



PLATED LUNCHEON

Salads

Choice of one of the Following

Tomato Mozzarella Salad served with Spinach, Extra Virgin Olive Oil, Sun Dried Tomatoes, and Balsamic Glaze

Mixed Field Greens served with Carrot Curls, Beet Curls, Cherry Tomatoes, Cucumbers, and Choice of Two Dressings

Spinach & Arugula Salad served with Gorgonzola Cheese, Orange Segments, Chopped Eggs, Dried White Raisins, Dried Cherries, Fried Onions, and Choice of Two Dressings

New Caesar Salad served with Romaine Hearts, Penne Pasta, Cannelloni Beans, Kalimata Olives, Parmesan Cheese Bread Sticks, and Zesty Caesar Dressings

Romaine Leaf Salad served with Shaved Asiago Cheese, Fire Roasted Tomatoes, French Baguette Croutons, Olives, and Parmesan Pepper Vinaigrette

Grilled Vegetable Salad served with Mesculan Lettuce, Belgian Endive, and Sherry Vinaigrette

Boston Bib Lettuce served with Diced Tomatoes, Diced Cucumbers, Roasted Capsicum, Toasted Almonds, Shaved Red Onions, and Choice of Two Dressings

Dressings

Red Wine Garlic Vinaigrette, Cabernet Vinaigrette, Herb Italian Vinaigrette, Parmesan & Pepper Vinaigrette, Creamy Gorgonzola Vinaigrette, Caribbean Mango Vinaigrette, Champagne Vinaigrette, Ranch, Balsamic, 1000 Island, Honey Mustard, and Caesar

All prices are subject to 22% service charge and applicable sales tax



Entrees

Chicken Florentine served with Sunset Blend Rice (Himalayan Red Rice, Medium Grain Rice, Brown Mustard Seed, Sweet Potato Orzo, & Lemon-Garlic Orzo), Matchstick Vegetables, and Sundried Tomato-Boursin Cheese Sauce

\$24.95/per person

Jumbo Lump Crab Cakes served with Zesty Lemon Risotto, Sautéed Spinach, Roasted Red Coulis, Honey Mustard Dressing, and Corn Relish

\$27.95/per person

Private Reserved Omaha Petit Filet served with Pancetta Rustic Potato Hash, Hericouvert Bundles, and Red Grape Demi Sauce

\$28.95/per person

Pan Flashed Blackened Grouper served with Roasted Red Mash, Julienne Vegetables, and Vanilla Bean Rum Sauce

\$25.95/per person

Pork Tenderloin served with Sweet Potato Mash, Grilled Vegetables, and Fig Apple Tuaca Sauce

\$23.95/per person

Lemongrass Crusted Chicken served with Jasmine Rice, Stir-Fried Vegetables, and Rum Coconut Sauce

\$24.95/per person

Asian BBQ Salmon served with Wasabi Mash and Baby Bok Choy

\$25.95/per person

New Blue Stuffed Chicken served with Munster Cheese, Ham, Roasted Red Peppers, Zesty Lemon Basil Couscous, Asparagus Spears, and Gary Pu On Sauce

\$25.95/per person

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Desserts

Choice of one of the following

Individual Desserts

Chocolate Royal, Mango Mousse, Chocolate Pecan, Chocolate Pyramid, Deserve, Key Lime Charlotte, Grand Marnier Chocolate, Tiramisu, Glazed Apple Tart, Pecan Tart with Macadamia Brittle Ice Cream, Fruit Tart

Cakes & Pies

Chocolate Mousse Cake, Crème Brûlée Cheesecake, Turtle Cheesecake, Strawberry Daiquiri Cheesecake, Mini Cheesecakes, Petit Fours, Peanut Butter Pie, Banana Fosters Pie, Key Lime Pie, Toffee Heath Crunch Pie, Snickers Bar Pie, Irish Cream Pie, Carmel Granny Smith Apple Pie, Bourbon Street Pecan Pie, Lemon Mousse Blueberry Pie, Oreo Cookie Pie

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