

Cacharel

Restaurant & Grand Ballroom

Lunch Menu

Appetizers & Salads

- Soup du Jour 6
Caesar Salad Prepared the Classic Way 6
"Cacharel House" Salad Tossed in a Raspberry Vinaigrette 6
Watercress Salad served with Wisconsin Blue Cheese, Apple Slices & Walnuts 10
Sautéed Escargot with Grapes & Pecans in an Herb Butter Sauce served on a Puff Pastry Pillow 10
Jumbo Shrimp Cocktail served with a Traditional Red Sauce 10
Smoked Salmon Quesadillas with Texas Goat Cheese, Sour Cream, Dill and Horseradish 10
Avocado and Lump Crab Meat Salad, flavored with Cilantro 12
Large Caesar Salad served with Sliced Chicken Breast or Sautéed Jumbo Shrimp 13

Entrees

- Grilled Vegetable Plate served with a Roasted Red Bell Pepper Sauce 12
Baked Chicken Breast in a Pecan Crust served on a Port Wine Cream Sauce with Asparagus 14
Grilled Chicken Breast and Sautéed Shrimp served with Angel Hair Pasta Timbale and Cherry Tomato Sauce 15
Baked Chicken Breast with Tomato, Avocado and Swiss Cheese 14
Filet of Tilapia in an Almond Crust served on a Bed of Julianne Vegetables and a Light Chive Butter Sauce 15
Sautéed Filet of Norwegian Salmon served on a Champagne Dill Sauce 15
Sautéed Maryland Crab Cakes served on a Bed of Leeks and a Roasted Red Bell Pepper Remoulade 17
Sautéed Sea Scallops with Grilled Fennel and Fennel Confit served with Basil Pesto 17
Grilled Pork Rib Chop served with a Chipotle Pepper Sauce & Goat Cheese 17
Sautéed Beef Tenderloin served with a Four Different Peppercorn Sauce 21
Grilled Ostrich Steak with Shiitake Mushrooms served on a Cabernet Sauvignon Sauce 21

Desserts

- Strawberry Rosette served with Grand Marnier Ice Cream 7
House Made New York Style Cheese Cake served with a Raspberry Coulis 7
Chocolate Soufflé or Grand Marnier Soufflé 7
Crème Brulee 7
Almond Tulip Filled with Hazelnut Ice Cream and Fresh Berries 8
Phyllo Layers Filled with "White Chocolate Mousse" and Garnished with Fresh Raspberries 9

Our 7th Floor **Grand Ballroom** is available for Corporate Events, Weddings, Galas, Holidays Parties, Symposiums and Banquets.

Seating Capacity is 350.

For more information contact our Sales Department at 817-640-9981