



Hot Lunches & 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.

(V) Vegan Selections
(GF) Gluten Free Selections

FIRST COURSE

Please select one item from the soup or salad selections

Soups

Asian Wild Mushroom
Charred tomato with smoky bleu crouton
Pink lentil

Salads

Romaine blend, heirloom tomatoes, ricotta salata, sun dried cranberries
Baby mixed field greens, dried cherries, herbed goat cheese, and toasted pepitas

ENTREES

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

POULTRY

	<i>Lunch</i>	<i>Dinner</i>
Mojito Duck ^{GF} <i>Boneless duck breast crusted with crushed plantain, drizzled with minted Spiced rum glaze</i>	\$31	\$35
Pan Roasted French Cut Chicken ^{GF} <i>Pan roasted chicken breast with fresh lemon and thyme, basted with Natural jus</i>	\$32	\$36
Asparagus Stuffed Chicken <i>Pan seared boneless chicken breast stuffed with pencil asparagus, Julienne vegetables and Boursin cheese</i>	\$36	\$40
Crispy Pan Seared Duck Breast ^{GF} <i>Sweet and spicy Korean style barbeque glazed duck breast</i>	\$32	\$36
Stuffed French Cut Chicken Breast <i>French cut chicken breast stuffed with oven dried tomatoes, spinach, And fresh mozzarella, basted with natural jus</i>	\$34	\$38
Jamaican Jerk Chicken <i>Char-grilled bone-in chicken breast basted in Jerk seasonings and with natural jus</i>	\$31	\$35

SEAFOOD

	<i>Lunch</i>	<i>Dinner</i>
Fire Grilled Salmon <i>Cracked pepper crusted salmon fillet drizzled lightly with Ginger-shiitake cream</i>	\$34	\$38
Roasted Atlantic Cod <i>Pan roasted fillet accented with Dijon tarragon butter</i>	\$34	\$38
Pan Seared Salmon <i>Seared sesame crusted salmon drizzled with miso-shallot glaze</i>	\$34	\$38
Saffron Poached Cod Fish ^{GF} <i>Buttery cod fillet poached in citrus, saffron and Oregon coastal Pinot Gris drizzled with saffron aioli and</i>	\$36	\$40
Mediterranean Pan Seared Red Snapper <i>Heirloom tomato and caper sauce</i>	\$35	\$39
Char Grilled Salmon <i>Fire grilled and drizzled with hazelnut sage butter</i>	\$34	\$38
Olive Oil Poached Halibut <i>Delicately poached and topped with mixed olive tapenade</i>	\$37	\$41

MEAT

	<i>Lunch</i>	<i>Dinner</i>
Surf and Turf <i>Pepper crusted filet mignon and jumbo lump crab cake with Creole spiced hollandaise sauce</i>	\$44	\$48
Grilled Lamb Medallions <i>Adobo dusted grilled loin of lamb, chili spiced cabernet syrup</i>	\$34	\$38
Double Cut Australian Lamb Chop <i>Filled with sautéed spinach and creamy goat cheese with natural jus</i>	\$37	\$41
Horseradish Crusted Filet Mignon <i>Fresh grated horseradish crusted beef filet, rosemary jus</i>	\$42	\$46
Cracked Pepper Dusted Ribeye ^{GF} <i>Dry rub grilled boneless ribeye steak with pink peppercorn sauce</i>	\$40	\$44
Fire Grilled Beef Short Ribs <i>Smokey ancho dusted grilled short rib, red onion jam, chili spiced cabernet syrup</i>	\$40	\$44

VEGETARIAN

	<i>Lunch</i>	<i>Dinner</i>
Homemade Tagliatelle with Spinach and Walnut Pesto <i>Broad pasta tossed with fresh arugula and walnut pesto</i> <i>*available as a plated option only</i>	\$29	\$33
Winter Vegetable Wellington <i>Roasted squash, peppers, eggplant and wild mushrooms wrapped and baked in flaky puff pastry drizzled with balsamic glaze</i>	\$31	\$35
Quinoa and Portabellas ^{V GF} <i>Grilled mushroom caps topped with wilted chard and mixed quinoa</i>	\$29	\$33
Vegetarian Torta <i>Layered fresh pasta sheets, grilled winter vegetables, ricotta cheese, and fresh tomato sauce</i>	\$30	\$34
Seasonal Angolotti * <i>Fresh ravioli filled with mascarpone and seasonal vegetables</i>	\$32	\$36
Faro Risotto ^{GF} <i>Slowly cooked in white wine and vegetable stock, wilted winter greens and vegetable brunoises</i>	\$32	\$36
Autumn Vegetable Shepherd's Pie ^{V GF} <i>Roasted root vegetables, mushrooms, lentils, barley and butternut squash baked with herbed potato crust</i>	\$35	\$39

**Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum booking block.*