

2023 PLATED LUNCH ENTREES

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

PLATED LUNCH ENTREES

Minimum 25 guests.

All plated dinners are served with:

Assorted breads with french butter balls and sun dried tomato butter

House blend and decaffeinated coffee with cream, sugar, raw sugar, splenda and stevia

Plated meals are priced by the entrée and include your choice of a salad, 2 sides and a dessert.

For a duo entrée: *add \$6.50 per person to greater price of two choices.*

For choice-of entrée: *add \$5.00 per person*

Quick lunch? Stay on schedule with pre-set salads and desserts. Ask your planner for details.

DF = Dairy Free/ V = Vegan/ GF = Gluten Free

Chicken

Chicken breast, fresh mozzarella, pine nuts, garlic parmesan cream sauce GF	\$36.75 per person
Roasted garlic chicken breast, sundried tomato chutney, rosemary cream sauce GF	\$36.75 per person
Lemon thyme marinated chicken breast, truffle wild mushroom ragout, boursin fondue GF	\$36.75 per person
Habanero jerk marinated chicken breast, coconut curry cream GF/DF	\$36.75 per person
Tandoori grilled chicken breast, roasted pineapple chutney, macadamia coconut cream GF	\$36.75 per person
Sherry shallot chicken breast, fresh thyme jus lie DF/GF	\$36.75 per person
Rosemary & orange marinated chicken breast, roasted garlic cream sauce GF	\$36.75 per person
Cilantro grilled chicken breast, peanut ginger sauce	\$36.75 per person
White balsamic marinated chicken, roasted tomatoes, fresh basil, smoked mozzarella mornay GF	\$36.75 per person
Tarragon cider brined chicken breast, fennel apple marmalade, demi-glace, GF/DF	\$36.75 per person
Five spice marinated chicken breast, plum wine miso sauce GF	\$36.75 per person
Seared chicken breast, sautéed mushrooms, smoked bacon demi glace GF/DF	\$36.75 per person
Moroccan spiced chicken breast, sweet & spicy mango sauce GF/DF	\$36.75 per person
Thai lemongrass marinated chicken, coconut cream sauce GF/DF	\$36.75 per person
Garlic & herb marinated breast of chicken, lemon butter sauce, citrus basil relish GF	\$36.75 per person
Adobo-marinated chicken breast, cactus jalapeno salsa, smoked corn puree GF	\$36.75 per person
Honey sambal breast of chicken, orange basil reduction GF/DF	\$36.75 per person
Fennel apple marinated chicken breast, quince demi-glace GF/DF	\$37.75 per person
Chicken saltimbocca, prosciutto, fontina sage fondue GF	\$37.75 per person
Grilled breast of chicken, roasted tomatoes, capers, pine nuts, pesto cream GF	\$37.75 per person
Spinach & feta stuffed chicken, rosemary lemon cream sauce GF	\$37.75 per person

2023 PLATED LUNCH ENTREES

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

Pasta Entrées

Gnocchi, roasted roma tomatoes, ratatouille vegetables, basil pesto	\$36.75 per person
Mushroom ravioli, sautéed spinach & roasted wild mushrooms, truffle cream sauce	\$36.75 per person
Butternut squash ravioli, zucchini noodles, pine nuts, brown butter sage cream sauce	\$36.75 per person
Gnocchi, smoked bacon, caramelized leeks, sweet peas, vermouth brie cream sauce	\$36.75 per person
Three cheese ravioli, beets, sautéed spinach, pumpkin seeds, garlic herb parmesan cream sauce	\$36.75 per person
Italian four cheese manicotti, wild mushrooms, beef short rib, roasted garlic alfredo	\$36.75 per person
Ricotta cheese tortellini, herb grilled chicken, pesto cream sauce	\$36.75 per person
Ricotta cheese tortellini, peas, roasted leeks, lemon rosemary ricotta	\$36.75 per person
Cavatappi pasta, grilled chicken, chorizo, sauteed spinach, red pepper cream sauce	\$36.75 per person
Trottole pasta, beef bolognese, mozzarella	\$36.75 per person
Orecchiette, italian sausage, peppers, onions, sauce diavolo <i>DF</i>	\$36.75 per person
Penne pasta, smoked chicken, jalapeño, gouda cream sauce	\$36.75 per person
Beef bolognese lasagna, italian cheese blend	\$36.75 per person

Beef

Red wine braised beef short rib, sauce bordelaise <i>GF</i>	\$50.50 per person
Beef short rib wellington, smoked portabella demi-glace <i>DF</i>	\$52.75 per person
Gorgonzola crusted beef short rib, roasted cipollini demi-glace	\$52.75 per person
Green peppercorn-crusted strip loin, cognac demi-glace <i>GF/DF</i>	\$52.75 per person
Smoked sea salt ribeye, horseradish cream <i>GF</i>	\$52.75 per person
Porcini crusted filet of beef, pink peppercorn demi-glace <i>GF/DF</i>	\$55.75 per person
Applewood smoked bacon wrapped filet mignon, gorgonzola cream sauce <i>GF</i>	\$55.75 per person
Grilled beef tenderloin, mushroom truffle demi-glace <i>GF/DF</i>	\$55.75 per person
Kahn's pepper spiced filet of beef, peppercorn demi-glace <i>GF/DF</i>	\$55.75 per person
Garlic and fresh herb crusted filet of beef, sherry wine demi-glace <i>GF/DF</i>	\$55.75 per person

2023 PLATED LUNCH ENTREES

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

FISH

Aqua-cultured Fresh Fish Entrées

Sautéed shrimp, garlic herb butter <i>GF</i>	\$46.75 per person
Pecan crusted rainbow trout, bourbon peach glaze <i>GF/DF</i>	\$46.75 per person
Lemon & herb marinated steelhead salmon, tarragon cream sauce <i>GF</i>	\$50.50 per person
Jail island farms atlantic salmon wellington, fennel leek fondue	\$50.50 per person
Jail island farms atlantic salmon, caper chardonnay cream <i>GF</i>	\$50.50 per person
Jail island farms grilled atlantic salmon, vermouth butter sauce, citrus basil salsa <i>GF</i>	\$50.50 per person
Five spice seared icelandic arctic char, coconut lime reduction <i>GF/DF</i>	\$50.50 per person
Copper shoals farm blackened redfish, creole mustard cream sauce <i>GF</i>	\$51.75 per person
Blue sea farms caribbean spiced cobia, plum wine miso glaze <i>GF</i>	\$51.75 per person

Wild-Caught Fresh Fish Entrées

Pan seared wahoo, peanut ginger sauce <i>GF/DF</i>	\$51.75 per person
Caribbean spiced mahi mahi, coconut crème sauce, pineapple cilantro salsa <i>GF/DF</i>	\$51.75 per person
Mojo marinated atlantic swordfish, mango sweet chili sauce <i>GF/DF</i>	\$51.75 per person
Smoked paprika rubbed mahi mahi, saffron cream sauce <i>GF</i>	\$51.75 per person
Ancho marinated caribbean corvina, orange ginger gastrique <i>GF/DF</i>	\$54.00 per person
Coconut crusted caribbean corvina, pineapple miso glaze <i>GF/DF</i>	\$54.00 per person
Pan seared snapper, vanilla brown butter sauce <i>GF</i>	\$54.00 per person
Jumbo sea scallops, sweet corn truffle nage <i>GF</i>	\$54.00 per person
Tarragon crusted corvina, champagne caviar butter sauce	\$55.50 per person
Seared snapper, oven-roasted tomatoes, garlic, basil <i>GF/DF</i>	\$55.50 per person
Hazelnut crusted gulf grouper, sweet pea cream sauce <i>GF</i>	\$55.50 per person
Chipotle scented grouper, sweet corn emulsion <i>GF</i>	\$55.50 per person

2023 PLATED LUNCH ENTREES

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax

Vegan Entrées

Stuffed vine ripe tomato, farro kale pilaf, grilled broccolini, basil emulsion <i>V/DF</i>	\$38.50 per person
Portobella, red pepper, sautéed spinach, vegan cheese strudel <i>V/DF</i>	\$38.50 per person
Southern black eye pea collard green roll, vegan sausage, pepper coulis <i>V/GF/DF</i>	\$38.50 per person
Turkish chick pea cake, rosemary pepper relish <i>V/DF/GF</i>	\$38.50 per person
Lentil cassoulet napa cabbage roll, pepper coulis <i>V/DF/GF</i>	\$38.50 per person
Cauliflower truffle gateau, yellow pepper relish <i>V/GF</i>	\$38.50 per person
Shitake mushrooms, tofu and peanut stir fry, sticky rice cake <i>V/DF</i>	\$38.50 per person
Sweet bell pepper stuffed with quinoa pilaf, chimichurri sauce <i>V/DF/GF</i>	\$38.50 per person
Caponata stuffed eggplant, smoked tomato chutney <i>V/DF/GF</i>	\$38.50 per person
Mediterranean quinoa phyllo strudel, yellow pepper saffron coulis <i>V/DF</i>	\$38.50 per person
Grilled zucchini roulade, roasted tomato, spinach, kalamata olive relish <i>V/GF/DF</i>	\$38.50 per person
Cavatappi pasta, artichokes, fennel, chopped herbs, roasted garlic tomato sauce <i>V/DF</i>	\$38.50 per person
Grilled vegetable lasagna, marinara, vegan mozzarella <i>V/DF</i>	\$38.50 per person

Vegetarian Entrées

Grilled vegetable wellington, red pepper coulis	\$38.50 per person
Spinach & garlic herb alouette stuffed artichoke, herb emulsion <i>GF</i>	\$38.50 per person
Parmesan vegetable terrine, balsamic reduction <i>GF</i>	\$38.50 per person

2023 menu prices subject to change without notice – Plated Lunch

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.