

## CATERING LUNCH MENU

\*starting at \$35 per person (exclusive of tax + gratuity)

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### STARTER (SELECTION OF ONE)

- ✘ Arugula salad w/ shaved fennel + dried cherries
- ✘ Grove green salad w/ toast
- ✘ Iceberg salad w/ bacon + blue cheese + buttermilk dressing
- ✘ Seasonal soup
- ✘ Fresh tomatoes w/ shaved parmesan + olive oil + sea salt
- ✘ Chilled asparagus w/ lemon + goat cheese

\*Select up to (2) choices for a \$5 surcharge per person. Choices are available on parties of 60 or less.

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### MAIN COURSE (SELECTION OF ONE)

- ✘ Petit filet w/ potatoes + asparagus
- ✘ Roasted chicken w/ yukon potatoes + herbs
- ✘ Atlantic salmon w/ spicy greens + vinaigrette
- ✘ Gulf redfish w/ roasted cauliflower + pancetta
- ✘ Grilled Zucchini and Avocado w/ fire roasted salsa ,crisp corn tortilla chips + ricotta salata

\* Select up to (3) choices for a \$10 surcharge per person. Choices are available on parties of 60 or less

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### DESSERT (SELECTION OF ONE)

- ✘ Pecan pie w/ sweet cream
- ✘ Lemon meringue pie w/ berries
- ✘ Banana caramel sundae
- ✘ Bread pudding w/ crème anglaise
- ✘ Flourless chocolate cake

\*Select up to (2) choices for a \$5 surcharge per person. Choices are available on parties of 60 or less.