



## **2 Course Plated Lunch**

Choose 1 Entrée Salad and 1 Dessert, Rolls and Butter, Iced Tea and Coffee

### **Entrees**

#### **Seafood Stuffed Avocado Salad**

**\$27**

Fresh Avocado with Atlantic Blue Crab, Gulf Shrimp and Scallops,  
Tajin Dusted Cucumbers, Crispy Flatbread Shard  
Caper and Dill Aioli

#### **Salad Niçoise**

**\$27**

Provençal style salad with Broiled Salmon Filet or Grilled Chicken, Organic Baby Lettuce,  
Poached Potatoes, Green Beans, Kalamata Olives, Poached Eggs and Tomato Wedge  
Creamy Champagne Vinaigrette

#### **Grilled Chicken Southwest Caesar Salad**

**\$26**

Grilled Chicken Breast, Baby Romaine Lettuce, Seared Campari Tomatoes,  
Julienned Red and Yellow Bell Peppers, Shaved Parmesan Cheese  
Southwest Caesar Dressing

#### **Asian Grilled Flank Steak Salad**

**\$28**

Teriyaki Grilled Flank Steak, Soba Noodles, Grilled Baby Bok Choy, Sweet Onions,  
Toasted Sesame Seeds, Fresh Mint and Basil  
Soy and Sweet Onion Dressing



## **Desserts**

Praline Crème Brûlée with Ginger Cookie

Kentucky Bourbon Chocolate Cake with Caramel Sauce

Tiramisu-Espresso Scented Mascarpone with Kahlua Crème Anglaise

Fresh Berry Tart with Crème Anglaise and Raspberry Sauce

Individual Key Lime Tart with Vanilla Cream

Apple Walnut Tart with a Warm Caramel Sauce

Lemon Torte-Brûlée Crust with Raspberry Puree

Please Note: Rentals, Linens, some Beverages, Labor/Staffing and  
a 19.7 % Service Charge are at an Additional Cost