Banquet Lunch Menu

Appetizers

(Choice of one)

Poached Shrimp and Avocado with a Citrus Salad of Pear Tomato and Hearts of Palm

Sliced Fruit with Seasonal Berries and Passion Fruit Yogurt Sauce

Marinated Portobello Mushrooms with Sweet Onion Risotto, Pea Shoots, and Sundried Tomato Relish

Maryland Crab and Corn Chowder with Scallions and Cilantro

Porcini Ravioli with Locatelli Cream, Black Forest Ham, and English Peas

Smoked Salmon and Cucumber Roulade with Watercress and Lemon Caper Vinaigrette

Hearts of Romaine with Sourdough Croutons, Pecorino Romano, and Creamy Lemon Anchovy Dressing

Entrées

Herb d' Provence Seared Salmon with Blood Orange Sauce

Pinwheels of Lemon Sole with Jumbo Lump Crab and Saffron Tomato Buerre Blanc

Sweet Garlic Roasted French Breast of Chicken with a Sonoma Reisling Champagne Grape Sauce

Mesquite Grilled Black Angus Sirloin, House Steak Sauce and Frizzled Onions

Pan Seared Tilapia Fillet with Pinot Grigio Wine Sauce garnished with Meyer Lemon and Capers

Ginger and Cider Marinated Pork Loin with Apricot Tamari Glaze

Chicken en Croute with Spinach and Alouette Cheese

All Entrees are served with Chef's Selection of Seasonal Accompaniments

Desserts

(Choice of one)

Cheesecake with Strawberry Sauce

Classic Crème Brûlée

Chocolate Molten Cake with Raspberry Gelato

Chocolate Brownie Topped with Vanilla Ice Cream

Coffee, Tea and Decaffeinated Coffee

Minimum of 20 Adults
prices are per person
plus 7% sales tax & 19% gratuity