

LUNCH

There is a 20 person minimum to defray a \$35.00 Labor charge

All Plated Lunches Come with One Choice of Soup or Salad or Appetizer and Dessert
Freshly Baked Rolls and Butter Freshly Brewed Coffee, Decaffeinated Coffee, Herbal
Tea, Iced Teas

Soups

Chilled Vichyssoise with Tomato Cream Brissago
Minestrone with Macaroni Noodles Chicken Wild
Rice Soup Tomato Soup Florentine Rosamarina
Soup with Roasted Chicken and Basil

Appetizers

Lime and Cilantro Shrimp with Jicama Caramelized Onion and Gruyere
Cheese Tart Steamed Chicken and Sun Dried Tomato Dumpling with
Spicy Mustard Wild Mushroom Ravioli with Tomato and Roasted Pepper

Salads

Watercress and Bibb Salad with Shaved Gruyere, Roma Tomatoes and Honey Dijon Dressing Sliced
Beefsteak Tomatoes with Crumbled Blue Cheese and Red Wine Vinaigrette Hearts of Romaine with Shaved
Parmesan, Garlic Croutons and Caesar Dressing Baby Green Salad with Radicchio, Kalamata Olives, Baby
Tomatoes and Toasted Walnut Dressing Grand Geneva Salad Chefs Blend of Six Lettuces with Cucumbers,
Tomatoes, Olives and Balsamic Dijon Dressing

Desserts

Peach Cobbler with Cinnamon Whipped Cream White Chocolate Mousse Cake
with Black Currant Sauce Grand Marnier Savarin with Marinated Berries and
Fresh Whipped Cream Pastry Swan Filled with Lemon Bavarian Cream on
Raspberry Sauce Apple Cranberry Strudel with Cinnamon Almond Crust and
Vanilla Bean Sauce Fresh Fruit Tart with Frangipani, Lemon Custard and Apple
Raspberry Sauce Marinated Fresh Fruit with Sabayon and Nougatine Crust

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*

PLATED LUNCH ENTREES

Salad Entrees

Marinated Chicken Breast

With Caesar Salad, Plum Tomato and Olives

Oriental Noodles

Chinese Glass Noodles with Cilantro Chicken,
Thai Lime and Ginger Sauce

Shrimp and Scallop Salad

With Asparagus Tips and Leek Vinaigrette

Hot Entrees

Roasted Breast of Chicken

With Basil Pesto and Parmesan Polenta

Grilled Top Sirloin Steak

With Spinach and Roasted Potatoes

Sautéed Chicken Scaloppini

With a Lemon Caper Sauce and Linguini

Swordfish Steak

With Basil CousCous and Seven Vegetable Julienne

Lemon Broiled Salmon

With Indian River Rice and Grilled Vegetables

Medallions of Pork Tenderloin

With Rosemary Onion Marmalade and Gruyere Potatoes

Vegetarian Strudel

With Wild Mushrooms and Chick Peas

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Cold Entrees

Toasted Sesame Lavosh Filled

With Marinated Vegetables Tomato, Cucumber and Humus

Sandwich

Italian Chicken Focaccia

With Tomatoes, Baby Greens, Red Onions, Mozzarella,
Chopped Basil and Chipotle Mayonnaise

Entrees

Chilled Deli Plate of Rare Roast Beef, Smoked Turkey, Country Ham

Wisconsin Swiss and Cheddar

Served with Red Potato Salad

Croissant Filled with Smoked Turkey or Ham

Lettuce Tomato and Swiss Cheese, Basil Tortellini Salad

Cuban Chicken Wrap

With Black Bean Rice, Avocado, Baby Greens, Tomatoes and Mojo Sauce

Sundried Tomato Turkey Wrap

With Spinach, Artichokes, Cucumber Garden Spread and Tomatoes

Asiago Roast Beef

With Lettuce, Tomato, Red Onions, Asiago Cheese
And Garlic Horseradish Sauce on Ciabatta Bread

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