



PLATED LUNCH

Fall Salad: roasted fennel, haricot vert, grape tomatoes, mint,
radish and red wine vinaigrette
Asparagus, Lemon Zest, Black Olive Oil
Caesar Salad with Sourdough Croutons
Roasted Beets, Watercress, Goat Cheese and Walnuts
Frisee, Watercress, Arugula, Bibb Lettuce & Chives with Sage Vinaigrette

ENTREES *SELECT ONE*

Seared Salmon, Julienned Vegetables, Sweet Pea Mustard Oil Vinaigrette
Pan Roasted Chicken Breast, Yellow Corn Arepas, Haricot Vert and Truffled
Honey
Florida Yellowtail Snapper, Coconut Jasmine Rice, Lime Leaf Salsita
Churrasco – Grilled Skirt Steak, Peruvian Purple Potatoes, Chimichurri sauce
Roasted Pork Tenderloin, Steamed Yuca con Mojo
Slow Roasted Cornish Hens, Roasted Seasonal Vegetables, Lemon Herb Dressing

DESSERT *SELECT ONE*

Apple Crisp with Vanilla Ice Cream
Key Lime tart with Graham cracker crust
Macerated Mixed Berries
Warm Chocolate Cake with Café Con Leche Ice Cream

BEVERAGE SERVICE

Freshly Brewed Regular & Decaffeinated Coffee
Regular, Decaffeinated & Herbal Teas

\$55++ Per Guest