

moxie | red seated lunch menu  
catering

seated luncheon selections

a la carte

first course- soups 4.00-6.00

- chilled
- vegetarian
- hearty

salads

simple mesclun salad, croutons, balsamic vinaigrette

5.50

little caesar-hearts of romaine, herbed croutons, classic caesar dressing

6.00

chop chop-iceberg, red onions, tomatoes, green olives, anchovies, capers, croutons, cucumbers, feta, red wine vinaigrette

7.90

baby arugula, prosciutto di parma, parmigiano with a lemon-pepper vinaigrette

8.90

fresh fruit-seasonal selection, beautifully presented

\$8.50

entrée salads

roasted chicken breast, fresh strawberries, westfield farms goat cheese, mesclun greens, roasted pecans, strawberry vinaigrette

12.50

the big caesar- romaine, herbed croutons and caesar dressing

*chicken* 11.00, *salmon* 13.00, *beef filet skewers* 14.00

crisp duck confit- seasonal preparation

12.00

entrées

Choose 2 entrées and 2 side dishes

roasted airline chicken breast

12.50

grilled filet of beef

16.50

all natural atlantic salmon

13.50

seasonal pasta- no side selections

13.50

sides 5.00

- sautéed spinach and garlic
- sautéed green beans
- french fries
- onion rings