



Plated Lunch

Starting at \$35

All Lunch Menus are served with Unlimited Freshly Brewed Coffee, Assorted Herbal Teas, Fresh Juice & Soft Drinks

Starter:

Choice of One

Classic House Salad

Cherry Tomatoes, Cucumber, Carrots and Onion
Dressed with Ranch & Balsamic

Caesar Salad

Crisp Romaine, Shaved Parmesan Cheese & Garlic Croutons
Dressed with Traditional Caesar Dressing

Caprese Salad +\$2

Beefsteak Tomatoes, Fresh Mozzarella, Basil & Balsamic Glaze

Hearts of Palm +\$2

Hydroponic Bibb, Fresh Hearts of Palms, Baby Heirloom Tomatoes, Candied Walnuts, Gorgonzola
Dressed with Citrus Vinaigrette

Entrees:

Choice of up to Three

Guests' Entrée pre-selections are due (10) days prior to event date

Fish:

Herb Grilled Salmon, Lemon Beurre Blanc
Blackened Salmon
Sole Florentine, Spinach & Mozzarella
Red Snapper Francaise +\$3
Blackened Mahi Mahi, Mango Salsa +\$3
Shrimp Alfredo +\$3
Shrimp Primavera +\$3

Chicken:

Chicken Marsala
Chicken Piccata
Chicken Francaise
Sautéed Pesto Chicken
Tomato Basil Chicken
Parmesan Crusted St. Germaine Chicken+\$3

Beef:

Sliced Sirloin with Wild Mushroom Cream Sauce
Filet Medallions, Port Wine Demi +\$3

Vegetarian:

Pasta Primavera
Baked Ravioli Pomodoro
Swiss & Asparagus Quiche

* Items require chef fee \$100

22% Service Charge & 7% Sales Tax is applicable to all pricing above