



Plated Lunch - Tier 1

Salads

(Select 1)

Wedge Salad

Butter Lettuce, Tomato, Blue Cheese, Candied Bacon, Chipotle Ranch

Spring Salad

Baby Kale, Arugula, Radish, Shaved Carrot, Rosemary Vinaigrette

Grilled Caesar Salad

Parmesan Crisp, Herb Focaccia Crostini, Caesar Dressing

Entrees

(Select 1)

*All Entrees Served with Seasonal Vegetables and Freshly Baked Rolls and Herb Butter

Chicken options: Wild Mushroom Chicken Fricassee with Wild Rice and Brussel Sprouts

Chipotle Honey Glazed Chicken Breast with Corn Succotash, Baby Carrots, Demi-Glace,
or Pan Seared Chicken Breast with your choice of Herb Rice Pilaf, Garlic Mashed Potato, or Quinoa

Beef options: Pan Seared Center Cut Sirloin, Short Rib, or Filet (MKT\$) with Roasted Garlic Mashed
Potato, Asparagus, Merlot Reduction, Chimichurri

Fish options: Wild Striped Bass, Scottish Salmon, Branzino, or Chilean Sea Bass (MKT\$)

Served with your choice of Cauliflower Mash, Quinoa, or Corn Succotash

Sweet Chili Salmon with Orange Chili Jam, Coconut Edamame Coulis, Brown Rice, and Quinoa.

Desserts

(Select 1)

Mango Lime Tart

Cinnamon Chocolate Mousse Cake

Vanilla Berry and Chantilly Roulade

* Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea prices vary.



Plated Lunch - Tier 2

Salads

(Select 1)

Grilled Caesar Salad

Parmesan Crisp, Herb Focaccia Crostini, Caesar Dressing

Melon and Prosciutto

Blue Cheese, Baby Basil, Fig Balsamic Dressing

Citrus Arugula Salad

Citrus Segments, Watermelon Radish, Pickled Onion, Goat Cheese

Entreès

(Select 1)

*All Entrees Served with Seasonal Vegetables and Freshly Baked Rolls and Herb Butter

Chicken options: Wild Mushroom Chicken Fricassee with Wild Rice and Brussel Sprouts

Chipotle Honey Glazed Chicken Breast with Corn Succotash, Baby Carrots, Demi-Glace,
or Pan Seared Chicken Breast with your choice of Herb Rice Pilaf, Garlic Mashed Potato, or Quinoa

Beef options: Pan Seared Center Cut Sirloin, Short Rib, or Filet (MKT\$) with

Roasted Garlic Mashed Potato, Asparagus, Merlot Reduction, Chimichurri

Fish options: Wild Striped Bass, Scottish Salmon, Branzino, or Chilean Sea Bass (MKT\$)

Served with your choice of Cauliflower Mash, Quinoa, or Corn Succotash

Sweet Chili Salmon with Orange Chili Jam, Coconut Edamame Coulis, Brown Rice, and Quinoa.

Desserts

(Select 1)

Tres Leche Cheesecake

Pecan Chocolate Tart

Strawberries and Cream

* Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea prices vary.



Plated Lunch - Tier 3

Salads

(Select 1)

Grilled Caesar Salad
Parmesan Crisp, Herb Focaccia Crostini, Caesar Dressing

Melon and Prosciutto
Blue Cheese, Baby Basil, Fig Balsamic Dressing

Citrus Arugula Salad
Citrus Segments, Watermelon Radish, Pickled Onion, Goat Cheese

Baby Kale and Mizunal Tomato
Radish, Pickled Onion, Carrot, Goat Cheese, Candied Walnut

Entrees

(Select 1)

*All Entrees Served with Seasonal Vegetables and Freshly Baked Rolls and Herb Butter

Chicken options: Wild Mushroom Chicken Fricassee with Wild Rice and Brussel Sprouts
Chipotle Honey Glazed Chicken Breast with Corn Succotash, Baby Carrots, Demi-Glace,
or Pan Seared Chicken Breast with your choice of Herb Rice Pilaf, Garlic Mashed Potato, or Quinoa

Beef options: Pan Seared Center Cut Sirloin, Short Rib, or Filet (MKT\$) with
Roasted Garlic Mashed Potato, Asparagus, Merlot Reduction, Chimichurri

Fish options: Wild Striped Bass, Scottish Salmon, Branzino, or Chilean Sea Bass (MKT\$)
Served with your choice of Cauliflower Mash, Quinoa, or Corn Succotash
Sweet Chili Salmon with Orange Chili Jam, Coconut Edamame Coulis, Brown Rice, and Quinoa.

Desserts

(Select 1)

Triple Chocolate Cake
Seasonal Galette
Passion Fruit and White Chocolate Trifle

* Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea prices vary.