

Luncheon Menu

Appetizer

[Please Select One]

Cold

Maine Lobster Salad with Celery,
Toasted Brioche, Saffron Aioli,
Field Greens and Quail Egg
* * *

Grilled Asparagus
with Lola Rosa Lettuce, Aged Manchego and
Herbed Vinaigrette
* * *

Chopped Summer Vegetable Salad with
Cucumber, Bell Pepper, Romaine, Beets,
Celery and Homemade Ranch Dressing
* * *

Salad of Young Greens with Herbed Goat
Cheese and Aged Balsamic Vinaigrette
* * *

Roasted Baby Beet Salad
with Garden Mâche, Boucheron and
Champagne Vinaigrette

Heirloom Tomato and Grilled Halloumi
Cheese with Bibb Lettuce, Virgin Olive Oil
and Haricots Verts

Chilled Cucumber and Yogurt Soup with
Lobster and Red Bell Pepper Tabouli

Tomato, Cucumber and
Kalamata Olive Salad with Feta Cheese
and Red Wine Vinaigrette
* * *

Iceberg Lettuce Wedges
with Bacon and Crumbled Blue Cheese
* * *

Chilled Jumbo Shrimp with Mizuna, Red
and Yellow Watermelon, Black Radish with
Pickled Horseradish with Cocktail Sauce
* * *

Tomato and Buffalo Mozzarella Napoleon
with Baby Arugula, Aged Balsamic
and Pesto
* * *

Smoked Scottish Salmon, Baby Romaine,
Pickled Red Onion, Lemon-Caper Sour
Cream and Toasted Rye Crisps
* * *

Traditional Caesar Salad
with Herbed Croutons and Parmesan
* * *

Hand-Picked Jumbo Lump Crabmeat,
Avocado Salad, Shaved Heart of Palm and
Mache with Piquillo Pepper Coulis

Hot

Roasted Eggplant and Tomato Soup
with Parmesan Croutons and Garden Herbs
* * *

Grilled Gulf Shrimp with Creole Spices,
Roasted Corn, Green Onion and Roasted
Tomato Bell Pepper Emulsion

Jumbo Lump Crab Cake with Jicama, Snow
Peas, Pickled Carrot, Cucumber and Lemon-
Dill Aioli
* * *

Morel and English Pea Risotto
with Summer Truffle Essence, Aged
Parmesan and Basil

Sample Luncheon Menu

Entrées

Fettuccini with Asparagus and Peas, Parmesan and Romano Cheese Cream Sauce

Penne with Seasonal Vegetables and Fresh Basil in a Light Tomato Olive Oil Sauce

Roasted Chicken Breast with Garlic Chive
Cream Sauce

Oven-Roasted Chicken with
Tomato and Olive Dressing

Grilled Chicken
with Fines Herbes, Lemon and Natural Jus

Grilled Organic Chicken with Smoked Pork
Sausage Gravy and Chives

Seared Chicken Breast
with Morel Mushroom Sauce

Seared King Salmon
with Lemon Dill Sauce

Oven-Roasted Salmon
with Champagne and
Shallot-Butter Sauce

Sautéed Salmon
with Citrus Caper Dressing

Grilled Salmon with Crayfish Butter,
Chervil and White Wine

Roasted Salmon with
Romesco Sauce

Beef Tenderloin with Cabernet Wine
Sauce

Grilled Beef Tenderloin
with Crimini Mushroom Cream Sauce

Tenderloin of Beef
with Béarnaise Sauce

Seared Tenderloin of Beef with a Rich Red
Wine and Marrow Sauce

Roasted Tenderloin of Beef with
Worcestershire and Dijon Dressing

Sample Luncheon Menu

Entrées

[Continued]

Roasted Chatham Cod
with Miso and White Soy Butter

Sautéed Red Snapper with Red Curry and
Coconut Sauce

Grilled Red Snapper
with Key Lime Sauce

Seared Black Bass with Confit Tomato-
Caper Butter

Grilled Black Bass
with White Wine Herb Sauce

Sautéed Atlantic Halibut with
Champagne Butter

Halibut a la Plancha
with Citrus and Fines Herbes Dressing

Grilled Swordfish with Lemon
Fines Herbes and Olive Oil

Sautéed Swordfish
with Greek Olive and
Parsley Dressing

*All Entrées are Served with Chef’s Selection of Fresh Seasonal Vegetables *

Sample Luncheon Menu

Desserts

[Please Select One]

Cheesecake

with Graham Cracker Crust and Strawberry Compote

Peach and Blueberry Tart

with Raspberry Coulis

Chocolate Hazelnut Bombe

with Fudge Glaze and Hazelnut Brûlée Center

Lemon Chiffon "Pie"

with Strawberry Sauce

White Chocolate Macadamia Torte

with Pineapple Coconut Compote

Three Berry Cream Puff

with Passion Fruit Bavarian and Milk Chocolate Cream

Vanilla Bean Crème Brûlée

with Key Lime Sablé

Devil's Food Crunch Cake

with Whipped Cream and Crème Anglaise

Chocolate Raspberry Truffle Torte

with Raspberry Marshmallow

Classic Tiramisu

with Espresso Soaked Ladyfingers

Trio of Homemade Sorbets

Trio of Homemade Ice Creams

All Desserts Include Coffee and Tea Service