

LUNCH



LUNCH DISPLAY STATIONS

All Displays Include Assorted Sodas, Fresh Lavazza Coffees, Iced Tea and Assorted Bags of Chips

HAND CRAFTED SANDWICH BLOCK \$ 3 9

A Selection of Premium Boar's Head Deli Meat Sandwiches.

Presented with Lettuce, Tomato, Pickles, Mayo, Mustard & Italian Vinaigrette

Roasted Turkey & Swiss
Roast Beef & Cheddar Cheese
Country Ham & American Cheese
Roasted Vegetables & Hummus

UNDER WRAPS \$ 4 5

A Lunch Selection Wrapped in Locally Sourced Flour Tortillas

Citrus Marinated Grilled Chicken
Pesto, Hummus & Local Vegetables
Salmon & Chipotle BLT
Chimichurri Steak & Avocado

BACKYARD BARBECUE \$ 4 9

*An All-American Celebration
Presented with Onions, Pickles, Cheese & Condiments*

Angus Burgers
Chicken Breast
All Beef Hot Dogs
Homestyle Potato Salad
Creamy Cole Slaw
Smoked Bacon Baked Beans
St. Louis Ribs (+\$10)

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



LUNCH ENHANCEMENTS

STREET CORN GUACAMOLE

\$ 9

Fresh Avocados, Roasted Corn, Cotija Cheese, Lime Juice, Scallions and Assorted Chips

CHIPS 'N' DIPS

\$ 9

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

FRESH TROPICAL FRUITS

\$ 9

Selected Exotic and Traditional Tropical Fruits and Berries

CRISP GARDEN VEGETABLES

\$ 9

Selected Raw and Lightly Steamed Local Vegetables with Ranch and Caesar Dressings

CHARCUTERIE BOARD

\$ 10

Imported Cheeses, Cured Meats, Pickled Vegetables, Nuts, Honey and Fruit, Grain Mustard and Grilled European Breads

GRILLED MARINATED VEGETABLES

\$ 10

Seasonal Local Vegetable Selection, Marinated in Balsamic Vinegar and Garlic

All prices are per person. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



GRAB & GO BOXED LUNCHES \$32

*All Sandwiches are Served on Whole Grain Bread
or Locally Sourced Wraps
Includes Bag of Chips & Fresh Baked Cookies*

YOUR CHOICE OF 3

BLT with Avocado

Roast Beef with Cheddar & Horseradish Mayo

Pesto Rubbed Roasted Vegetables & Hummus

Oven Roasted Turkey & Swiss Cheese

Country Ham & American Cheese

Prosciutto, Roasted Red Pepper & Mozzarella Cheese

Grilled Chicken Caesar Salad Wrap

Grilled Chicken Greek Salad Wrap

Roasted Vegetables & Hummus with Pesto Drizzle Wrap

Gluten Free Rolls Available at \$3

Seasonal Whole Fresh Fruit Available at \$5

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or eggs may increase your risk of foodborne illness.*



PLATED LUNCH

SURF'S UP \$27

APPETIZER

Tomato Soup

Sweet Tomatoes, Vegan Cream and Basil Sprinkle

ENTRÉE

Guests to select entrée at event

Iceberg Wedge

Crispy Bacon, Heirloom Tomatoes, Hard Boiled Egg, Blue Cheese Crumbles and Blue Cheese Dressing

Cuban Sandwich

Sour Orange Marinated Pork Loin, Genoa Salami, Country Ham and Swiss Cheese, Yellow Mustard and Pickle Relish on Cuban Bread with Tropical Chips

Chicken Salad

Marinated and Grilled Chicken Breast, Seedless Grapes, Celery and Onions, Seasoned Mayo on a Buttery Croissant

Vegetarian

A vegetarian dish is always available upon request

DESSERT

Freshly Baked and Warm Chocolate Chip Cookies

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PLATED LUNCH

TURTLE'S NEST \$33

APPETIZER

Served family style

Chips 'N' Dips

Toasted Chickpea Hummus, Fiery Pico de Gallo, Street Corn Guacamole, Assorted Chips and Crisp Veggies

Shrimp Cocktail

Sweet Chili and Habanero Cocktail Sauce

ENTRÉE

Guests to select entrée at event

Mahi a la Plancha

Citrus and Garlic Marinated Wild Caught Mahi Mahi, Seared Watermelon and Greens

Pan Roasted Boneless Chicken Breast

Chef Marinated, Grilled Asparagus with a Creamy Roasted Garlic Sauce

Sliced Pork Loin

Roasted Whole and Sliced to Order, Grilled Asparagus and Au Jus

Vegetarian

A vegetarian dish is always available upon request

DESSERT

Seasonal Fruit Cheesecake

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PLATED LUNCH

TIKI HUT \$ 4 9

APPETIZERS

Served Family Style

Tuna Tartare

Spicy Yellowfin Tuna, Florida Avocado,
Sweet Soy Glaze and Seaweed Salad

Street Corn Guacamole

Topped With Roasted Corn, Tomatoes, Cotija Cheese
and Assorted Chips

Zucchini Carpaccio

Parmesan Cheese, Crushed Capers, Maldon Salt and
California Olive Oil

SALAD

Strawberry Salad

Baby Greens, Feta Cheese, Candied Pecans, Avocado,
Fresh Strawberries and Herb Vinaigrette

ENTRÉE

Guests to select entrée at event

Wild Caught Salmon

Horseradish Crusted Salmon, Roasted Potatoes and
Local Vegetables

Pan Roasted Chicken Breast

Chef Marinated Chicken, Local Vegetables and
Creamy with Roasted Garlic Sauce

NY Strip

Coffee Dusted NY Strip, Local Vegetables and Red Wine Sauce

Vegetarian

A vegetarian dish is always available upon request

DESSERT

Pastry Chef's Tasting For Your Enjoyment

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or eggs may increase your risk of foodborne illness.*

