

*All Hot Principal Dishes Include Starter, Luncheon Roll Basket & Accompaniments.
Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Herbal Teas.
Desserts Additional (See Dessert Menu)*

Starters

(Select One)

*In-Season Fresh Fruit Plate with Yogurt Drizzle OR Soup du Jour
Field Greens and Market Vegetables with House Vinaigrette OR Classic Caesar Salad*

Hot Principal Dishes

(Maximum Three Selections Per Group)

STRIP STEAK

*Eight Ounces, Peppercorn Rubbed with Roasted Sliced Portabella Mushrooms
\$21.25 Per Person*

ASIAN LONDON BROIL

*Marinated with Soy Sauce, Ginger and Garlic
\$18.25 Per Person*

ROASTED TURKEY BREAST

*With Cranberry-Corn Bread Dressing, House-made Gravy
\$16.25 Per Person*

RIESLING CHICKEN

*Rubbed with Lemon and Oregano, Riesling Buerre Blanc Sauce
\$17.25 Per Person*

CHICKEN BASIL

*Grilled and Topped with Roasted Red Peppers, Baby Bellas, Fresh Basil & Asiago Cheese, Basil Cream Sauce
\$17.75 Per Person*

CHICKEN ROULADE

*Filled with Serrano Ham & Gruyere Cheese, Smoked Tomato Nage
\$18.25 Per Person*

PORK LOIN BRACIOLA

*Filled with Spinach, Sun-Dried Tomatoes, Mushroom and Feta Cheese, Garlic Cream Sauce
\$16.25 Per Person*

TILAPIA

*Tortilla Encrusted Filets with Pineapple Salsa OR Almond Crusted with Mango Ginger Chutney
\$16.75 Per Person*

BAKED GROUPER

*With Wilted Swiss Chard and Grilled Pineapple
\$17.25 Per Person*

Vegetarian Principal Dishes

VEGETABLE STRUDEL

Roasted Vegetables with Fresh Herbs and Feta Cheese, Rolled in Phyllo Dough, Tomato Coulis
\$14.75 Per Person

EGGPLANT NAPOLEAN

*Breaded Eggplant, Roasted Red Pepper, Parmesan Cheese & Baby Spinach,
Toasted Walnut and Amaretto Cream Sauce*
\$14.75 Per Person

Vegan Principal Dish

GRILLED VEGETABLE NAPOLEAN

Layers of Roasted Peppers, Eggplant & Portabella Mushrooms on a Bed of Steamed Rice, Chimichurri Drizzle
\$14.75 Per Person

Salads or Wraps

Salads are served with Luncheon Roll Basket. Wraps Served with Deli Salad.

Starters

(Select One)

In-Season Fresh Fruit Plate with Yogurt Drizzle OR Soup du Jour

Freshly Brewed 100% Colombian Coffee, Decaffeinated Coffee and Herbal Teas.

Desserts Additional (See Dessert Menu)

HONEY GRILLED SALMON

Mesclun Greens with Julienne of Sweet Bell Peppers and Jicama, Pomegranate Vinaigrette
\$18.50 Per Person

CASHEW CHICKEN

Chopped Romaine and Baby Greens with Mandarin Oranges, Cranberry Vinaigrette
\$15.25 Per Person

ASIAN CITRUS FLANK STEAK

Field Greens, Citrus Segments, Chow Mein Noodles, Plum Wine Vinaigrette
\$18.25 Per Person

SOUTHWEST CHICKEN OR SHRIMP

Field Greens, Roasted Portabella Mushroom Slices & Pine Nuts, Chipotle Ranch Dressing
Chicken: \$15.25 Shrimp: \$16.25

CHICKEN OR SHRIMP CAESAR

Romaine, Asiago Cheese, Diced Red Bell Peppers & Croutons, Caesar Dressing
Chicken: \$15.25 Shrimp: \$16.25

A La Carte Desserts

(One Selection Per Group)

*Raspberry Swirl Cheesecake
New York Style Cheesecake with Strawberry Topping*

\$3.50 Per Person

Pies

*Deep Dish Dutch Apple
Bumble Berry
Fudge Brownie
Chocolate Chip Cookie Pie
Chocolate Coconut Cloud*

\$3.50 Per Person

Tortes

*Lemon and Cream
Strawberry Shortcake
Orange Creamsicle
Double Chocolate
Black Forrest
Carrot Cake*

\$3.50 Per Person

Irish Bash or Oreo Bash

\$4.75 Per Person

Bananas Foster OR Cherries Jubilee

Served Over Ben & Jerry's® Vanilla Ice Cream

\$2.75 Per Person

Ben & Jerry's Ice Cream®

Chocolate or Vanilla

\$1.75 Per Person

House Baked Cookies

(Price Based on One Per Person)

Chocolate Chip, English Toffee, White Chocolate Macadamia

\$1.75 Per Person

Assorted Dessert Bars

(Price Based on One and a Half Pieces Per Person)

\$2.75 Per Person