

## ***CHILLED LUNCHEON ENTREES***

*All Luncheon Entrées Include:  
Choice of Soup or Salad, Peabody Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

*Seasonal Fresh Fruit and Berries  
with Fruit Nut Bread, Low Fat Cottage Cheese  
and Poppy Seed Dressing*

*Thai Beef Salad with Cellophane Noodles and  
Wok Charred Vegetables with a  
Cilantro-Peanut Sauce*

*Grilled Chicken Caesar Salad  
Crisp Romaine Lettuce  
with Focaccia Croutons  
and Shaved Reggiano Cheese*

*Southern Fried Chicken Salad  
Fried Chicken Breast on Mixed Greens with  
Tomatoes, Olives, Smoked Cheddar  
and Peppercorn Ranch Dressing*

*Asian Chicken Salad, Soba Noodles and  
Marinated Vegetables with Soy-Ginger Sauce*

*Tenderloin of Beef on Focaccia  
Smoked Gouda, Red Onions and Herb Aioli*

*Grilled Ahi Tuna (med.- rare) on a Salad of  
New Potatoes, Haricot Verts, Olives and Egg  
with a Riesling Vinaigrette*

*Flaky Croissant Sandwich  
Choice of one of the following:  
Chicken Salad, Smoked Ham,  
Turkey or Roast Beef, and  
Choice of Cheese*

*Grilled Chicken Salad  
with Roasted Vegetables  
and Lemon-Thyme Aioli  
on Baby Greens*

*Service Charge for Guarantees Less Than 15 Guests*

## ***HOT LUNCHEON ENTREES***

*All Luncheon Entrées Include:*

*Choice of Soup or Salad, Peabody Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

***CHICKEN TUSCANY***  
*Grilled Chicken Breast  
with a Ragoût of Artichoke,  
Fennel, Tomato and Calamata Olives*

***GRILLED FREE-RANGE CHICKEN BREAST***  
*with Papaya, Pineapple and Red Pepper Salsa  
Served with Basmati Rice Blend*

***CHICKEN PICCATA***  
*Chicken Breast Filets  
Dipped in Egg and Parmesan  
Cheese, Pan Fried and  
Served with a Lemon Capers Butter*

***GRILLED FREE-RANGE CHICKEN BREAST***  
*with Roasted Shiitake Mushrooms  
and a Whole Grain Mustard Sauce*

***ROASTED GARLIC MARINATED  
NEW YORK STRIP STEAK***  
*with Horseradish Bordelaise Sauce*

***CHICKEN SZECHWAN***  
*Oriental Marinated Chicken Breast  
on Stir Fried Vegetables  
with Fried Rice*

***SEARED PETITE FILET MIGNON***  
*with a Chianti Demi Glaze and  
Gorgonzola Butter*

***GRILLED ATLANTIC SALMON***  
*on a Ragoût of Seasonal Vegetables  
with Fresh Herbs*

***SEARED BLACK GROUPER***  
*with Charred Tomato Coulis  
on Basil Risotto*

***GRILLED MAHI MAHI***  
*Tropical Fruit Salsa,  
Grilled Pineapple and Chive Oil*

***SAUTÉED RED SNAPPER***  
*Caramelized Fennel, Roasted Peppers and  
Fingerling Potatoes and Saffron Nage*

*A Choice of Two Entrees May be Offered with Advance Count,  
Higher Priced Entrée will be Charged for Both*

***OUR CHEF WILL SELECT THE FRESHEST SEASONAL VEGETABLES  
AND POTATO, RICE OR PASTA TO ACCOMPANY ENTRÉE SELECTIONS  
THAT DO NOT HAVE SPECIFIED ACCOMPANIMENTS***

## ***TARTS***

*All Luncheon Entrées Include:*

*Choice of Soup or Salad, Peabody Rolls and Butter, Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

***BERMUDA ONION,  
GRUYERE AND BACON  
29.50 Per Person***

***CARAMELIZED ONION, WILD  
MUSHROOM AND GOAT CHEESE TART  
with Whole Grain Mustard Sauce  
31.00 Per Person***

***SMOKED SALMON, SPINACH  
AND JARLSBERG CHEESE  
31.75 Per Person***

***ROASTED VEGETABLE AND  
FRESH HERB TART  
with Ricotta Salata  
and Roma Tomato Confit  
29.75 Per Person***

*100.00 Service Charge for Guarantees Less Than 15 Guests*

***OUR CHEF WILL SELECT THE FRESHEST SEASONAL VEGETABLES  
AND POTATO, RICE OR PASTA TO ACCOMPANY ENTRÉE SELECTIONS  
THAT DO NOT HAVE SPECIFIED ACCOMPANIMENTS***

***HOT LUNCHEON ENTREES***

***PASTA SELECTIONS***

*All Luncheon Entrées Include:  
Choice of Soup or Salad, Peabody Rolls and Butter, Dessert,  
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Iced Tea*

***GRILLED CHICKEN AND PENNE PASTA***

*with Seasonal Vegetables, Tomatoes,  
Herbs and Parmesan Cheese  
35.50 Per Person*

***TRI-COLORED CHEESE TORTELLINI***

*with Prosciutto, Peas and Vegetables  
in a Light Cream Sauce  
34.00 Per Person*

***ASIAN STYLE CHICKEN AND UDON NOODLES***

*with Straw Mushrooms, Asian Vegetables and Tomato-Ginger Sauce  
35.50 Per Person*

***WILD MUSHROOM AND ITALIAN SAUSAGE RAGOÛT***

*with Rigatoni Pasta, Asparagus, Goat Cheese  
and Marsala Wine Sauce  
33.25 Per Person*