



## LUNCH MENU

### ~PLATED LUNCH~

*Include Choice of Soup or Salad, Deluxe Fresh Baked Rolls and Butter, Dessert, and Beverage*

### SOUPS

**Old Fashioned Chicken Noodle**

**Cream of Mushroom**

**Minestrone**

**Tomato Basil Bisque**

### SALADS

**Bouquet of Seasonal Fruit**

Fresh from the Groves and Orchards

**Spinach Salad**

Spinach, Mushrooms, Bermuda Onion and Tomato with Apple Cider Mustard Dressing

**Sierra Salad**

Fresh Mixed Greens with Roma Tomatoes, Cucumber, and Red Cabbage topped with Alfalfa Sprouts and Ranch Style Dressing

**At an additional charge...**

**Caesar Salad**

Romaine Lettuce with a Creamy Garlic Dressing, Croutons and Fresh Romano Cheese  
*Additional \$2.00 per person*

**Mimosa Salad**

Boston Bibb Lettuce, Sliced Tomatoes, Chopped Eggs, and Watercress with Orange Champagne Dressing  
*Additional \$2.00 per person*

2012 Price Guidelines

Prices are Subject to Change Without Notice

All prices are subject to 22% service charge and 6.5% sales tax.



## LUNCH MENU

### ~PLATED HOT SELECTIONS~

*Our Chef will select the appropriate accompaniments for your meal*

#### **Quiche**

Choice of Seafood, Vegetable or Traditional Lorraine

Chutney Stuffed Tomato, Steamed Asparagus

*Lorraine or Vegetable \$28.00 per person*

*Seafood \$30.00 per person*

#### **Ropa Vieja**

Traditional Shredded Beef with Peppers, Onions, Cilantro in a Mild Tomato Sauce

Served with Black Beans and Rice

Garnished with Sweet Plantains

*\$27.00 per person*

#### **Penne Pasta**

Penne Pasta Tossed with Plum Tomatoes, Grilled Vegetables and Fresh Basil in a Natural Reduction

*Selection Options:*

*Primavera \$26.00 per person*

*Sliced Grilled Chicken Breast \$30.00 per person*

#### **Breast of Chicken**

Your choice of Blackened, Roasted or Oriental Style

*Each served with themed accompaniments*

*\$31.00 per person*

#### **Saltimbocca of Chicken**

Tender Breast of Chicken combined with fresh Basil, Prosciutto Ham and

Provolone Cheese, topped with a White Wine Butter Sauce

*\$33.00 per person*

#### **Fresh Catch of the Day**

Broiled, Baked or Blackened. Served with Buerre Blanc

*MARKET PRICE*

#### **Tortilla Crusted Tilapia**

Farm Raised and served with Mexican Rice, Seasonal Fresh Vegetables

*\$33.00 per person*

#### **New York Strip Steak**

Aged Midwestern Choice Beef, Broiled and Garnished with Wild Mushrooms

*\$36.00 per person*

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### ~PLATED CHILLED SELECTIONS~

#### **Deli Plate**

Cold Sliced Roast Beef, Salami, Turkey, Ham and Cheese with Pasta and Potato Salads,  
Sliced Tomatoes, Relish, assorted Bread and Condiments

*\$28.00 per person*

#### **Floridian Cobb Salad**

Mixed Greens topped with Turkey, Ham, Bay Shrimp, Avocado, Red Potato, Tomato,  
Hericot Vert, Crumbled Blue Cheese and Bacon

Served with Fresh Vinaigrette Dressing

*\$31.00 per person*

#### **Summer Trio**

Grilled Chicken Salad, Albacore Tuna Salad, and Seafood Salad  
Sliced Onion, Asparagus, Tomato, and Cucumber on a bed of Bibb Lettuce

*\$33.00 per person*

#### **Croissant Duet**

*Choice of Two of the following:*

Honey Mustard Chicken Salad or Shaved Turkey with Gruyere Cheese,  
Albacore Tuna Salad or Shaved Honey Baked Ham and Boursin Cheese

Served with Asparagus, Potato Salad, Lettuce, Tomato, and Pickles

*\$29.00 per person*

### ~BOXED LUNCHES~

*All Boxed Lunches include whole fruit, Potato Chips, Cookie or Brownie and Soft Drink*

#### **Chicken Sandwich**

Grilled Chicken Breast, Lettuce and Tomato with Red Onion Marmalade on a Kaiser Roll

*\$20.00 per person*

#### **Ham, Turkey, or Roast Beef Sandwich**

Sliced Ham, Turkey, or Roast Beef, Swiss or Provolone Cheese,  
with Lettuce and Tomato on an Onion Roll

Accompanied by Mayonnaise, Mustard, and Horseradish

*\$19.00 per person*

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