

# GROUP LUNCH MENUS

## 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*



# GROUP LUNCH MENUS

## 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

PLATTER OF FRESHLY BAKED COOKIES

#### COFFEE OR TEA

*\$24.95 per person*

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



# GROUP LUNCH MENUS

## 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 COURSE** *Add \$5.00*

**FLOURLESS CHOCOLATE BROWNIE**  
RASPBERRY COULIS, WHIPPED CREAM

**VANILLA CHEESECAKE**  
GRAHAM CRACKER CRUST, CHERRY COMPOTE

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

