

PLATED SEASONAL LUNCH

SEASONAL MENU - SPRING & SUMMER AVAILABLE APRIL 1 - SEPTEMBER 30

All Plated Lunches Include: First Course and Dessert Course, Bread Service, Coffee and Hot Tea

FIRST COURSE

(Select One Item)

Fennel Sweet Pea Bisque (GF, V)

Lobster and Asparagus Bisque

Mediterranean Chicken Soup with Olives, Artichoke, Lemon, and Vegetables (GF, V)

Classic Wedge Salad with Iceberg, Bacon, Blue Cheese, Peas, Tomato and Avocado Ranch (GF)

Citrus Arugula Salad with Tomato, Cucumber, Red Onion, Hard-Boiled Egg and Smoked Almonds
with Citrus Vinaigrette (GF, V)

Mixed Greens Salad with Apple, Raspberry, White Cheddar, Toasted Pistachio, and a
Peach-Cherry Vinaigrette (GF,V)

ENTRÉE

(Select One)

Grilled Sirloin Steak & Seared Chicken Breast Duo (GF) **\$32.00 per Guest**
With Mushroom Corn Succotash, Roasted Garlic-Cauliflower Mashed Potatoes and Asparagus

Scallop and Crab Stuffed Sole and Lemon Scented Pork Scallopine Duo **\$30.00 per Guest**
With Vegetable Ravioli, Mixed Vegetables and Tomato Saffron Jus

Grilled Sirloin Steak (GF) **\$33.00 per Guest**
With Caprese Risotto, Wilted Greens, Red Pepper-Tarragon Coulis and Haricot Verts

BBQ Glazed Smoked Salmon (GF) **\$30.00 per Guest**
With Garlic, Lemon and Herb Roasted Finglerling Potatoes, Broccoli, Carrot and Pepper Relish

Cumin Roasted Chicken Breast (GF) **\$27.00 per Guest**
With Black Bean and Rice Pilaf, Caramelized Peppers and Onions, Asparagus and Poblano Queso

**Vegetarian Entrees Available Upon Request*

DESSERT

(Select One Item)

Graeters Black Raspberry Chip Ice Cream and Chocolate Chip Cookies

Carrot Cake Blondie Cheesecake with Caramel and Whipped Cream

Triple Chocolate Mousse Cake with Raspberry Coulis

LUNCH BUFFETS

SEASONAL MENU - SPRING & SUMMER AVAILABLE APRIL 1 - SEPTEMBER 30

FOR GROUPS OF 25 OR MORE
(Groups under 25, add \$4.00 per Person)

Crimson Cup Gourmet Coffees and Hot Teas served with Lunch Buffets.
(Add Assorted Soft Drinks \$2.75 Each)

Southwest Influence

\$36.50 per Guest

Roasted Red Pepper and Gouda Bisque (V)
Mixed Greens, Pepper Jack Cheese, Black Bean Relish, Grape Tomatoes, Tortilla Strips, Red Onion and Cilantro Vinaigrette (GF, V)
Chipotle Potato Salad (GF, V)
Spicy Corn Fritters with Sauteed Vegetables and Southwest Sour Cream (V)
Seared Salmon Chimichurri with Roasted Mushrooms (GF)
Coriander Dusted Sirloin Steaks with Sweet and Spicy Ranchero and Cumin Roasted Potatoes & Onions (GF)
Mexican Chocolate Spiced Cheesecake
Mixed Berry Tartlet with Coconut Almond Streusel

Flourish

\$36.00 per Guest

Italian Sausage and Shrimp Orzo Soup with Tomato and Stewed Vegetables
Green Bean and Red Onion Salad with Honey Mustard Dressing, Shaved Radish and Goat Cheese (GF, V)
Crisp Romaine Tossed with Julienned Vegetables and Grape Tomatoes Served with Buttermilk Ranch and Herbal Vinaigrette (GF, V)
Grilled Chicken with Steamed Asparagus, Lemon Tarragon Jus, Tomato Tapenade and Roasted Potatoes (GF)
Poached Salmon with Tomato Coulis, Olive Salad, Feta and Israeli Couscous Pilaf
Vegetable Medley (GF, V)
Chocolate Panna Cotta
Angel Food Cake with Mixed Berries

Garden

\$35.00 per Guest

Creamy Vegetable Soup with White Beans and Kale (GF, V)
Cucumber, Tomato and Roasted Corn Salad (GF, V)
Romaine Lettuce, Tomato, Julienned Carrot, Cucumber, Croutons, Assorted Dressings (GF, V)
Farfalle Pasta Primavera with Pesto, Mixed Vegetables and Parmesan Cheese on a bed of Marinara (V)
BBQ Roasted Chicken Breasts with Roasted Potatoes, Crumbled Blue Cheese and Bell Pepper (GF)
Fennel-Juniper Pork Tenderloin Medallions with Smoked Onion Jus, Wilted Greens and Grape Tomatoes
Carrot Cake with Cream Cheese Icing
Mint Chocolate Brownies

Spring "Express" Deli

\$35.00 per Guest

Tomato Basil Soup (GF, V)
Spring Greens Salad with Cucumber, Grape Tomatoes, Croutons, Bleu Cheese Crumbles and Assorted Dressings (GF, V)
Broccoli and Vegetable Slaw (GF, V)
Roasted Turkey Breast, Bacon, Crisp Lettuce, Tomato, Dijon Mustard and Blackwell Aioli on Focaccia
Shaved Roast Beef with Horseradish Cream, Caramelized Peppers and Onions, Provolone Cheese on Soft Cuban Bread
Soft Lavosh with Grilled Vegetables, Garlic Herb Cheese, Sliced Tomato, Alfalfa Sprouts and Olive Salad (V)
Warm Kettle Chips (V)
Shortbread Cookies and Homemade Sweet Cream Banana Pudding with Candied Pecans

GRAND LUNCH BUFFETS *Continued*

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Brunch, Anyone?

\$36.00 per Guest

Mint and Honey Drizzled Fruit Salad (GF, V)

Grilled Asparagus and Petite Tomato Salad with Lemon Vinaigrette and Shaved Parmesan cheese (GF, V)

Bruschetta Toast with Sliced Smoked Salmon, Deviled Egg Cream Cheese Mousse and Red Onion Caper Relish

Sourdough Turkey, Raspberry and Swiss Cheese Monte Cristo

Beef Fajita Inspired Egg Strata with Pepper Jack Cheese, Pepper and Onions Topped with Sliced Flank Steak (GF)

Guacamole, Sour Cream, Salsa and Flour Tortillas Served Alongside

Potatoes Lyonnaise (GF, V)

Warm Cinnamon Rolls

Red Velvet Brownies with Cookies and Cream Icing

AFTERNOON BREAKS

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Nibble

\$11.00 per Guest

Crisp Crudité Vegetables-Chipotle Ranch and Hummus Dips (GF, V)
Miss Vickie's Assorted Kettle Chips
Mixed Berry Smoothie Shooters, Petite Berry Skewers (GF, V)
Dried Fruits, Mixed Nuts and Candied Pecan Halves (GF, V)
Chocolate Dipped Oreo's
Lemonade, Fruit Punch

Snack

\$11.00 per Guest

Domestic Cheese Board (GF, V)
Bread and Crackers
Gourmet Mixed Nuts (GF, V)
Melon, Pineapple and Kiwi Skewers (GF, V)
Individual Bags of White Cheddar Popcorn and Crisp pretzels
Orange Ginger Water

Bites

\$10.50 per Guest

Yogurt Covered Pretzels and Yogurt Coated Raisins (V)
Pineapple-Strawberry Skewers (GF, V)
Warm Soft Pretzels with Mustard and Warm Beer Cheese Dip (V)
Salted Cashew Brittle (V)
Berry Topped Petite Cheesecake Diamonds
Chai Tea Smoothies, Cucumber Lemon Water

Ice Cream Parlor

\$10.50 per Guest

Selection of Pre-Scooped Ice Creams
Whipped Cream, Cherries, Sprinkles
Hot Fudge & Caramel Sauces
Crushed Peanuts, Reese's Pieces, Crushed Butterfinger Bars, Toffee Chips
Miniature Chocolate Chip Cookies