

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 Course

Please select one item from the soup or salad selections

Soups

Winter squash puree with minted crème fraiche
Golden split pea
Caramelized onion soup with gorgonzola crouton
Creamy asparagus

Salads

Upland cress, Red watercress, heirloom tomatoes, ricotta salata,
Raw kale, chicory, hearts of palm, Edamame beans
Red mustard cress, baby Mizuna, pumpkin seeds, drunken cherries, goat cheese
Mixed field greens, crumbled gorgonzola, candy cane beets, toasted pecans
Shaved raw zucchini, Reggiano parmesan, Marcona almonds

Entrees

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

Poultry

	Lunch	Dinner
Crispy Asian Style Duck Breast Marinated in sesame, ginger and light soy, pan seared and drizzled with hoisin barbeque sauce	\$37	\$41
Garam Masala Rubbed Turkey Medallions with Tamarind Glaze Indian spice rubbed grilled medallions of turkey finished with tamarind glaze	\$35	\$39
Pan Roasted French Cut Chicken Pan roasted chicken breast with fresh lemon and thyme, basted with with natural jus	\$37	\$41
Asparagus Stuffed Chicken Pan seared boneless chicken breast stuffed with pencil asparagus, julienne vegetables and Boursin cheese	\$36	\$40

Maple Macadamia Glazed Duck Breast	\$37	\$41
Crispy pan seared macadamia crusted boneless duck breast drizzled with Maple Bourbon Glaze		

Wild Mushroom Stuffed Chicken	\$36	\$40
French cut chicken breast stuffed with seasonal wild mushrooms, leeks and creamy brie		

Free Range Long Island Duckling	\$39	\$43
Savory duck leg confit and pan seared rosemary crusted duck breast accompanied by homemade fig jam		

Seafood

Pan Seared Tuna	\$47	\$51
Marinated in Yuzu and Miso paste drizzled with preserved lemon oil		

Roasted Atlantic Cod	\$39	\$43
Pan roasted fillet accented with Dijon tarragon butter		

Pan Seared Salmon	\$40	\$44
Seared sesame crusted salmon drizzled with miso-shallot glaze		

Olive Oil Poached Halibut*	\$41	\$45
Delicately poached halibut in seasoned olive oil		

Fire Grilled Swordfish Steak	\$44	\$48
Basted with in Pommery mustard, garnished with crispy capers		

Charred Ahi with Ginger and Mirren	\$47	\$51
Asian inspired grilled ahi tuna with rice wine, ginger and sesame		

Oven Roasted Barramundi with Charred Tomato Coulis	\$42	\$46
Marinated in fresh herbs, garlic and white balsamic vinegar, roasted and drizzled with tomato coulis		

Meat

Stuffed Filet Mignon	Lunch	Dinner
	\$47	\$51
Choose between: Jumbo lump crab and Boursin cheese or Roasted wild mushrooms and Smoky gorgonzola		

Grilled New York Strip with Shallot Tarragon Butter	\$46	\$50
Eight ounce boneless strip steak char grilled and topped with compound butter		

Char-Grilled Hangar Steak with Classic Chimichurri	\$42	\$46
Grilled and thinly sliced hangar steak served with classical herb garlic pesto		

Mustard Mint Crusted Baby Lamb Chops	\$47	\$51
Roasted Australian lamb chops lightly coated with panko bread crumbs, whole grain mustard, fresh mint and honey		

Roasted Wild Mushroom Filet Mignon	\$47	\$51
Filet of beef surrounded by roasted wild mushrooms and rosemary jus		

Cumin Cracked Pepper Dusted Ribeye	\$47	\$51
Dry rub grilled boneless ribeye steak with charred pepper coulis and frizzled zucchini straws		

Veal Osso Bucco	\$47	\$51
Slow cooked veal shanks with sweet onion, burgundy and fresh herb ragout		

Vegetarian

Homemade Tagliatelle with Spinach and Walnut Pesto*	Lunch	Dinner
	\$29	\$33
Broad pasta noodles tossed with fresh arugula and vegan walnut pesto		

Winter Vegetable Wellington	\$35	\$39
Roasted squash, peppers, eggplant and wild mushrooms wrapped and baked in flaky puff pastry drizzled with balsamic glaze		

Soba Noodle Stir Fry	\$34	\$39
Soba noodles with Thai vegetables, sesame seared tofu and sweet and spicy peanut sauce		

House made Manicotti	\$36	\$40
Fresh pasta noodles filled with roasted wild mushrooms and served with fresh basil tomato sauce		

Seasonal Angolotti*	\$32	\$36
Fresh pasta ravioli filled with mascarpone and seasonal vegetables		

Creamy Polenta with Forest Mushrooms*	\$32	\$36
Oven roasted seasonal mushrooms and winter root vegetables served over creamy polenta		

Autumn Vegetable Shepherd's Pie	\$34	\$38
Roasted root vegetables, mushrooms, lentils, barley and butternut squash baked with herbed potato crust		

***Denotes plated option only**

Please note:

A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is \$28.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.