

All food & beverage charges are subject to change without notice. 20% service charge and 6% sales tax apply to all food & beverage items. Some minimums/service fees may apply for groups under 50 guests. All food pricing is based on 10 guests per table.

SAMPLE LUNCHEON ENTRÉE SALADS

Chop-Chop

Shredded Chicken Breast Salad over Vermicelli Noodles with Julienne Carrots, Cucumbers, Red Bell Peppers, Green Onions and Coriander in a Bibb Lettuce Cup, Topped with Fried Shallots and Served with Ginger Soy and Mild Sweet Chile Dipping Sauces

Crab Tostada

Jumbo Lump Crabmeat Tostada with Cabbage Slaw, Fresh Pico de Gallo and Guacamole, Accompanied by Tri-Colored Tortilla Chips

All luncheon entrée salads include: Basket of Artisan Breads with Sweet Butter and Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

SAMPLE LUNCHEON ENTRÉE

Sauteed Pork Chop

With Apple Brandy Jus, Yukon Gold Mashed Potatoes and Chef's Selection of Fresh Vegetables

All luncheon entrées include: Basket of Artisan Breads with Sweet Butter, Choice of One Salad and One Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea