Plated Luncheon

APPETIZER
*Please select ONE option*

- Tomato Bisque, Basil Focaccia
- Classic French Onion Soup, Gruyere Crouton
- Roasted Chicken, White Bean and Spinach Soup
  - Grilled Shrimp
  - Herb Polenta, Tomato Jam
- Classic Iceberg Wedge
  - Bacon, Cherry Tomatoes
  - Blue Cheese Dressing
- Tabouli Stuffed Tomato
  - Crumbled Salmon, Citrus Aioli
- Mixed Greens
  - Shaved Radishes, Cucumbers, Carrots
  - House Vinaigrette
- Israeli Cous Cous Salad
  - Dried Fruit and Mint, Raspberry Maple Vinaigrette

ENTRÉES
*Please select ONE option*

- Chicken Piccata
  - Lemon Caper Sauce
- Slow Cooked Short Rib
  - Red Wine Sauce
- Citrus Herb Glazed Salmon
- Roasted Bone-In Chicken Breast
  - Madeira Chicken Jus
- Soba Noodle Salad
  - With Grilled Salmon, Tat Soi
  - Radish Greens
- Pork Chop Milanese
  - Charred Pepper Sauce
- Pan Seared Salmon
  - Tomato Fennel Coulis
- Roasted Beef Tenderloin
  - Horseradish Chive Beef Jus
- Jumbo Lump Crab Cake
  - Old Bay Lemon Nage

DESSERT
*Please select ONE option*

- Raspberry Cocoa Tart
  - Chambord Baked Mousse, White Chocolate Ganache
- Banana Cream Cheesecake
  - Vanilla Wafer, Bourbon Caramel
- Early Grey Crème Brûlée
  - Poached Apricot, Whipped Devonshire
  - Rosemary Shortbread
- Mocha Brownie
  - Chocolate Coffee Crumble, Irish Cream Coulis

Freshly Brewed Ellis© Coffee, Decaffeinated Coffee and Assorted Mighty Leaf© Teas

Freshly Brewed Iced Tea (Upon Request) per guest

All Prices are subject to a 20% Service Charge and 8% Sales Tax