

## **CHEF'S SELECTED PLATED LUNCHEONS**

### **CALOOSAHATCHEE**

Chilled Crab and Scallop Ceviche  
Bibb Lettuce, Oranges, Hothouse Tomatoes, Cucumbers  
Lemonade Vinaigrette

.....

Jerk Spice and Banana Crusted Black Grouper  
Jasmine Rice and Scallion Cake  
Sundried Papaya Sauce, Cilantro Oil

.....

Rolls and Butter

.....

Traditional Key Lime Pie

.....

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

### **TASTE OF ASIA**

Hot and Sour Soup  
Wonton Crisps

.....

Soy and Ponzu Marinated Grilled Chicken Breast  
Baby Spinach Leaves, Sesame Seeds, Straw and Shiitake Mushrooms  
Water Chestnuts and Bell Peppers, Thai Peanut Vinaigrette

.....

Sesame Rolls and Butter

.....

Lemon Essence Cheesecake

.....

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

### **SANTA FE**

Black Bean Soup  
Jalapeños, Sour Cream and Red Onion

.....

Tamarind Rubbed Pork Tenderloin  
Braised Vegetable Sauce  
Stewed Summer Squashes

.....

Rolls and Butter

.....

White Chocolate Raspberry Torte

.....

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

*A \$35.00 labor charge will apply for guarantees under twenty-five people*

**GULF COAST**

Pan Flashed Crab and Salmon Cake

Jicama and Daikon Slaw, Lemon Grass Reduction

.....

Garlic Maserated Grilled Shrimp and Scallop Kabobs

Coconut Milk-Orange Sauce

Stir Fried Brown Rice, Peppers and Onions

.....

Rolls and Butter

.....

Chocolate Decadence Torte

with Chantilly Cream

.....

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**THE YUCATAN**

Ensalada Caesar

Jumbo Garlic Croutons, Parmesan Cheese

Traditional Caesar's Dressing

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Smoked Chicken and Dried Fruit Stuffed Ancho Chile

Chipotle Cream, Red and Green Mole

Five Grains Sautéed with Shallots

.....

Rolls and Butter

.....

Amaretto Cheesecake

with Kahlua Crème

.....

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

**THE NEW YORKER**

Crisp Wild and Domestic Greens

Julienne of Smoked Long Island Duck, Grape Tomatoes

Chive and Balsamic Vinaigrette

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Seared Five Spice Dusted Salmon Medallions

Marinated Cucumber Salad, Herb Infused Oil

.....

Rolls and Butter

.....

New York Style Cheesecake

with Raspberry Sauce

.....

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

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