



# Limani

## Seafood Grill



### Group Lunch Party Menu 2

Three hour private room, \$54 per person plus tax and tip, 40 person minimum  
\$500 deposit upon booking, balance paid in cash or bank check, CC fee add 3.99%

#### **FIRST COURSE**

##### Baked Clams Casino

Sauté onion, bacon, red and green pepper topping

##### Crispy Calamari

Rings of tender calamari lightly fried, served with sweet marinara and lemon

##### Spanakopita

Baby spinach, leeks, scallions, dill, and Imported Feta, baked in phyllo dough

##### Saganaki

Imported Kefalo graviera Greek cheese, pan seared in olive oil, flamed with ouzo.

#### **SECOND COURSE**

##### Limani Salad

Crisp red leaf, mixed greens, cucumbers, tomato, onion, olives, balsamic vinaigrette.

##### Classic Caesar Salad

Crisp Romaine, Pecorino Romano, Ficelle Croutons.

##### Soup

Manhattan or New England Clam Chowder, or Lobster Bisque

#### **MAIN COURSE**

##### Pan Seared Alaskan Cod

Sherry wine, grape tomatoes, roasted garlic, jasmine rice, sauté Haricot verts

##### Pan Seared Crab Cakes

Lump crabmeat, garlic mashed potato, sauté escarole greens with garlic-olive oil

##### Sesame Seared Chicken Breast

Sautéed Asian style stir fry vegetables, teriyaki sauce, jasmine rice.

##### Chicken Parmigiana

Tender chicken breast traditional preparation, served with linguini.

##### Grilled Jumbo Shrimp

Char grilled, Oven roasted lemon potato, sauté broccoli with garlic-olive oil

##### Horseradish Crusted Atlantic Salmon

Oven roasted lemon potato, sautéed Escarole Greens.

**DESSERT: LIMANI ASSORTED DESSERTS AND FRESH FRUIT FAMILY PLATTERS  
CUSTOMIZED SPECIAL OCCASION SHEET CAKE (+\$4 PP.)**

**BEVERAGE: COFFEE, TEA, DECAF, SODA**