



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.

V Vegan Selections

GF Available Gluten Free (may incur an additional fee)

First Course

Please select one item from the soup or salad selections

Soups

Creamy Winter Squash with Minted Crème Fraiche
Golden Split Pea
Caramelized Onion Soup with Gorgonzola Crouton
Creamy Asparagus

Salads

Upland cress, red watercress, heirloom tomatoes & ricotta salata
Chopped kale, field greens, apple matchsticks & stilton crumbles
Mixed baby greens, toasted pepitas, dried cherries & goat cheese

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

Cranberry Apple Stuffed Turkey Cutlet

Pan seared, drizzled with natural jus

\$35

\$39

Pan Roasted French Cut Chicken ^{GF}	\$37	\$41
Pan roasted chicken breast with fresh lemon and thyme, basted with natural jus		
Asparagus Stuffed Chicken	\$36	\$40
Pan seared boneless chicken breast stuffed with pencil asparagus, julienne vegetables and Boursin cheese		
Maple Macadamia Glazed Duck Breast ^{GF}	\$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		
Egg Battered Chicken Breast	\$32	\$36
Lightly battered Francaise style chicken breast accented with rosemary pear marmalade		
Seafood		
	<i>Lunch</i>	<i>Dinner</i>
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		
Monkfish Chermoula ^{GF}	\$38	\$42
Oven roasted monkfish with saffron cilantro broth		
Fire Grilled Swordfish Steak	\$44	\$48
Basted with Pommery mustard, garnished with crispy capers		
Char Grilled Salmon	\$40	\$44
Fire grilled and drizzled with hazelnut sage butter		
Oven Roasted Barramundi with Charred Tomato Coulis ^{GF}	\$42	\$46
Marinated in fresh herbs, garlic, and white balsamic vinegar, roasted and drizzled with tomato coulis		
Meat		
	<i>Lunch</i>	<i>Dinner</i>
Surf and Turf	\$49	\$53
Pepper crusted filet mignon and jumbo lump crab cake with creole spiced hollandaise sauce (available as a plated option, not buffet)		
Grilled New York Strip with Shallot Tarragon Butter	\$46	\$50
Boneless strip steak char grilled and topped with compound butter		

Toasted Oat Crusted Lamb Chop Double cut Australian lamb chop crusted with toasted oats and panko accompanied by creamy pink lentil puree	\$42	\$46
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Roasted Wild Mushroom Filet Mignon Filet of beef surrounded by roasted wild mushrooms and rosemary jus	\$47	\$51
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Cracked Pepper Dusted Ribeye ^{GF} Dry rub grilled boneless ribeye steak with charred pepper Coulis	\$47	\$51
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Fire Grilled Beef Short Ribs Smokey ancho dusted grilled short rib served with rosemary pear marmalade	\$47	\$51
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Vegetarian

	<i>Lunch</i>	<i>Dinner</i>
Homemade Taglietelle with Spinach and Walnut Pesto Broad pasta tossed with fresh arugula and walnut pesto (available as a plated option, not buffet)	\$29	\$33
Winter Vegetable Wellington Roasted squash, peppers, eggplant and wild mushrooms wrapped and baked in flaky puff pastry drizzled with balsamic glaze	\$31	\$35
Stuffed Acorn Squash ^{V GF} Filled with red rice, white quinoa, and roasted seasonal vegetables, drizzled with balsamic glaze	\$29	\$33
House made Manicotti Fresh pasta filled with roasted wild mushrooms and served with fresh basil tomato sauce	\$36	\$40
Seasonal Angolotti* Fresh ravioli filled with mascarpone and seasonal vegetables	\$32	\$36
Creamy Polenta with Forest Mushrooms ^{GF} Oven roasted seasonal mushrooms and winter root vegetables served over creamy polenta (available as a plated option, not buffet)	\$32	\$36
Autumn Vegetable Shepherd's Pie ^{V GF} Roasted root vegetables, mushrooms, lentils, barley and butternut squash baked with herbed potato crust	\$47	\$51

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.