



GROUP LUNCH MENU

OPTION I - \$20.00++ per person

ENTRÉE - select three choices

CHILLED CAESAR

GREEK SALAD WITH FETA CHEESE

WEDGE SALAD

NAAN BREAD PIZZA- THREE VARIETIES

DESSERTS -

KESSLER KEY LIME PIE

OPTION II - \$25.00++ per person

ENTRÉE - select three choices

CHILLED CAESAR

GREEK SALAD WITH FETA CHEESE

WEDGE SALAD

CURRY AND COCONUT CHICKEN SALAD

CASA MONICA TUNA MELT

FIRE GRILLED CHICKEN CAESAR WRAP

REUBEN ON CHALLAH BREAD

PORTOBELLO AND BRIE CHEESE STACK

CARIBBEAN JERK GRILLED MAHI SANDWICH

DESSERTS - select two choices

KESSLER KEY LIME PIE

MASCARPONE AND CREAM CHEESE CAKE

VANILLA BEAN CRÈME BRULEE

TRIPLE CHOCOLATE CAKE

OPTION III - \$32.00++ per person

ENTRÉE - select three choices

GREEK SALAD WITH FETA CHEESE

CURRY AND COCONUT CHICKEN SALAD

TEMPURA GROUPEL

ISLAND SPICED LUMP CRAB CAKES

FRIEDA LINDER MEATLOAF

TOP SIRLOIN

CHICKEN BREAST

DESSERTS - select two choices

MASCARPONE AND CREAM CHEESE CAKE

KESSLER KEY LIME PIE

VANILLA BEAN CRÈME BRULEE

TRIPLE CHOCOLATE CAKE

ALL MENU OPTIONS INCLUDE COFFEE, TEA, & SOFT DRINK

NINETY FIVE
CORDOVA
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MENU ITEM DESCRIPTIONS

ENTRÉES

CHILLED CAESAR – fontina and asiago cheese, marinated cherry tomatoes and olives

WEDGE SALAD – with caramelized smoked bacon, marinated cherry tomatoes, candied walnuts, blue cheese, jalapeno ranch dressing

GREEK SALAD WITH FETA CHEESE – mixed greens, tomatoes, olives, onions, cucumbers, feta cheese, almonds served with a balsamic vinaigrette

CURRY AND COCONUT CHICKEN SALAD – served with a rustic baguette and coconut drizzle

NAAN BREAD PIZZAS – (THREE VARIETIES) - wild mushroom with mozzarella, goat cheese and truffle oil, OR smoked chicken, garlic and sundried tomato, OR chorizo, fire roasted red peppers and mozzarella

CASA MONICA TUNA MELT – tuna salad with beef steak tomato & provolone cheese on an english muffin

CARIBBEAN JERK GRILLED MAHI SANDWICH – grilled pineapple, mango-caper remoulade served with a pasta salad or french fries

FIRE GRILLED CHICKEN CAESAR WRAP - chicken tenders, lettuce, tomato, creamy dressing, parmesan cheese, side of pasta salad

PORTOBELLO AND BRIE CHEESE STACK – grilled asiago cheese bread, tomato, spinach, basil pesto and balsamic reduction

REUBEN ON CHALLAH BREAD - steamed corned beef with swiss and provolone cheese, sauerkraut and cordova island sauce

CARIBBEAN JERK GRILLED MAHI SANDWICH- grilled pineapple, mango-caper remoulade served with a pasta salad or french fries

TEMPURA GROUPER - red bell peppers, green onions and orange horseradish marmalade basmati rice and spinach

FRIEDA LINDER MEATLOAF - beef and italian sausage, mozzarella cheese, spinach, mashed potatoes, green beans, mushroom gravy

ISLAND SPICED LUMP CRAB CAKES - organic spinach and olive salad, lemon mustard sauce

TOP SIRLOIN – with mashed potatoes and green beans and a green peppercorn reduction

HONEY AND GINGER RUBBED CHICKEN – with mashed potatoes and green beans

DESSERTS

MASCARPONE AND CREAM CHEESE CAKE - with berry garnish

KESSLER KEY LIME - with key lime and raspberry sauce

TRIPLE CHOCOLATE CAKE – moist chocolate cake dipped in chocolate ganache, topped with chocolate brownie chunks

VANILLA BEAN CRÈME BRULEE – with fresh whipped cream and berries



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EVENT EMBELLISHMENTS

APPETIZER

Kessler Calamari - \$4++ per person
Chef Inspired Soup of the Day - \$6++ per person
Anti Pasti Platter - \$4++ per person

SALAD

3 Grilled Chicken Tenders - \$5++ each
Crab Cake - \$6++ each
3 Jumbo Grilled Shrimp - \$7++ each
Kessler Calamari - \$5++ each

DESSERT

Chocolate Fondue - \$5++ per person

CHAMPAGNE TOAST

\$8.00++ per glass/per person

HOUSE WINE

\$9.00++ by the glass
\$33.00++ by the bottle

~ Prices do not include 22% Gratuity and 6% Sales Tax~
~ Menu items & prices are subject to change without notice ~

