



# Plated Lunch

the plated lunch menu includes: Your choice of one starter to compliment one hot or cold entrée, selection of one dessert along with artisan bread, butter, freshly brewed starbucks® 100% colombian coffee, decaffeinated coffee, selection of herbal teas.

## **starter- select one**

petite greens, apple, celery root, quinoa crunch, apricot dressing

garden greens, tomatoes, carrots, cucumbers,  
herb vinaigrette

chopped hearts of romaine, croutons, parmesan cheese, caesar dressing

mixed "little gem" greens, feta cheese, grape tomato, cucumber, kalamata olives, sundried tomato  
vinaigrette

romaine hearts, roasted beets, carrots, feta cheese, pomegranate vinaigrette

Organic Greens, Sweet Peas, Roasted Corn, Grape Tomato, Dill Buttermilk Dressing

chicken noodle soup

roasted tomato, basil soup

manhattan clam chowder

broccoli, vermont cheddar soup

**chilled entrees- select one**

crisp romaine hearts, parmesan cheese, grilled chicken, herb croutons, parmesan dressing \$58

organic greens, diced chicken, bacon, bleu cheese, tomatoes, egg, avocado, dijon vinaigrette \$60

garden greens, turkey, ham, cheddar, swiss, black olives, tomatoes, diced eggs, peppercorn dressing \$60

cold sliced tenderloin of beef

marinated root vegetables, romaine leaves, maytag blue cheese foam \$70

**hot entrees- select one**

whole wheat penne pasta, roasted mushroom jus, vegetable "bolognese", grilled chicken breast, ricotta salata \$62

semolina casarecce, san marzano tomatoes, braised chicken, roasted mushrooms, pecorino romano \$62

pesto marinated salmon, fennel puree, haricot verts, new potatoes, hamlin orange cream \$72

atlantic coast black grouper

toasted farro verde, braised endive, carmelini beans, tomato vin rouge \$74

seared organic breast of chicken, herbs de provence, creamy risotto, seasonal vegetables, chicken veloute \$68

brined roasted barbeque chicken

white cheddar grits, caramelized brussels sprouts, southern style braised beans, grilled asparagus, pommery barbeque jus \$68

pan seared chicken breast, cauliflower puree, petite carrot, crushed fingerling potatoes, mushroom crema \$68

grilled filet mignon of beef

sweet potato puree, sautéed brussel sprouts, red wine reduction \$76

**desserts- select one**

key lime pie, raspberry sauce

Swan and dolphin cheesecake, strawberry sauce, whipped cream, fresh strawberries

tiramisu cake, coffee anglaise

caramel chocolate tart, marbled whipped cream, butterscotch

almond crunch cake, milk chocolate mousse, caramel panna cotta

peaches and cream tart, caramel sauce

0% fat greek yogurt mousse, raspberry cinnamon compote, pistachio dacquoise sponge

double chocolate cake, chocolate cream center, chocolate sauce

strawberry shortcake, vanilla bavarian, strawberry puree

flourless chocolate sponge, sugar free chocolate mousse layered cake, chocolate sauce

**sustainable lunch- chilled**

\$82

yellow fin tuna "ribbons", english cucumbers, candied ginger-tamari vinaigrette

chilled rosa's farm sliced beef, mustard-root vegetables, petite romaine leaves, maytag foam

caramel chocolate tart, marbeled whipped cream, butterscotch

## **ENHANCEMENTS**

### **antipasti platter**

\$28

pickled and grilled vegetables

sliced meats, cheeses, assorted olives ~ served family style

### **fresh buffalo mozzarella**

\$14

arugula, heirloom tomatoes, balsamic vinegar, extra virgin olive oil

### **freshly baked breads to include:**

\$4

olive ciabatta, multigrain, country roll, mediterranean baguette, pave rustique, grissini breadsticks and lavosh, butter, extra virgin olive oil, coarse sea salt

### **liters of VOSS® water (to be poured at tableside)**

\$15 each

### **assorted regular and diet soft drinks**

\$9 each

### **assorted bottled waters to include carbonated and still**

\$9 each

### **freshly brewed tazo® iced tea service**

\$4

### **rosemary infused lemonade**

\$5

### **pomegranate iced tea service**

\$5

\$250.00 service charge for groups with less than 50 people

Enhancements must be ordered for the entire guarantee

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

All pricing is per person, unless otherwise noted.

Prices are exclusive of a 26% service charge and 6.5% sales tax. 58.8% of the service charge is a gratuity for banquet employees. No other fee or charge is a tip, gratuity, or service charge for any employee.