated Coffee and Assorted Herbal Teas.
A \$40.00 Server Fee will Apply for Groups of 10 People or Less.*

SOUPS

Chicken Orzo. \$5.00.

New England Clam Chowder. \$5.00.

Chicken Tortilla. \$5.00.

Tomato Soup with Cheddar Cheese Croutons. \$5.50.

Lobster Bisque with Pastry Fleurons and Chives. \$6.50.

SALADS

Caesar Salad with Locatelli Cheese and Focaccia Croutons. \$5.25.

Mixed Field Greens with Tomatoes, Cucumbers, Red Cabbage, Carrots and Balsamic Vinaigrette. \$5.00.

Bibb Lettuce, Toasted Almonds, Red Onion, Orange & Grapefruit Segments and Honey Orange Vinaigrette. \$6.50.

Spinach, Red Onions, Bleu Cheese, Candied Pecans and Bacon Vinaigrette. \$7.50.

COLD LUNCHEON PLATTERS

GRILLED TUNA SALAD

Grilled Tuna with White Bean Salad, Tomato and Basil, Served over Mixed Greens and Balsamic Vinaigrette. \$21.95.

CHICKEN CAESAR SALAD

*Grilled Chicken Breast Served over Crisp Romaine and Radicchio Lettuce,
Locatelli Cheese, Focaccia Croutons and Caesar Dressing. \$19.95.*

COBB SALAD

*Roasted Turkey, Romaine Lettuce, Crumbled Bleu Cheese, Hard Boiled Eggs, Tomatoes,
Bacon, Avocado, Celery and Dijon Vinaigrette. \$19.95.*

MEDITERRANEAN

*Mixed Field Greens, Feta Cheese, Grilled Portobello Mushrooms, Kalamata Olives,
Zucchini, Roasted Red Peppers, Sliced Tomatoes, Toasted Pine Nuts and Balsamic Vinaigrette. \$17.95.*



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PLATED LUNCH (Cont'd)

ENTRÉES

Selection of 2 Entrées with Predetermined Counts. Price Based on Highest Priced Entrée. All Entrées Include the Chef's Selection of Vegetable, Starch and Warm Rolls with Butter.

Grilled Petit Filet with Red Onion Jam. \$27.50.

Teriyaki Marinated Center Cut Pork Chop with Pineapple Salsa. \$21.50.

Chicken Française with Artichokes, Capers and Mushrooms in Lemon Butter Sauce. \$21.00.

Sautéed Chicken Breast with Mushroom Marsala Sauce. \$21.00.

Chicken Breast Florentine with Spinach and Swiss Cheese Topping with Sauce Mornay. \$22.00.

Bowtie Pasta with Shrimp and Scallops in Garlic Cream Scampi Sauce. \$22.50.

Wasabi Crusted Tilapia with Ginger Beurre Blanc. \$21.00.

Horseradish Crusted Salmon Fillet. \$22.95.

Vegetable Napoleon. \$17.00.

DESSERTS

New York style Cheesecake. \$6.00.

Tiramisu with Chocolate Sauce. \$6.50.

Dark Side of the Moon. \$8.50.

Fresh Berries with Sweet Whipped Cream. \$7.00.

Light Side of the Moon. \$8.50.

Vanilla Ice Cream in a Chocolate Cookie Cup Drizzled with Chocolate Sauce. \$6.50.