Hot Luncheons and Dinners

Luncheon and Dinner Services

Each luncheon and dinner is priced per person and can be served as a buffet or plated meal. The luncheons and dinners are listed with two prices. The first price is for luncheon service, which requires no additional or overtime kitchen staffing. The second price, for dinner service or any weekend service, reflects a larger dinner-sized portion as well as required additional and overtime staffing. Desserts are priced à la carte and are not included in the menu pricing.

Elite Luncheons and Dinners

Our upscale selections are perfect for special events and are best served as part of a plated menu. Each luncheon and dinner includes a first course, entrée, and ice water.

First Courses

Please select one option first course from the soup, salad or appetizer options.

Soups

- White Bean and Escarole
- Winter Squash Puree with Spiced Pepitas
- Asian Wild Mushroom

Salads

- Spring Mix, Portobello Mushrooms, Haricot Vert, Toasted Pine Puts, Crumbled Stilton and Truffle-Sherry Dressing
- Baby Spinach, Mizuna, Radicchio, Shiitakes, Pear Tomatoes, Cucumber and Hearts of Palm with Orange Poppy Dressing
- Baby Arugula, Heirloom Tomatoes, Crumbled Gorgonzola, Sourdough Croutons and Lemon Herb Vinaigrette
- Classic Caesar with Hearts of Romaine, Rustic Sourdough Croutons and Shaved Parmesan
- Treviso, Baby Arugula and Endive with Toasted Pepitas, Artichoke Hearts, Crumbled Goat Cheese and Balsamic Dressing
- Spring Mix, Roasted Beets, Shredded Apple, Crumbled Gorgonzola, Black Grapes, Toasted Walnuts and Citrus Dressing
- Organic Micro Greens, Roasted Rainbow Beets, Shaved Fennel and Ricotta Salata

Appetizers
All appetizers are an additional $5.50 per guest

Panzanella Salad
Grilled Italian Bread, Beefsteak Tomatoes, Red Onion and Bell Peppers tossed with Olive Oil, Red Wine Vinegar and Fresh Herbs

Caprese Salad
Beefsteak Tomato and Fresh Mozzarella with Fresh Basil Drizzled with Aged Balsamic Dressing

Crab and Roasted Corn Cake
Pan Fried Jumbo Lump Crab Cake with Organic Micro Greens and Dijon Sweet Onion Aioli

Apple wood House Smoked Trout
House Smoked Trout Fillet with Pickled Vegetables, Pea Shoots, and Grilled Lavash Drizzled with Dijon Caper Aioli

Cheese and Charcuterie Board
Artisan Cheeses, Dry Cured Sausage, Sliced Green Apples, Mixed Dried Fruit and Crusty Bread

Cherry wood Smoked Chicken Roulade
Stuffed with Dried Cherries and Toasted Pecans Served with Organic Micro Greens and Cranberry Orange Chutney

Entrees

All entrees are served with the chef's choice of seasonal vegetable and starch

Poultry

	Lunch	Dinner
Orange Coriander Crusted Duck Breast Citrus Marinated Coriander Crusted Duck Breast with Mandarin Ginger Glaze	**$38.00**	**$41.00**
Pan Roasted French Cut Chicken Breast Pan Roasted Chicken Breast with Fresh Lemon and Thyme and served with Cipolin Jus	**$36.00**	**$39.00**

Asparagus Stuffed Chicken Breast Pan Seared Chicken Breast Stuffed with Roasted Asparagus and Julienned Vegetables with Pan Jus	**$38.00**	**$41.00**
Turkey Roulade with Dried Fruit Stuffed with Dried Cherries, Apricot and Figs, Roasted and Served with a Cranberry-Orange Glaze	**$39.00**	**$42.00**
Pecan Crusted Duck Breast Boneless Pecan Crusted Duck Breast Accompanied by Roasted Pear and Pecan Marmalade	**$40.00**	**$43.00**
House Made Chicken Sage Sausage Savory Char-Grilled Chicken Sausage with Stewed Great Northern White Beans	**$38.00**	**$41.00**
Cherry Wood Smoked Chicken House Smoked Boneless Chicken Breast Drizzled with Cranberry Orange Compote	**$40.00**	**$43.00**
Honey Pecan Glazed Chicken Boneless Chicken Breast Glazed with Orange-Blossom Honey and Toasted Pecans	**$36.00**	**$39.00**

Seafood

Roasted Atlantic Cod Pan Roasted Fillet Accented with Citrus-Tarragon Butter	**$37.00**	**$39.50**
Seared Halibut Ginger Soy Poached Salmon Fillet	**$46.00**	**$49.00**
Pan Seared Salmon Seared Sesame Crusted Salmon Drizzled with Miso-Shallot Glaze	**$39.00**	**$42.00**
Pecan Crusted Mahi Mahi Pan Seared Pecan Crusted Mahi Mahi Drizzled with Apple Dijon Cream	**$42.00**	**$45.00**
Oven Roasted Halibut with Black Eyed Peas Accented with Fresh Herbs and Roasted Garlic with Southern Style Stewed Black Eyed Peas	**$48.00**	**$51.00**
Oven Roasted Red Snapper Pan Roasted Snapper Fillet Served in a Lightly Charred Tomato and Balsamic Broth	**$43.00**	**$46.00**
Anise Ginger Poached Chilean Sea Bass Poached Sea Bass with Brunoises Vegetables, Wilted Greens and a Light Ginger Broth	**$46.00**	**$49.00**
Potato Crusted Salmon Potato and Herb Crusted Salmon Fillet Drizzled with Spring Onion Crème Fraîche	**$38.00**	**$41.00**

Meat

	Lunch	**Dinner**
Lamb Brochettes with Mint Gremolata Chunks of Marinated Lamb and Vegetables Skewered and Served with Fresh Mint and Garlic	**$37.00**	**$40.00**
Grilled Teriyaki Glazed Flank Steak Grilled Thinly Sliced Lean Flank Steak Glazed with Teriyaki Sauce	**$41.00**	**$44.00**
Sweet Cherry and Chipotle Roasted NY. Strip Thick Cut NY Strip Steak Seared, Roasted and Basted with Sweet Cherry-Chipotle Sauce	**$50.00**	**$52.00**
Char-Grilled Hangar Steak with Classic Chimichurri Grilled and Thinly Sliced Hangar Steak served with Classic Herb-Garlic Pesto	**$42.00**	**$44.50**
Mustard Mint Crusted Baby Lamb Chops Lamb Chops Lightly Coated with Mustard, Fresh Mint and Honey Served with Natural Jus	**$48.00**	**$51.00**
Roasted Wild Mushroom Filet Mignon Filet of Beef Surrounded by Roasted Wild mushrooms and Rosemary Jus	**$51.00**	**$53.00**

Vegetarian

	Lunch	**Dinner**
Upscale Seasonal Fruit Plate (Vegan) Stacked Batons of Seasonal Fruit Filled with a Gourmet Fruit Salad	**$26.00**	**$30.00**
Homemade Taglietelle with Spinach and Walnut Pesto (Vegan) Broad Pasta Noodles Tossed with Fresh Arugula and Walnut Pesto	**$29.00**	**$33.00**

Farfalle with Summer Vegetable Ratatouille Bowtie Pasta Tossed with Lightly Stewed Summer Vegetables and Fresh Basil	**$32.00**	**$34.50**
Vegetable Curry Bowl (Vegan) Basmati Rice Topped with a Rainbow Medley of Madras Curried Vegetables	**$32.00**	**$34.50**
Stuffed Portobello Mushroom Roasted and Stuffed with Fresh Spinach, Sundried Tomatoes and Asiago Cheese	**$26.00**	**$29.00**
Soba Stir Fry (Vegan) Soba Noodles with Thai Vegetables, Sesame Seared Tofu and a Peanut Sauce	**$34.00**	**$37.00**
House Made Manicotti Fresh Pasta Filled with Roasted Wild Mushrooms and Served with Fresh Basil Tomato Sauce	**$36.00**	**$39.00**

Comfort Food Luncheons and Dinners

Our rustic comfort food selections are prefect for informal events or casual meetings and are best served as a buffet. Each luncheon and dinner includes a green salad, entrée, assorted rolls and ice water.

Entrees

Poultry, Seafood and beef entrees are served with the Chef's choice of seasonal vegetable and starch. Due to their starchy nature seasonal vegetables will accompany vegetarian entrees.

Poultry

	Lunch	**Dinner**
Chicken and Roasted Vegetables with Fresh Fettuccini House Smoked Chicken and Vegetables Tossed with Homemade Pasta and Tomato Sauce	**$33.00**	**$36.00**
California Chicken Burger Chicken Burger with Avocado, Jicama Slaw and Peppercorn-Ranch Spread	**$28.00**	**$31.00**
Chicken Pot Pie Creamy Chicken Stew with Celery, Carrots, Potatoes and Peas Baked with a Puff Pastry Crust	**$30.00**	**$33.00**

Seafood

	Lunch	**Dinner**
Salmon Burger Salmon Burger Served with Leaf Lettuce, Tomato, Red Onion and Caper Aioli	**$26.00**	**$28.00**
Fish and Chips Classic Beer Battered Cod and Thick Cut Fries Served with Malt Vinegar and Tartar Sauce	**$26.00**	**$28.00**
Baja Fish Tacos Tequila-Lime Grilled Mahi Mahi Southwest Slaw with Cilantro Sour Cream and Salsa Verde	**$26.00**	**$28.00**

Meat

	Lunch	**Dinner**
Classic, Cajun or Barbeque Beef Brisket Tender Brisket with Your Choice of Classic, Cajun or Barbeque Seasonings	**$35.50**	**$38.50**
Steak Quesadillas Grilled Steak Quesadillas with Pepper Jack Cheese, Onions, Peppers and Avocado Aioli	**$35.50**	**$38.50**
Country Beef Stew Tender Chunks of Stewed Beef and Country Vegetables Served with Savory Gravy	**$29.00**	**$32.00**

Vegetarian

	Lunch	**Dinner**
Black Bean Cakes (Vegan) Tex-Mex Seasoned Black Bean Cakes Baked and Served with a Sweet Potato Puree	**$27.00**	**$29.00**
Grilled Vegetable Fajitas (Vegan Optional) Portobello Mushrooms, Bell Peppers and Sweet Onions Grilled and Served in Tortillas	**$29.00**	**$33.00**
Moroccan Vegetable Stew (Vegan) North African Spiced Vegetable Stew Served with Herbed Cous Cous	**$29.00**	**$33.00**

Baked Rigatoni Cheesy Baked Rigatoni and Eggplant Casserole with a Pine Nut Crust	**$30.25**	**$33.50**
Classic Mac and Cheese A Creamy Three Cheese Blend Baked with Pasta and Topped with a Parmesan-Herb Crust	**$32.00**	**$34.50**
Farfalle with Summer Vegetable Ratatouille Cheese Filled Pasta Tossed with Lightly Stewed Summer Vegetables and Fresh Basil	**$32.00**	**$34.50**
Brown Rice Veggie Loaf with Artichoke Aioli (Vegan) Lentils, Vegetables and Brown Rice Baked and Served with Creamy Artichoke Aioli	**$32.00**	**$34.50**
Black Bean Chili (Vegan Optional) Savory Black Bean Chili Topped with Roasted Sweet Corn	**$32.00**	**$34.50**

Please note:
A waiter fee or delivery charge is required for all functions that contain food and/or beverage. The waiter fee is $27.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.