



Limani

Seafood Grill



Group Lunch Party Menu 2

Three-hour private room, \$59 pp (plus NJ sales tax and service charge),
40-person min., \$500 deposit upon booking, balance in cash or bank check, cc fee adds 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.

Horseradish Crusted Atlantic Salmon

Oven-roasted lemon potato, sautéed Escarole Greens

Grilled Flank Steak with Soy-Sherry drizzle

Rare or medium rare, Oven Roasted Potato, sauté Broccoli with garlic-olive oil

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

BEVERAGE: COFFEE, TEA, DECAF, SODA