

Specialty Lunch Buffets

Organic

All Organic Assorted Lettuce,
Toppings, Dressings and
Vinaigrettes
Roasted Olives
Display of Spiced Nuts

Medley of Grilled Vegetables,
Aged Balsamic Vinaigrette
Assorted Cheeses
Roasted Red and Yellow
Peppers,

Sea Salt and Herb
Chilled Shrimp and Pasta
Salad

Pommery Mustard Organic
Chicken Chop

Char-Broiled Snapper, Mango-
Papaya Salsa

Braised Pork Loin, Apple-Curry
Reduction

Seasonal Organic Vegetables
Sweet Potato Mash

Bread, Rolls and Butter

Sliced Watermelon, Cream of
Balsamic

Organic Chocolate Mousse
Apple Streusel Tartlets
Strawberry Angel Food Gratin
Homemade Granola Bars
Lemon Flax Cakes

"Seasonal"- Picnic

Watermelon Wedges
Assorted Crudités and
Ranch Dressing
Broccoli Coleslaw
Charcuterie Platter,
Cornichons

Dijon Mustard, Pickle Relish
Platter of Sliced Cheeses

All Beef Hot Dogs with
Condiments

Cooked to Order Burgers
Sliced Tomatoes, Bibb Lettuce,
Sliced Onion, Pickle

Polish Sausage on Hoagie Roll

Cornbread

Homemade Parmesan Potato
Chips

Mini Chocolate Chip and
Oatmeal Raisin Cookies
Brownie and Blondie Bites
Strawberry Shortcake
Shooters

Lady Gala Apple Caramel
Betty

Lemon Ice

Display of Sliced Fruits

Authentic Tuscany

Minestrone Soup with
Parmesan Cheese
Caprese Salad with
Heirloom Tomatoes
Basket of Arugula Salad
Marinated Olives and
Pecorino Cheese

Cruet of Olive Oil and
Balsamic Vinegar
Focaccia Bread

Meatballs, Ricotta Cheese and
Basil

Assorted Thin Crust Pizzas,
Roasted Tomato and
Fresh Mozzarella
Four Cheeses
Pepperoni

Penne Pasta and Brocolini
Tossed in Olive Oil

Fruta Fresco—Spring Fruit
Salad

Pistachio Cream Cheese
Cannoli

Chocolate Biscotti

Pear Torta Amaretto Gelato
Mini Tiramisu Shooters

A \$175 Fee per Chef will apply for Cooked to Order Items.

**THE ABOVE PRICES ARE SUBJECT TO 24% SERVICE CHARGE AND 6.5% SALES TAX.
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PLATED LUNCH SELECTIONS

Will Include Choice of Soup or Salad, Entrée, Dessert and Coffee

Select one of the following:

Soup

Hot Soup

*Tomato Basil
Sweet Corn and Potato Chowder
Cream of Asparagus*

Chilled Soup

*Garden Gazpacho
Vichyssoise
Cucumber and Mint*

~or~

Salad

Wedge of Iceberg

*Crumbled Bleu Cheese
Bacon Bits
Blue Cheese Dressing*

Butter Oak Lettuce and Radicchio

*Tomato and Cucumber
Pomegranate-Cranberry Vinaigrette*

Napoleon of Roasted Red and Yellow Beets

*and Goat Cheese, Citrus Segments
Sugared Walnuts, and Grape Tomatoes
Champagne and Aged White Balsamic
Emulsion*

Baby Spinach

*Almonds, Walnuts, Crumbled Blue Cheese
Honey-Glazed Granny Smith Apples
Balsamic Vinaigrette*

Hot Entrees

Flame-Grilled Conrad Chicken Breast

*Over Risotto and Natural Jus
Seasonal Vegetables*

Braised Boneless Short Ribs

*Caramelized Cipollini Onion
Confit
Lemon and Parsley Mashed
Potatoes*

Roasted Five-Spice Mahi-mahi

*Sautéed Butternut Squash
Fondue,
Seasonal Vegetables*

Penne Pasta

*Asparagus, Cherry Tomatoes, Yellow Squash,
Red Onion and Zucchini, Basil Olive Oil*

Grilled Eggplant and Portabella Mushroom

*Red Peppers and Zucchini Napoleon
Layered with Herb-Infused Goat Cheese,
Smoked Tomato Coulis*

Desserts:

Vanilla Rum Mascarpone Cheesecake

*With Toasted Macadamia Nut Streusel,
Raspberry Coulis & Berries*

Double Chocolate Flourless Fudge Cake

*With Minted Chantilly Cream and Ruby
Raspberry Gastrique*

Sweet Key Lime Tart

*With Caramelized Meringue
And Fresh Strawberry Coulis*

Bailey's Tiramisu "Classico"

White Chocolate Espresso and Cocoa Dusting



Chilled Pre-Set Entrees

Bistro

*Chilled Roasted Butternut Squash Soup with
Curry Crème Fraîche
Fingerling Potato Salad with
Chive Creamy Dressing
Open Face Roast Beef
Sandwich on Onion Dill Bread with
Horseradish Spread
Lemon Meringue Tart*

Mediterranean

*Meze Plates, Hummus,
Baba Ganoush, Olive Tapenade
Cucumber Salad with
Garlic and Mint
Spiced Chicken Breast with
Lemon-Curry Vinaigrette
Fruit Salad Enhanced with Cardamom*

Asian

*Assorted California Rolls
Steamed Edamame
Green Tea-Poached Atlantic Salmon Filet,
Chilled Soba Noodles
Chilled Tapioca with Melon*

Latin

*Chilled Cuban Shrimp Soup
Cantaloupe & Strawberry Salad in
Citrus Dressing
Plantain Sandwich with
Chili Mayonnaise
Mango Puff Pastry*

To-Go Lunch Box

*All of the following include: whole fruit, potato chips, chocolate chip cookie,
napkin, plastic flatware and condiments.*

Marinated Chicken Sandwich

*Provolone Cheese, Lettuce,
Vine-Ripened Tomatoes and Pesto Aioli on
Tomato Focaccia*

Virginia-Baked Ham Sandwich

Havarti Dill on Ciabatta

Turkey Sandwich

Wisconsin Cheddar on Seven Grain Ciabatta

Roast Beef Sandwich

Boursin Cheese on Asiago Focaccia

Grilled Vegetable Sandwich

*Fresh Grilled Zucchini, Yellow Squash, Carrots and Red Bell Pepper with
Provolone Cheese, Leaf Lettuce, and Vine-Ripened Tomatoes on
Ciabatta Bread*

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