

Secret Recipes Inc.



Online at SecretRecipesCatering.com
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Luncheon Menus

If you can dream it, we can do it!

*These menus are only your guide, we willingly
custom design menus to fit your taste, event, and
budget.*



Luncheon Entrees

Includes choice of salad, vegetable, side accompaniment, and dessert

Rolls and butter, Fresh Brewed Dark Roasted regular and decaffeinated coffee

Poultry

Scaloppini

Chicken Breast sautéed with Mushrooms,
Peppers and Onions in a
Marsala Wine Demi Glace \$16.35

Oscar

Sautéed Chicken Breast topped with
Lump Crabmeat and Asparagus Spears
and a Béarnaise Sauce \$18.95

Smothered Chicken

Lightly dusted and pan fried then
topped with Mushrooms, Onions and
Mozzarella Cheese in a
Marsala Wine Demi Glace \$16.35

Parmesan

Lightly Seasoned, sautéed , topped
with Homemade Marinara and
Mozzarella Cheese \$ 15.50

Kiev

Stuffed Chicken Breast with a Kiev
Butter, lightly breaded and topped with a
Supreme Sauce \$16.35

Marsala

Lightly dusted, pan fried then topped with a
Mushroom Marsala Wine Demi Glace
\$15.50

Cordon Bleu

Chicken Breast stuffed with Ham and Lorraine Swiss
Cheese,
breaded and deep fried to a golden brown served with a
Cream Supreme Sauce \$16.35

Luncheon Entrees

Veal

Piccotia

Medallions sautéed with Capers
in a Tangy Lemon Butter Sauce \$ 16.95

Parmesan

Lightly breaded Cutlet, pan seared,
topped with our
Homemade Marinara and Mozzarella
Cheese \$16.95

Beef

Petite Filet Mignon

Marinated 6 ounce center cut served in a
Mushroom Cap with Béarnaise Sauce
\$21.50

Filet Imperial

Petite Filet with Jumbo Lump Crabmeat
and a Béarnaise Sauce \$22.95

Beef Stroganoff

Over Homemade Egg Noodles with
A dollop of Sour Cream \$15.50

Braised Sirloin Tips

With tender Peppers and Onions in a
Light Sauce \$15.50

From the Sea

Stuffed Shrimp

Jumbo Shrimp Stuffed with
Dave's Incredible Crab Imperial and
a White Wine Sauce \$ 18.95

Cajun Salmon

Cajun pan blackened and topped with a
Maitre'd Hotel Butter \$18.95

Cod-English style

Coated with Panko bread crumbs
topped with a Lemon Butter
Sauce \$14.95

Orange Roughy

Dusted with seasoned bread crumbs,
baked to perfection, topped with a Citrus
Orange Sauce \$15.50

Shrimp Scampi

Jumbo Shrimp in a Scampi Garlic Sauce
with a hint of White Wine \$17.95

Yellow Fin Tuna

Marinated to bring out the flavor,
pan seared, topped with a
White Wine Provencal Sauce \$19.95

Luncheon Pasta Entrees

All Pasta entrees include roll and butter with choice of Salad and Dessert only

Lobster Saffron Ravioli

tossed in a Sherry Alfredo Sauce
With Shaved Parmesan \$14.50

Tri Tortellini

Red and Yellow Peppers, Onions, and
Shitake Mushrooms topped with
A Provencal Sauce \$12.50

Meat Lover's Lasagna

Topped with Homemade Marinara
Sauce with Parmesan Cheese \$11.95

Baked Penne Pasta

with Italian Meatballs and a
Velvet Cream Sauce \$11.50

Vegetable Lasagna

Vegetarian delight with Cheese and a
Creamy Béchamel Sauce \$11.95

Cheese Tortellini

With Fresh Broccoli, Shitake
Mushrooms, Red and Yellow Peppers
in a Basil Infused Olive Oil Sauce
\$12.50

All prices are subject to 20% gratuity charge and state sales tax.
Prices are subject to change. All items are priced per person.

Please refer to Special Charges page for additional items.

Salads

Included with all Lunch and Dinner entrees selection. Please select one.

Baby Spinach with sliced Mushrooms, Bacon and
Warm Sweet Bacon Dressing

Caesar Salad- Romaine Lettuce with shredded Parmesan Cheese and
crisp Croutons and
creamy Caesar Parmesan Dressing

Tomato Basil- Fresh Buffalo Mozzarella, diced Tomatoes and
Basil tossed in an Italian Vinaigrette

Secret Recipe Special- Fresh assorted Field Greens with
Cherry Tomatoes, Peppers, Cucumbers, and Red Onion with
choice of Dressing

Florida Fruit Salad- Cantaloupe, Strawberries, Grapes, Pineapple
topped with our Famous Honey Cream

Gulf Coast- Fresh assorted Field Greens with Dried Cherries, Walnuts,
Red Onion and Feta Cheese served with Poppy Seed

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Vegetable and Side Accompaniments

Choice of One Vegetable and One Side Accompaniment
with each Lunch and Dinner Entree

Vegetables

Southern Green Beans
Green Beans Almandine
Roasted Corn O'Brien
Mixed Winter Vegetables
Glazed Baby Carrots
Seasonal Mixed Vegetables
Broccoli Au Gratin
Asparagus with Grand Mariner Butter

Side Accompaniment Choices

Herb Roasted Potatoes
Rice Pilaf
Chive Red Skin Potatoes
Au Gratin Potatoes
Baked Potatoes with Butter and Sour Cream
Garlic Herb Mashed Potatoes
Twice Baked Potatoes
Penne Pasta Alfredo
Wild Rice with Pine Nuts

Desserts

Included with all Lunch and Dinner entrée selections. Please select one.

Abe's Cherry Pie

delicious any time

Carrot Cake

with Rich Cream Cheese Icing

Chocolate Lovers Cake

Rich and delicious enough to die for

Fudge Brownie Delight

warm Fudge Brownie topped with Vanilla Ice Cream,
Chocolate Sauce and Whipped Cream

Bread Pudding

topped with Dave's Grand Mariner Vanilla Sauce

Strawberry Shortcake

Pound Cake with Fresh Strawberries and a
Coconut Rum Whipped Cream

Apple Walnut Caramel Pie

An old favorite with a new twist

Chocolate Mousse

Simply Wonderful!

Delightfully Flegant Desserts

Available with Luncheon or Dinner Menu selection at an additional charge

Apple Dumpling

served with a dollop of Cinnamon Ice Cream
\$2.50

Raspberry Cheesecake

with Raspberry Sauce \$2.50

Chocolate Peanut Butter Pie

Two of your favorites meet together \$2.50

Banana's Foster

Pound Cake, Vanilla Ice Cream, and Bananas in a
Rich Rum Butter Sauce \$2.95

Country Club Peach Sundae

Pound Cake smothered with Peaches,
Ice Cream and Whipped Cream \$2.00

Coconut Cream Pie

Rich and Delicious \$2.00

Fall Chicago Cheesecake

with Blackberry Sauce \$2.95

Key Lime Pie

A Key West Favorite \$2.00

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Appetizers

Available with Luncheon or Dinner Menu selection at an additional charge

Hot

Black and Blue Quesadillas topped with a dollop of Bistro Sauce \$6.50

New England Crab Cakes served with a Lobster Sauce \$7.95

Sautéed Shrimp Scampi served on a Puff Pastry Shell \$7.95

Oriental Pot Stickers with a Teriyaki Ginger Sauce \$6.50

Sautéed Dover Scallops dusted with Cajun Spice and topped with a Red Pepper Sauce \$8.50

Cold

Jumbo Chilled Shrimp Cocktail with a Zesty Sauce \$7.50

Artichoke Dip surrounded by Sea Salt Pita Chips \$6.95

Smoked Salmon served with Flatbread Crackers, Capers, Onions and Cream Cheese \$7.95

Danish Brie Cheese Wedge garnished with Fruit and Flatbread Crackers \$6.50

Soups:

Baked Onion Soup \$3.50

Dutch Potato \$3.50

Cream of Asparagus \$3.50

Lobster Bisque \$5.50

Chilled Strawberry \$3.50

Cream of Tomato Tortellini with Fresh Basil \$3.50

New England Clam Chowder \$3.95

Chicken Dumpling \$3.50

Smoked Gouda with a trio of Exotic Mushrooms \$3.95

Chilled Cantaloupe \$3.50

Forbet

Lemon, Wild berry, Lime and Pineapple

\$2.50

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Light Lunch

Includes roll and butter with choice of dessert
Fresh Brewed Iced Tea and Dark Roasted Regular and Decaffeinated Coffee

Country Club Chicken Salad

Secret Recipes special served on
A Croissant with Fresh Fruit \$10.50

Shrimp Salad in Lettuce Cups

with Egg, Celery, Carrot, Olives,
Tomato Wedges \$12.50

Deli Croissant Sandwich

Roast Beef and Turkey on a
Flaky Croissant with Pasta Salad
And a Pickle Spear
\$10.50

Italian Beef

Thinly sliced Roast Beef simmered in
a
Rich Broth on a Kaiser roll served with
a
Marinated Button Mushroom Salad

West Coast Salad

Mixed Field Greens with Tomato,
Pepper, Cucumber, Onion and our
Special Country Club Chicken Salad
served with Raspberry Vinaigrette
\$11.50

Gulf Coast Salad

Mixed Field Greens with Dried
Cherries,
Walnuts, Feta Cheese and
Strawberries
With Poppy Seed Dressing
\$10.95

Corner Cobb Salad

Mixed Field Greens with Chicken,
Bacon, Tomato, Black Olives, Blue
Cheese, and
Sliced Egg, served with your choice of
dressing
\$11.50

Tennessee Bf&J

Smoked Turkey, Cherry Wood
Smoked Bacon, Lettuce, Tomato and
Blue Cheese on a Kaiser Roll with
Basil Mayo served with Fresh Fruit
\$11.50

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Build Your Own Lunch Buffet

Includes Roll and Butter, Fresh Brewed Ice Tea,
Dark Roasted Regular and Decaffeinated Coffee

Option A

Choose One Salad, One Vegetable, One Potato, One Entrée,
and One Deluxe selection
Includes Assorted Dessert Tray \$15.50

Option B

Choose One Salad, One Vegetable, One Potato, and Two
Entrées
Includes Assorted Dessert Tray \$17.95

Option C

Choose Two Salad, One Vegetable, One Potato, One Entrée,
One Deluxe selection plus hand carved Ham
Includes Assorted Dessert Tray \$17.95

Option D

Choose Two Salad, One Vegetable, One Potato, One Entrée,
One Deluxe selection plus hand carved Herb Crusted Prime
Rib
Includes Assorted Dessert Tray \$20.95

Option E

Choose one Salad, One Vegetable, One Potato, and One
Entrée
Includes Assorted Dessert Tray \$14.50

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Build Your Own Lunch Buffet

Salads

Fresh Fruit
Tossed with dressing
Caesar
Red Skin Potato
Cole Slaw
Ambrosia
Mozzarella Tomato Basil
Pasta
Marinated Vegetable
Cucumber
Marinated Button
Mushroom

Potatoes

Herb Roasted Red Skin Potatoes
Rice Pilaf
Garlic Mashed
Au Gratin
Baked Potatoes with Toppings
Parsley Red Skin Potatoes
Wild Rice Blend
Fried Rice
Homemade Egg Noodles
Buttered Dumplings

Vegetables

Southern Style Green Beans
Roasted Corn with Red Peppers
Honey Glazed Carrots
Broccoli Au Gratin
Hickory Smoked Baked Beans
Italian Green Beans
Butter Asparagus
Green Beans Almandine
Sautéed Button Mushrooms

Entrees

Chicken Romano
Chicken Parmesan
Chicken Marsala
Vegetable Lasagna
Meat Lover's Lasagna
Sirloin Tips
Beef Stroganoff
Tortellini with Broccoli Alfredo
Herb Roasted Pork Loin
Pulled Pork BBQ
Italian Beef
Chicken Cordon Bleu
Cheese Ravioli Marinara
Fried Chicken

Deluxe Items

Baked Penne Pasta Marinara
Baked Penne Pasta Alfredo
BBQ Chicken
Hamburgers
Baked Herb Roasted Chicken
Swedish Meatballs
Baked Cod
Baked

Special Charges

China Rental

Breakfast **\$3.00 per person**

~10 in. plate, 1 goblet, 1 coffee cup &
saucer,
1 bouillon cup, fork, knife, & spoon

Lunch **\$4.00 per person**

Dinner **\$4.00 per person**

~salad, dinner, & dessert plate, 1 goblet, 1
coffee cup & saucer, salad & dinner
fork,
knife, spoon, & dessert fork/spoon

Cocktail Reception **\$3.00 per person**

~7 in. plate, fork, & knife

Dinner and Cocktail **\$5.00 per person**

~includes all Dinner & Cocktail items

Extra Water Goblet **\$.50 per person**

Bread & Butter Plate **\$.40 per person**

**These prices include basic table service.

Prices are plus 20% Gratuity.

Additional individual items available with

Disposable advance ordering

Breakfast \$2.00 per person

Lunch / Dinner \$2.50 per person

Cocktail Reception \$2.00 per person

**Not available for Plated meal receptions

Linen Rental

Linen for round table- 6 foot \$12.00

Linen for Tall Boys- Cocktail Reception \$12.00

White Napkins \$.40

Linen for short cocktail tables \$6.00

Cloths and skirting- per 6 foot table \$20.00

**Other Linens may be available with advance
ordering

Drinks

Coffee, Specialty & Herbal Teas \$21.00 per Gallon

Brewed Decaffeinated Coffee \$21.00 per Gallon

Freshly Brewed Ice Tea \$20.00 per Gallon

**Served with Flavored Creamer & Sweetener*

Orange or Grapefruit Juice \$10.50 per Pitcher

Apple, Tomato, V8,

or Cranberry Juice \$9.50 per Pitcher

Individual Fruit Juices \$1.75 Each

Fruit Punch \$25.00 per Gallon

Lemonade \$15.00 per Gallon

White or Chocolate Milk \$12.00 per Pitcher

Bottled Soda & Water \$1.75 Each

Sparkling Water \$2.25 Each