



## 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 Brulee 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)

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