



## The Main Event

A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.

### 2 COURSE LUNCH ENTREES

THAI CHICKEN SALAD  
thai-style grilled chicken salad with pea shoots, crushed peanuts, ginger and lemongrass dressing

SALAD NICOISE  
seared fresh tuna, marinated potatoes, green beans, egg, nicoise olives and mixed field greens

CHICKEN ARRABIATA  
grilled chicken tossed with penne pasta with roasted tomato and caramelized egg plant

BRAISED BRISKET  
hominy and grits with succotash

*(please select one from above)*

### 2 COURSE DESSERTS

STRAWBERRY SHORTCAKE  
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE  
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING  
flavored crème anglaise

POACHED PEAR  
wine poached, mascarpone filled pear, zabaglione

*(please select one from above)*

Regular coffee, decaffeinated coffee and assorted teas, served with  
raw sugar, equal, sweet & low, half and half

\$24 PER PERSON

### 3 COURSE LUNCH SALADS

MIXED FIELD GREEN SALAD  
warmed goat cheese cake, herb citrus vinaigrette

STEAKHOUSE WEDGE  
tomatoes and crumbled blue cheese dressing

HEARTS OF ROMAINE WITH CAESAR DRESSING  
foccacia crostini, tomato compote and shaved locatelli cheese

BABY GREENS TOSSED IN BALSAMIC VINAIGRETTE  
crostini topped with olive tapenade

*(please select one from above)*

### 3 COURSE LUNCH ENTREES

BRAISED BONELESS BEEF SHORT RIB AND ARTISAN STONE GROUND GRITS  
roasted root vegetables accented with a turmeric emulsion

CORIANDER DUSTED CHICKEN AND POTATO-GOAT CHEESE GRATIN  
chanterelle mushrooms, fava beans and spring onions

CHICKEN ROULADE OF SPINACH AND MOREL MOUSSE WITH THYME JUS LIA  
mashed clementine carrots, fried chervil potatoes

MISO GLAZED SALMON FILLET WITH THAI BASIL SAUCE  
basmati fried rice and Pan Seared Garlic Pea Shoots

*(please select one from above)*

### 3 COURSE DESSERTS

STRAWBERRY SHORTCAKE  
individual baked shortcake, strawberries, whipped cream

WARM CHOCOLATE BROWNIE  
caramel drizzle, chocolate sauce, whipped cream

CHEF'S SEASONAL BREAD PUDDING  
flavored crème anglaise

POACHED PEAR  
wine poached, mascarpone filled pear, zabaglione

*(please select one from above)*

Regular coffee, decaffeinated coffee and assorted teas served with  
raw sugar, Equal, Sweet & Low, half and half

\$30 PER PERSON

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

## DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham, Tuna Salad  
Provolone, Swiss and Cheddar Cheeses  
Assorted Rolls and Sliced Breads  
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar  
Sliced Tomatoes, Red Onions and Leaf Lettuce  
Deli Pickles and Cherry Peppers  
Old Fashioned Cole Slaw  
Rustic Potato Salad  
Sliced Fruit and Berries  
Assorted Freshly Baked Cookies

Add chicken salad, \$2 PER PERSON

## BISTRO OF THE SEA

Arugula Salad, pancetta, egg and truffle vinaigrette  
Roasted Salmon  
Jasmine Rice  
Grilled Asparagus  
Artisan Rolls  
Classic Brownies

## ALL AMERICAN BUFFET

Lemon Herb Marinated Barbecued Chicken  
Prime Beef Hamburgers  
served with Sliced Cheese, Sliced Tomatoes, Sliced Onions, Lettuce  
Ketchup, Mustard, Mayonnaise and Relish  
Old Fashioned Cole Slaw  
Potato Salad  
Cornbread  
Apple Cobbler

## SOUTHERN FLARE BISTRO

BLT Salad  
Buttermilk Fried Chicken  
Mashed Sweet Potatoes  
Collard Greens and Black Eyed Peas  
Corn Bread  
Pecan Bar

## SALAD AND PASTA BUFFET

Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette  
Fork Shredded Tuna with Green beans, Potatoes and Olives  
Penne Pasta with Tomato and Fresh Basil  
Rigatoni with Chicken and Artichoke Pesto  
Garlic Cheese Bread  
Macaroons and Biscotti

## CLASSIC CHICKEN BISTRO

Panzanella  
Lemon Herb Marinated Chicken  
Smashed Garlic Potato  
Cauliflower with roasted Tomato Tarragon  
Artisan Rolls  
Chocolate Chip Cookies

## TUSCAN BUFFET

Arugula Salad, pancetta, egg and truffle vinaigrette  
Grilled Chicken Breast with Asparagus and Tarragon Aioli  
Grilled Tuscan Vegetables  
Orzo Salad with Pine Nuts and Golden Raisins  
Rustic Olive Bread  
Sliced Fruit and Strawberries with Balsamic Syrup

## PACIFIC COAST BUFFET

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette  
Grilled Miso Salmon with Romaine, Pickled Ginger  
Ponzu Grilled Vegetables  
Udon Noodles with Thai Peanut Dressing  
Sticky Rice Pudding

ALL BUFFETS \$20 PER PERSON

*(please select one buffet)*

Regular Coffee, Decaffeinated Coffee and Assorted Teas served with  
raw sugar, Equal, Sweet & Low, half and half, milk

Add Pre-Set Ice Tea or Lemonade as Beverage, \$2 PER PERSON

All food and beverage is subject to a 22% staffing charge, prices are subject to change.

Lunch Buffets require a minimum of 20 guests.

## BOX LUNCHES

Roasted Turkey Breast with Gruyere and Honey Mustard on Whole Wheat

Roast Beef with Chinese Mustard and Arugula on Focaccia

Tuna Salad on Whole Wheat Baguette with Lettuce, Tomato and Chive Dressing

Grilled Vegetables and Goat Cheese with Basil Oil on Herb Focaccia

Black Forest Ham, Gruyere Cheese and Whole Grain Mustard on Pretzel Bread

Fresh Mozzarella with Tomato, Basil, and Olive Oil on Ciabatta

*(please select up to two above)*

\$15 EACH

Box lunches include Sandwich, Chips, Whole Fruit, Cookie and Soft Drink

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