

PLATED LUNCH SELECTIONS

Iced Tea, Coffee, Iced Water, and Bread service included.

Soups

Tomato Basil Bisque

Roasted Chicken & Corn Chowder

Chicken Curry and Vegetable

Chilled Cucumber & Dill

Chilled Watermelon Gazpacho

Chilled Vichyssoise

Manhattan Clam Chowder *\$2 Upcharge*

Cajun Seafood Chowder *\$2 Upcharge*

\$5 per person

Chilled Selections

Sweet Onion Chopped Salad

Caramelized Onions, Pecans, Smoked Gouda Cheese,
Port Soaked Cherries

\$15 per person

Very Berry Salad with Grilled Chicken

Field Greens, Sliced Strawberries,
Fresh Raspberries, Red Grapes,
Crumbled Feta, Almonds, Cucumbers,
Tomatoes, Raspberry Vinaigrette

\$17 per person

Smoked Salmon Cobb

Chopped Greens, Bacon, Avocado,
Boiled Egg, Smoked Gouda, Asparagus,
Buttermilk Dill Dressing

\$20 per person

Romaine Hearts Salad with Grilled Shrimp

Diced Tomatoes, Focaccia Croutons,
Parmesan Cheese, Caper Anchovy Dressing

\$18 per person

Glazed Chicken and Pineapple Wrap

Sweet Chili Glaze, Roasted Pineapple,
Toasted Almonds, Arugula, Spinach Tortilla

\$17 per person

Harvest Salad with Seared Salmon

Field Greens, Mandarin Oranges,
Crumbled Gorgonzola, Sundried Cranberries,
Candied Walnuts, Poppy Seed Vinaigrette

\$19 per person

Tropical Shrimp Salad

Coconut Fried Shrimp, Spiced Rum Pineapple,
Toasted Macadamia Nuts, Roasted Peppers,
Coconut Lime Vinaigrette

\$20 per person

Baby Kale and Bacon Salad

Cinnamon Roasted Apple, Sliced Radish,
Shredded Carrots, Toasted Almonds

\$17 per person

Fresh Burrata Cheese Salad

Creamy Centered Mozzarella, Charred Peaches,
Grape Tomato Confit, Arugula, Balsamic Ink

\$18 per person

A Service Charge of 22% and Florida State Sales Tax of 7.5% will be applied to all Food & Beverage Prices.
Menu selections may be subject to comparable substitutions when absolutely warranted.



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Hot Selections

Fresh Baked Quiche

Ratatouille Vegetable or
Smoked Chicken & Cheese
Pesto Drizzle, Buttered Asparagus
\$15 per person

Stuffed Mushroom, and Spinach Chicken

Warm Cous Cous, Steamed Asparagus,
Sundried Tomato Beurre Blanc
\$17 per person

Pecan crusted Fresh Catch

Sweet Potato Puree, Mango Jicama Slaw,
Coconut Lime Sauce, Port Reduction
\$19 per person

Spinach, Mushroom and Chicken Crepes

Julienne Vegetables,
Light White Wine Dijon Mustard Sauce
\$17 per person

Teriyaki Glazed Mahi

Grilled Pineapple, Island Coconut Rice,
Julienne Vegetables
\$19 per person

Bang Bang Shrimp

Garlic Chili Glazed Jumbo Shrimp,
Fried Rice, Snow Pea Salad, Crushed Peanuts
\$19 per person

Wild Mushroom Ravioli

Creamy Parmesan Alfredo, Italian Cheeses,
Seasoned Vegetables, Basil Oil
\$15 per person

Traditional Chicken Piccata

White Wine Lemon Capers Sauce,
Fresh Parsley, Garlic Mashed Potatoes,
Steamed Seasonal Vegetables
\$17 per person

Balsamic Grilled Portabella Mushroom

Wild Rice Blend, Garlic Spinach, Tomato Confit,
Carrot Ribbons, Parmesan Sauce
\$16 per person

Turkey Hot Brown

Open Faced, Bacon-Tomato-Avocado, Fondue
Cheese, Sourdough, Buttered Green Beans
\$18 per person

Bronzed Chicken

Andouille Dirty Rice, Tomato Corn Relish,
Scallion Butter Sauce
\$17 per person

Short Ribs N' Grits

Petite Cut Beef Pieces, Cheese Grits,
Blistered Tomatoes, Turnip Greens
\$21 per person

Mojo Chicken Breast

6 Oz Boneless Breast, Black Bean Puree,
Cut Mexican Street Corn, Queso Blanco
\$17 per person

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