

# Served

## Luncheon

(Choice of One (1) Appetizer or One (1) Salad  
or Choice of One (1) Appetizer-Salad Combination)

### Cold Appetizers

Asparagus Wrapped with Sliced Prosciutto,  
Tomato-Onion Salad and Parmesan Cheese

### Chilled Jumbo Shrimp

With Watermelon-Cucumber Salad and Classic Cocktail Sauce

### Lobster Martini with Cucumber Mango Salsa Micro Greens and Mango Vinaigrette

(Additional \$10.00 Per Person)

Roulade of Italian Cured Meats,  
Pasta Salad with Pesto, Olives, Sundried Tomato and Pine Nuts

### Jumbo Lump Crabmeat

With Baby Watercress, Grilled Pineapple, Avocado and Lime Cilantro  
Vinaigrette

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### Hot Appetizers

#### Assorted Seafood “Newburg” in a Filo Basket

Grilled Vegetables and Wild Mushroom Ratatouille  
With Fried Polenta

Sliced Grilled Chicken Espagnole in a Tortilla Basket

### **Pasta Primavera**

Choice of Pasta with Assorted Grilled Vegetables and Marinara Sauce or  
Alfredo Sauce

Wild Mushroom Ravioli  
With Champagne Sauce

### **Luncheon**

Appetizer-Salad Combinations

#### **Mandarin Teriyaki Glazed Salmon**

With Mixed Oriental Vegetables, Pickled Ginger and Orange Vinaigrette

#### **Smoked Salmon Asparagus Spring Roll**

With Fennel, Watercress Tomato Salad and a Citrus Vinaigrette  
(Crème Fraiche and American Caviar – Additional \$10.00 Per Person)

#### **Preserved Lemon Grilled Shrimp**

With Grilled Corn and Pea Succotash Cucumber Frisee Salad  
Feta Cheese and Lemon Vinaigrette

#### **Balsamic Marinated Grilled Vegetables Crispy Polenta and Mixed Field Greens**

Duck Prosciutto Bundle with Haricots Verts  
Herbed Goat Cheese Mousse Arugula, Frisee Salad, Duck Confit,  
Pecans, Dried Cranberries and Beet Vinaigrette

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### **Salads**

#### **Traditional Caesar Salad**

With Hearts of Romaine

#### **Mixed Greens with Vine-Ripened Tomatoes,**

Focaccia Croutons, Balsamic Vinaigrette

**Field Greens with**  
Apple Cinnamon Chutney, Roasted Shallot Vinaigrette

**Luncheon Entrees**  
All Entrées Are Served With Our Chef's Selection of Fresh Market  
Vegetables

**Broiled Salmon Filet**  
With a Citrus Beurre Blanc

**Broiled Halibut**  
With Dill Lime Butter Sauce

**Oven-Baked Halibut**  
With Tarragon and Diced Shallots in a Citrus Beurre Blanc

**Roasted Chicken**  
Stuffed with Sundried Tomatoes, with Fennel Sauce

**Vegetable "Confetti" Crusted Chicken Breast**  
With Champagne Sauce

**Herb Roasted Chicken Breast**  
With Demi Glaze and Tomato Concasse

**Peking-Glazed Chicken Breast**  
With Teriyaki Sauce, Cucumber Scallion Salad

**Marinated Grilled Swordfish**  
With Mediterranean Salsa

**Sliced Roast Beef Sirloin**  
With Bordelaise Sauce

**Grilled Filet Mignon**  
With a Roasted Mushroom Cap and Perigourdine Sauce

**Escalope of Veal Francaise**  
With Champagne Sauce

*All Menu Prices Subject to 10% Administrative Service Charge, 8.625% Sales Tax and 11% Gratuity Charge  
Prices Are Subject to Change Without Notice*

**Desserts**

**New York Style Cheesecake**  
A Wedge of Cheesecake with Raspberry Coulis, Whipped Cream  
And Fresh Berries

**Flan**  
Crème Caramel Served with Fresh Berries

**Fruit Tart**  
Fresh Fruit Tart with Vanilla Sauce

**Raspberry Mousse with Raspberry Sorbet**  
Fresh Berries, Vanilla Sauce and Raspberry Coulis