

# plated luncheons

MINIMUM 10 GUESTS/PRICE PER GUEST

Our three-course luncheon menu includes soup or salad, entrée, dessert selection and bread and butter freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas™

## soups & salads

CHOOSE ONE:

### sun ripened tomato basil bisque

with mini grilled cheese s'amich

### potato leek soup

with crispy garlic chip and chive oil

### maryland crab soup

### italian sausage and potato soup

with kale and pancetta

### asian chopped salad

napa cabbage, carrots, diakon, cucumbers, rice noodles, mint, cilantro, jalapeno, sesame ginger dressing

### baby kale

arugula, hard boiled egg, cremini mushrooms, bacon mustard vinaigrette

### the wedge

baby iceberg, bacon, blue cheese, teardrop tomatoes, boiled egg, cucumber, white french dressing

### caesar

chopped romaine, parmesan, focaccia croutons and caesar dressing

### mesclun mixed greens salad

heirloom baby tomatoes, cucumber, carrots, candied pecans and goat cheese with red wine vinaigrette

### heirloom tomato and mozzarella

basil oil, herb whipped ricotta, balsamic reduction

## entrees

CHOOSE ONE:

### rosemary basted pork chop

bacon cheddar grits, caramelized apples, haricot vert **35**

### roasted salmon

with roasted asparagus, whipped garlic mashed potatoes, charred tomato vinaigrette **39**

### prosciutto and sage wrapped airline chicken

sherry chicken jus, broccoli rabe and parmesan polenta **36**

### pan fried breast of chicken

stuffed with arugula and boursin cheese, pea puree, roasted mushroom risotto **38**

### grilled striploin (med)

chimichurri sauce, crispy yukon and forest mushroom hash, grilled broccolini **42**

### red wine braised beef short rib

braising jus, maple glazed heirloom carrots and parsnip purée **43**

### seared rare ahi tuna nicoise salad

fingerling potatoes, egg, niçoise olives, haricot vert, tiny tomatoes, tender greens, shallot and herb vinaigrette **39**

### california chef's salad

ham, turkey, bacon, swiss, cheddar, hard cooked egg, baby tomatoes and avocado buttermilk dressing **30**

### grilled chicken pesto pasta

farfalle, sundried tomato, parmesan, toasted pine nuts, basil **30**

## desserts

CHOOSE ONE:

### traditional tiramisu

coffee soaked lady fingers chocolate dipped biscotti

### duo of white chocolate raspberry mousse and mini keylime tart

passion fruit sauce

### duo of peanut butter praline crunch cake and vanilla cream with wild strawberry jelly

### baked coffee espresso tart with semi-sweet chocolate cream

caramel cocoa nib glaze, vanilla bean rum sauce

*vegan, gluten-free, and kosher box lunches available upon request - pricing provided by your catering manager*