



Limani

Seafood Grill

Group Lunch Party Menu 1

Three hour private room, \$44 per person plus tax and tip, 40 person minimum
\$500 deposit upon booking, balance paid in cash or bank check. CC fee add 3%

FIRST COURSE

Mozzarella Caprese

Vine Ripe Tomato layered with fresh mozzarella, roasted red peppers, balsamic, Pesto Drizzle

Mussels with Red or White Wine Sauce

Simmered Canadian Mussels with roasted garlic, wine, and parsley, served with herb Crostini.

Baked Tyropita and Spanakopita

Three cheese triangles wrapped in filo, and baby spinach, leeks, scallion, dill, feta triangles.

Limani Salad

Mesclun Greens, cucumbers, grape tomato, Kalamata Olives, balsamic vinaigrette.

Caesar Salad

Crisp Romaine, tossed in our own dressing, Pecorino cheese, Ficelle Croutons

Limani Soup Cup

Your Choice of Manhattan Clam Chowder, New England Clam Chowder or Lobster Bisque.

MAIN COURSE

Grilled Chicken Breast

Served with shoestring French fries, tzatziki, and grilled tomato

Cod Marechiaro

Seared Cod with onions, garlic, marinara, basil, mashed potatoes, sauté giant fava bean

Calamari Fra Diabolo

Sauté with sherry, garlic, tomato, basil, and red pepper flakes, served over Linguine

Grilled Atlantic Salmon

Served with Catalina Drizzle, Roasted potatoes, sautéed broccoli

Grilled Flank Steak

Tender, sliced steak, served with Roasted Potatoes and sauté Haricot verts

Linguine with Sauté Vegetables

Skillet-Charred Tomato, Zucchini, Squash, Carrots, Cabbage, roasted garlic tossed with Pasta

**DESSERT: LIMANI ASSORTED DESSERTS AND FRESH FRUIT
SOFT DRINKS, COFFEE, TEA**