



## **Plated Luncheon Menus**

### **Plated Luncheon Menus Include:**

Rolls with Butter, Dessert, Coffee, Decaffeinated Coffee & Iced Tea.  
Equipment Includes: China Plates, Stainless Utensils, Glassware, & Linen Napkins.  
Salads and Desserts Are Preset On the Table

*Pricing Based On a 2-Hour Lunch Event Program and 50 or More Guests*

*Please Allow For A 20% Service Charge and/or Labor Fees, State & Local Taxes*

*Please Allow For Any Venue Catering Fee That May Be Required.*

### **Two Course Plated Luncheons**

#### **Cold Entrées**

*Chopped Chicken Salad*

*Grilled Adobe Rubbed Chicken, Romaine, Avocado, Cucumbers, Tomato, Blue Cheese*

*Double Smoked Bacon, Chives and Ranch Dressing*

Grilled Sesame & Lime Marinated Chicken Breast On Lo Mein Noodle

Green Beans, Daikon with Spicy Tomato, Cilantro & Mint Sauce

Roasted Lime and Fennel Marinated Chicken, Red Pepper Parmesan Dressing

Romaine Leaves, Toasted Pearl Pasta Salad, Artichoke

Slow Poached Salmon Steak with Lemon Confit & Arugula Aioli

On Roasted Fingerling Potatoes, Artichokes, Cured Tomatoes and Broccoli

Roasted Whiskey Rubbed Filet of Beef & Giant Shrimp, Spicy Mango Chipotle Sauce

Red Pepper and Asparagus

Roasted Balsamic Marinated Portabella Mushroom, Eggplant & Artichoke

White Truffle Infused Tuscan Bean Mash

Caviar Lentil and Tomato Carpaccio with Shaved Asiago

### **Three Course Luncheons**

#### **Salads**

(Choose One)

Panache of Young Field Greens with Three Radish & Mint Vinaigrette

Fatoush: Iceberg, Tomato, Cucumber, Feta Cheese, Celery, Cilantro and Pita Chips, Lemon & Olive Oil



Classic Caesar Salad, Foccacia Garlic Croutons and Parmesan Dressing

Young Spinach, Belgium Endive, Strawberry & Sunflower Seeds, Raspberry Vinaigrette

Boston Bibb, Radicchio, Watercress, Shaved Fennel & Pecorino, White Balsamic Vinaigrette

Field Greens with Crumbled Goat Cheese, Sun Dried Apricots, Pine Nuts &  
Chive Vinaigrette Dressing

Marinated Roma Tomato, Watercress, Soft Mozzarella, Basil Oil & Balsamic Syrup

## Hot Entrées

Roasted Parmesan Crusted Breast of Chicken, Orzo, Olives & Peppers  
Grilled Fennel, Zucchini and Oven Cured Tomato  
Lemon Mushroom Glaze

Pan Seared Chicken Stuffed with Fontina & Oregano  
Linguini with Tarragon Infused Tomato Jus, Broccoli

Herb Marinated Chicken Breast, Fire Roasted Red Pepper Sauce  
Braised Artichokes, Fingerling Potatoes and Haricots

Green Garlic and Basil Crusted Breast of Chicken  
Balsamic Jus and Seasonal Starch & Vegetables

Braised Top Blade Steak, Bordelaise Sauce  
Smokey Bacon Grits, Green Beans

Whiskey Rubbed Skirt Steak, Garlicky Mushroom Glaze  
Parmesan Potato with Chefs vegetables

Baked Pistachio Crusted Salmon Fillet, Arugula Fennel Vinaigrette  
Grilled Zucchini and Tomato

Hand Rolled Garden Vegetable and Ricotta Lasagna, Basil Infused Plum Tomato Sauce

"Boston" Baked Salmon with Lemon Chive Reduction  
Steamed Young Red Skin Potatoes and Seasonal Vegetables

Roasted Bacon Wrapped Turkey Medallion on Horseradish Cauliflower Puree  
Peppercorn Mushroom Sauce & Summer Vegetables

Fragrant Herb Grilled Angus Top Sirloin Steak "Café de Paris"  
Five Mushroom Ragout and Sautéed Spinach



## Desserts

(Choose One)

Silky Chocolate and Coffee Mouse with Marble Chocolate Lattice

Orange Cheesecake Brulee, Strawberry Sauce

Boston Cream Pie

Lemon Curd with Strawberries and Almond Crisp

Warm Cinnamon Apple Strudel, Vanilla Spiced Sauce

Almond Chocolate Cake, Raspberry Coulis

Apricot Glazed Fruit & Berry Tarte

Mocha Panna Cotta, Mango Puree

## **Plated Dinner Menus**

### ***Dinner Menus Include Three Courses***

Plated Dinners Are Served Full-Service To Include China, Glassware, Stainless Utensils And Linen Napkins. Dinner Service Includes Salad, Chef's Selection of Seasonal Vegetable, Dessert, and Artisan Rolls with Butter, Coffee, Decaf and Iced Tea. Pricing Based On 50 Guests And Subject To Change,

Please Allow For A 20% Service Charge or Applicable Labor Fees, & Taxes.

## Salads

(Choose One)

Belgian Endive Petals, Baby Spring Greens, Grape Tomatoes with Balsamic Vinaigrette

Boston Bibb Lettuce with Shaved Carrots, Fennel and Red Onions with Red Wine Dijon Vinaigrette

Iceberg Lettuce Wedge with Beef Steak Tomatoes, Bermuda Onions, Smoked Cheddar Wedge and Avocado black Pepper Ranch

Marinated Roma Tomatoes with Panache of Young Field Greens, Sliced Radishes and Mint Vinaigrette

Classic Caesar Salad with Herbed Croutons and Shaved Parmesan Cheese



## Cold Starters

*Crab Meat, Avocado and Tomato Stack*  
Grapefruit, Baby Frisee, Cilantro Mayonnaise

Roasted Portabella Mushroom and Fennel Slaw on Garlicky Cannellini Bean Mash  
Lollo Rossa, Frisee, Balsamic Drizzle and Chive Oil

Wild Mushroom, Asparagus and Roasted Red Pepper Composition  
Prosciutto Chips and Shaved Grana Padano, White Balsamic Vinaigrette

Grilled Rock Shrimp, Asian Pear, Green Papaya Salad With Cilantro And Daikon  
Lime Mint Vinaigrette and Soy Glaze

Shrimp, Mango and Tomato in Cucumber Ring  
Sweet Chili Sauce, Basil Oil

Duck Breast on Apple, Celery and Walnut Salad  
Spicy Mustard Sauce

Smoked Salmon, Red Endive and Egg Salad with Capers  
Dilled Lavosh Chips

## Hot Starters

Gently Steamed Sumac Dusted Salmon Filet on Fennel Compote  
Tomato Broth and Dill Oil

Roasted Vegetable and Pearl Pasta Strudel  
With Fontina and Fire Roasted Red Pepper Sauce

Crispy Duck Confit on Butternut Squash Mash  
Pan Flashed Greens and Celeriac Broth

Pan Seared Sea Scallop on Soft Crab Polenta, Tomato Saffron Emulsion  
Chive Oil

Lump Crab Cake on Wilted Spinach  
Tomato Confit and Mustard Scented Fennel Puree

Poached Lobster and Lemon Risotto  
Apple Wood Smoked Bacon Broth



## Entrées

**KC Strip Steak** and Roasted Garlic Whipped Potatoes  
with Fried Onion Crisp and Maitre de Butter Jus

**Braised Short Rib** with White Polenta Speckled  
with Cracklins and Herbs in Bordelaise Braising Sauce

**Grilled Filet of Beef Tenderloin**  
with Truffled Lyonnaise Potatoes & Madeira Wine Sauce

**Rosemary Marinated Grilled Top Sirloin Steak**  
with Dauphinoise Potatoes, Finished with Mushroom Demi Glace

**Artichoke Chicken** Parmesan Breaded and Served with Grilled Vegetables  
on a Bed of Artichokes, Capers, Tomatoes & Garlic Cream Sauce

**Herb Marinated Grilled Supreme Chicken**  
over Saffron Andoulli Paella with Red Pepper Cream Sauce.

**Pan Seared Breast of Chicken Oscar** with Lump Crab Meat,  
Tarragon Cream Sauce and Asparagus Finished on a bed of Lemon Rice Pilaf

**Stuffed Chicken Breast** filled with Caramelized Onion & Mushrooms, topped with a Sherry  
Cream Sauce over Dried Cranberry & Wild Rice

**Salmon & Scallop Mouse Roulade** over Orange & Basil Rice Pilaf finished with Roasted Onion  
White Wine Cream Sauce

**Baked Tilapia** with Garlic Oregano Rub Topped with mango Cilantro Salsa over Classic New  
Orleans Style Red Beans & Rice

**Marinated Grilled Swordfish** with Sour Cream & Chive Dutchess Potatoes finished with Shrimp  
Creole Cream Sauce

## Desserts

(Choose One)

Chocolate Marquise and Citrus Cream  
Poached William Pear, Silky Chocolate, Orange Caramel Sauce and Sesame Crisp  
Raspberry Charlotte, Lady Finger and Lattice Wafer  
Cheese Cake Topped With Chocolate Dipped Strawberry  
Lemon Curd Torte with Cream Fraïche and Blueberry Sauce  
Strawberry & Lemon Poppy Shortcake with Parisian Cream  
Mocha Toffee Panna Cotta,  
Dark Chocolate and Berry Sauce  
Praline Crunch Torte, Red Berry Coulis