



## **plated lunch menus**

### **luncheon one**

portobello mushroom bisque with aged madeira

panko and parmesan crusted amish chicken breast, sundried tomato pesto sauce  
mediterranean vegetable stack and grilled parmesan polenta

chocolate raspberry cream tart with chocolate sauce

freshly brewed coffee and decaffeinated coffee

premium tea selection by "T"

28.

### **luncheon two**

applewood smoked salmon and gulf shrimp cocktail  
shaved fennel-jicama salad and horseradish vinaigrette

grilled angus beef tenderloin steak with mustard cognac sauce "au poivre"  
russet potato hash and jumbo grilled asparagus

fresh lemon raspberry tart with raspberry coulis

freshly brewed coffee and decaffeinated coffee

premium tea selection by "T"

46.

### **luncheon three**

chicken tortilla soup

latin spice rubbed salmon fillet with cilantro-lime vinaigrette  
paella rice pilaf, grilled pineapple and cucumber

citrus cheesecake with orange coulis

freshly brewed coffee and decaffeinated coffee

premium tea selection by "T"

31.

### **luncheon four**

hearts of romaine with caesar dressing,  
parmesan crisp and focaccia croutons

tomato mozzarella ravioli with rustic tomato sauce  
shaved spring vegetables and basil

florida key lime tart with meringue with raspberry coulis

freshly brewed coffee and decaffeinated coffee

premium tea selection by "T"

26.

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**luncheon five**

nantucket style corn and clam chowder

grilled center cut pork chop with cider sage sauce  
cheddar baked macaroni gratin and broiled tomato

vanilla bean crème brulee with seasonal berries

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
30.

**luncheon six**

mesclun field greens with roma tomato,  
shaved manchego and balsamic vinaigrette

fennel dusted atlantic salmon fillet  
with valencia orange-citrus vinaigrette  
artichoke raviolo and asparagus bundle

chocolate coffee tart with chocolate sauce

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
33.

**luncheon seven**

baby spinach and frisee salad with orange,  
toasted almond and citrus vinaigrette

herb roasted amish chicken breast with apple cider mustard sauce  
savory cornbread stuffing and melange of market vegetables

buttermilk panna cotta wth strawberry salad

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
30.

**luncheon eight**

tomato soup florentine style

oven broiled tilapia mediterranean style  
braised artichoke and lemon scented risotto

seasonal fruit tartlet with mango coulis

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
32.

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**luncheon nine**

hearts of kentucky bibb lettuce, salemville blue cheese  
and balsamic roasted pear, balsamic vinaigrette

duet of angus beef tenderloin and rosemary grilled jumbo shrimp, pommery mustard sauce  
rustic onion potato hash and grilled jumbo asparagus

chocolate pecan bar with milk chocolate anglaise

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
46.

**luncheon ten**

creole style seafood gumbo

chicken fried steak with creamy southern gravy  
red bliss mashed potatoes and old fashioned green beans

pear frangipane tart with cinnamon ice cream

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
32.

**luncheon eleven**

baby arugula with grilled portobello mushroom,  
buffalo mozzarella and sundried tomato vinaigrette

grilled tofu and market vegetable kebab on rosemary skewer  
brown basmati pilaff and lemon tahini sauce

fresh lemon raspberry tart with raspberry coulis

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
26.

**luncheon twelve**

creamy smoked potato and leek soup

"center cut" broiled lake superior whitefish fillet with lemon caper butter  
fingerling potatoes and asparagus-carrot bundle

buttermilk panna cotta with strawberry salad

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
30.

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**luncheon thirteen**

hearts of boston lettuce and shaved fennel salad,  
raspberries and indiana goat cheese, citrus vinaigrette

couscous crusted gulf snapper fillet with golden tomato vinaigrette  
basmati rice pilaf and grilled vegetable stack

passion fruit sorbet with macerated berries and shortbread cookie

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
35.

**Luncheon fourteen**

simple salad of mesclun field greens with cucumber, tomato  
and red wine vinaigrette

grilled pesto marinated boneless chicken paillard  
with tangy vidalia onion relish  
seasonal grilled vegetable stack and fingerling potatoes

coconut crème caramel with pineapple coconut cake

freshly brewed coffee and decaffeinated coffee  
premium tea selection by "T"  
30.

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