

GROUP LUNCH MENUS

Fall/Winter 2018/19

WORKING LUNCH

THIS FAST, EFFICIENT LUNCH IS DESIGNED TO AVOID INTERRUPTING THE MOMENTUM OF YOUR MEETING. WITHIN MINUTES OF SITTING, OUR PLATTERS OF HANDCRAFTED SANDWICHES, SALADS AND SIDES ALLOW YOUR TEAM TO GET DOWN TO THE BUSINESS OF LUNCH.

OPTION TO ADD: BREAD SERVICE WITH HOUSE CHURNED BUTTER, \$1.25 per person

SIDE PLATTER

GARDEN CRUDITÉS WITH DIP

SALAD BOWLS

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO, CLASSIC DRESSING

CHARCOAL GREEN SALAD*

CRISP GREENS, TOMATO, ONION, CUCUMBER, SHAVED RADISH, WHITE BALSAMIC VINAIGRETTE

SANDWICH PLATTER

PRIME RIB WRAP SHAVED BEEF

OLD CHEDDAR, ROASTED PEPPER, HORSERADISH AIOLI, ARUGULA

CHICKEN CLUB PANINI CHICKEN BREAST

LETTUCE, TOMATO, BACON, WHITE CHEDDAR CHEESE, CHIPOTLE AIOLI

MUFFALATA

TRIO OF CURED MEATS, OLIVE TAPENADE, MOZZARELLA CHEESE AND BASIL

GRILLED ASPARAGUS AND PORTOBELLO WRAP

LEMON VINAIGRETTE, HUMMUS AND FETA, BABY SPINACH IN A TOASTED FLOUR TORTILLA

DESSERT PLATTER

FRESHLY BAKED COOKIES

\$22.95 per person

*menus and pricing are subject to change based on seasonal availability
prices exclude tax & gratuity*



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GROUP ONE

OPTION TO ADD: BREAD SERVICE WITH HOUSE CHURNED BUTTER, \$1.25 per person

ENTREES

PRIME RIB WRAP

SHAVED BEEF, OLD CHEDDAR, ROASTED PEPPERS, HORSERADISH AIOLI AND ARUGULA,
SERVED WITH FRESH CUT FRIES

GRILLED CHICKEN CAESAR SALAD

ROMAINE, GARLIC CROUTONS, BACON, GRANA PADANO, CLASSIC DRESSING,
TOPPED WITH GRILLED CHICKEN

GRILLED SALMON BEET SALAD*

FRESH SHAVED AND ROASTED HEIRLOOM BEETS, ORANGE SEGMENTS, SPICY PECANS AND FETA CHEESE,
TOSSED WITH MAPLE SHALLOT VINAIGRETTE ON OUR FINE LETTUCE BLEND,
TOPPED WITH GRILLED ATLANTIC SALMON

PAD THAI*

RICE NOODLES, TAMARIND-PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

DESSERT

FRESHLY BAKED COOKIES

COFFEE OR TEA

\$24.95 per person

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GROUP TWO

OPTION TO ADD: BREAD SERVICE WITH HOUSE CHURNED BUTTER, \$1.25 per person

APPETIZERS

CHEFS SOUP*

CRAFTED DAILY

CAESAR SALAD

ROMAINE, GARLIC CROUTON, BACON, GRANA PADANO CHEESE, HOUSE DRESSING

ENTREES

STEAK FRITES

GRILLED 7OZ FLAT IRON STEAK, SERVED MEDIUM, HOUSE CUT TRUFFLE PARMESAN FRIES,
BRANDY PEPPERCORN SAUCE, ARUGULA, FENNEL, ENOKI MUSHROOM

ROASTED TUSCAN CHICKEN*

POTATO CROQUETTE, ASPARAGUS, CHARRED TOMATO RELISH

SWEET CHILI SALMON*

ATLANTIC SALMON MARINATED IN SWEET CHILI AND HOISIN SAUCE, NOBLE GRAINS, STIR FRIED VEGETABLES,
TOASTED SESAME, ROOT VEGETABLE SLAW

PAD THAI*

RICE NOODLES, TAMARIND-PEANUT SAUCE, STIR FRIED VEGETABLES, BEANSPROUTS, CILANTRO

COFFEE OR TEA

\$34.95 per person

DESSERTS: Add \$5

FLOURLESS CHOCOLATE BROWNIE

RASPBERRY COULIS, WHIPPED CREAM

VANILLA CHEESECAKE

GRAHAM CRACKER CRUST, CHERRY COMPOTE

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