

# Plated Luncheons

## Soups

*(Choose one)*

Seasonal soup du jour \$4.95

French onion with toasted croute and mozzarella cheese \$5.95

Lobster bisque \$6.95

## Salads

*(Choose one)*

Mixed green salad with honey poppy seed dressing \$4.95

Crisp romaine with caesar dressing and parmesan croutons \$6.95

## Main Courses

*(Choose up to three)*

Grilled chicken caesar salad

Crisp romaine and parmesan croutons

\$12.95

Atlantic salmon salad

Baby frisee and caramelized pecans, honey balsamic vinaigrette

\$14.95

Thai chili shrimp and lychee skewers

Sesame somen noodle salad, thai chili vinaigrette

\$15.95

Grilled marinated chicken paillard

Whipped potatoes and herb jus, seasonal vegetables

\$16.95

Flounder francaise

Fresh lemon and white wine sauce, wilted spinach

\$18.95

Miso-sake roasted salmon

Grilled asparagus and ginger vinaigrette

\$17.95

Char grilled petite filet of beef

Herb roasted potatoes and bordelaise sauce

\$21.95

*All selections include:*

Baskets of warm semolina and pillow rolls

Freshly brewed regular or decaffeinated coffee

International selection of teas

*Sales tax and gratuity not included*

Guarantees are due one week prior to function including counts for selections. Guarantees may be increased until two days prior to function.