

Plated Lunches - Starters



Please Select Soup or Salad to Compliment Your Entrée. All Lunch Entrees Include our Chef's Selection of Fresh Seasonal Vegetables, Assorted Rolls and Butter, Dessert Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

SOUP DU JOUR Our Chef's Specialty of the Day

Salads

PEAR AND WALNUT SALAD

*Tender Roasted Pears with Honey Walnuts, Gorgonzola Cheese and Mixed Greens
Served with Cabernet Vinaigrette*

SONOMA SALAD

*Fresh Spinach Leaves with Orange Segments, Craisins, Candied Pecans, Sliced Strawberries
Served with Citrus Vinaigrette*

CAESAR SALAD

Romaine Lettuce, Tomato Wedges, Parmesan Cheese and Croutons, Creamy Caesar Dressing

GREEK SALAD

*Romaine Lettuce, Kalamata Olives, Cucumber, Feta Cheese, Roasted Tomatoes
Served with Greek Dressing*

MARKET GREENS SALAD

*Mixed Field Greens, Shredded Carrots, Sliced Cucumber and Cherry Tomato
Served with Chenin Blanc Vinaigrette*

SIENNA SALAD

*Tender Baby Greens served with Toasted Pine Nuts, Gorgonzola Cheese
Sun Dried Cherries and Tomatoes served with Balsamic Vinaigrette*

Plated Lunch - Entrees



Please Select Soup or Salad to Compliment Your Entrée. All Lunch Entrees Include our Chef's Selection of Fresh Seasonal Vegetables, Assorted Rolls and Butter, Dessert Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

FETTUCCINE PRIMAVERA

*Fettuccine blended with Assorted Seasonal Vegetables
Tossed with a Light Cream Sauce
\$21.00 per person*

ROAST PORK WITH MANGO SALSA

*Sliced Roast Pork topped with a Tropical Mango Salsa
A true Island Experience
\$22.00 per person*

CHICKEN FLORENTINE

*Boneless Chicken Breast Stuffed with Spinach and Boursin Cheese
\$23.00 per person*

ROASTED SIRLOIN

*Tender Slices of Sirloin Beef with a Wild Mushroom Sauce
Served with Horseradish Mashed Potatoes
\$26.00 per person*

AIRLINE CHICKEN BREAST

*Marinated Airline Chicken Breast served with an English Pea Risotto and Mushroom Demi Sauce
\$24.00 per person*

TILAPIA

\$25.00 per person

GINGER SALMON

*Grilled Salmon with a Tamari Glaze served on a bed of Red Roasted Pepper Cous Cous
\$27.00 per person*

BEEF TENDERLOIN

*Sliced Tenderloin accompanied with Mashed Potatoes and Wild Mushroom Cream Sauce
\$29.00 per person*

*Beef Entrée's are Prepared to a Medium Temperature Unless Otherwise Indicated
All Prices are subject to Current Applicable Sales Tax and 20% Service Charge
A \$50 Service Fee will apply for meal service to groups of less than 25 people.
On entrees that are split, the higher price will prevail.
All Prices Subject to Change*

Plated Lunch - Desserts



Please Select Soup or Salad to Compliment Your Entrée. All Lunch Entrees Include our Chef's Selection of Fresh Seasonal Vegetables, Assorted Rolls and Butter, Dessert Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

BERRIES ON CLOUD NINE

*Light and fluffy Mousse layered with fresh Seasonal Berries
Garnished with Orange chocolate skewers*

CHOCOLATE GANCHE CAKE

*Rich and Decadent Chocolate Cake covered in Creamy Chocolate Ganache
Garnished with Fresh Raspberry and Mint*

VANILLA BEAN CHEESECAKE

*Creamy Cheesecake with Chocolate Cream Cheese Frosting
Chocolate Covered Vanilla Bean*

SORBET TRIO

Lemon, Mango, and Raspberry Sorbet

CARROT CAKE

Carrot Cake, Cream Cheese Frosting and Candied Carrot Strings served with Carmel Sauce

MIXED FRUIT TART

Thin Layer of Short Dough with Custard Filling, Fresh Strawberry, Kiwi and Peaches

RED VELVET CAKE

Classic Red Cake with Cream Cheese Frosting

RASPBERRY MARSCAPONE CAKE

Fluffy White Cake with Mascarpone and Raspberry Frosting

TRIO OF MINI PASTRIES

Truffle Cup Napoleon and Mini Seasonal Fruit Tartlets

*All Prices are subject to Current Applicable Sales Tax and 20% Service Charge
A \$50.00 Service Fee will apply for meal service to groups of less than 25 people
All Prices subject to Change*