

# Plated Lunch

## Plated Lunch #1

Crisp Romaine Salad  
Roasted Bell Peppers, Garlic Croutons, Shredded  
Parmesan Cheese, and Creamy Basil Pesto

Pan Seared Chicken Breast  
Infused with Rosemary Jus, Mediterranean Style Rice, Tomatoes,  
Artichokes and Olives

Traditional Tiramisu  
Crème Anglaise and Chocolate Sauce

## Plated Lunch #2

Texas Butter Bibb and Filed Greens Salad  
Orange Segments, Roasted Pine Nuts, Vine Ripened Tomatoes,  
Bleu Cheese Crumbles, and Caramelized Shallot - Sherry Vinaigrette

Grilled Herb Chicken Breast - Light Red Wine Sauce  
Buttermilk Whipped Potatoes, Garden Vegetables,  
Fire Roasted Peppers and Purple Onions

Old Fashioned Double Chocolate Fudge Cake - Raspberry Puree

*Subject to 21% Service Charge and 8.25 % Sales Tax*

### Plated Lunch #3

Mixed Field Greens Salad  
Grapes, Dried Cranberries,  
Red and Yellow Cherry Tomatoes,  
Green Onions, Toasted Walnuts,  
and Raspberry Chipotle Dressing

Blackened Tilapia - Lemon Butter Sauce  
Creamy Orzo Risotto and

Tender Young Asparagus

Almond & Apple Streusel Tart - Caramel Sauce

### Plated Lunch #4

Baby Filed Greens Salad  
Tender grilled Asparagus Spears,  
Cluster of Vine Ripened Tomatoes,  
Marinates Artichoke Hearts, Toasted Croutons,  
and Herb Balsamic Glaze

Cardamom Roasted Salmon - Cabernet Beurre Blanc  
Blended Vegetable Couscous and Sautéed Harvest Beans

Flourless Chocolate Tarte  
Seasonal Berries and Mango Puree

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## Plated Lunch #5

### Asian Green Salad

Romaine Lettuce, Shredded Asian Cabbage, Carrots,  
Edamame, Mandarin Oranges, Wonton Crisps, Toasted Sesame Seeds,  
And Wasabi Peas with Sesame Ginger Vinaigrette

Lemon and Dill Marinated eared Salmon - Citrus Ginger Butter Glaze  
Spice Canton Noodles and Broccoli

Individual Green Tea Mousse  
With Mango, Ginger, and Vanilla Cream

## Plated Lunch #6

### Sliced Hothouse Tomatoes

Crumbled Feta Cheese and Crispy Chilled Red Onion Rings  
And Aged Balsamic Dressing

Roasted Boneless Center Cut Pork Chop -Sherry Bordelaise  
Garlic Whipped Potatoes, Honey Glazed Carrots, and Harvest Beans

Chocolate Caramel Crunch  
Wild Berry Coulis and Crème Anglaise

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Plated Lunch #7

Spring Field Greens Salad

Roma Tomatoes, Fire Roasted Peppers, Kalamata Olives,  
Peperoncini Peppers, Stella Bleu Cheese and Herb Dressing

Grilled Flank Steak - Forest Mushroom Ragout

Parsley Buttered New Potatoes and Seasonal Vegetables

Layered White Chocolate Mousse

Fresh Seasonal Berries, Bourbon Vanilla Sauce and Raspberry Coulis

Plated Lunch #8

Baby Spinach and Mesclun Greens

Sweet Grape Tomatoes, Cucumbers, Candied Pecans,  
Purple Onions, Crumbled Dallas Goat Cheese  
and Apple Cider Vinaigrette

Pepper Crusted Petite Beef Tenderloin Filet

Port Reduction Sauce

Cheese Potato Soufflé and Tender Young Asparagus

Banana Foster Cake

With Strawberry Drizzle and Chocolate Pearls

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