

Seasonal Served Luncheon Selections



Priced per person.

Served luncheons include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

For daily gluten-friendly and vegetarian options, contact your conference services manager.

Spring 2021 Entrée Selections *(select one)*

Herby Chickpea Salad Sandwich | \$18
with cucumber, carrot, radish, avocado, and sprouts V

Asparagus, Mushroom, and Tofu Stir-Fry | \$22
with a medley of seasonal spring veggies VG

Braised Chicken Thighs | \$24
with artichokes, leeks, tarragon, and baby potatoes
GF

Starter Selections *(select one)*

Grilled Chicken and Rosemary Soup GF

Spinach Watercress Salad
with grapefruit and red wine vinegar dressing GF VG +

Grilled Asparagus Salad
with hazelnut dressing GF VG *

Dessert Selections *(select one)*

Frozen Maple Syrup Mousse
maple syrup and whipped cream on a bittersweet
chocolate crust V

White Chocolate Mousse
with fresh raspberries V

Strawberries Romanoff
whipped sour cream, brown sugar, and Grand Marnier
with macerated spring berries GF V +

Seasonal Served Dinner Selections



Priced per person.

Served dinners include your choice of starter and dessert, iced water, assorted soda, freshly brewed coffee, and a selection of fine teas.

A labor charge will be assessed for meal functions of less than 20 guests.

For daily gluten-friendly and vegetarian options, contact your conference services manager.

Spring 2021 Entrée Selections *(select one)*

Spring Orecchiette Pasta | \$26
with herb-grilled chicken, fresh peas, mushrooms, and asparagus tossed in a light and lemony carbonara sauce and dotted with pillows of burrata cheese

Baked Cod | \$28
with lemon, garlic, thyme, asparagus, leeks, and fennel
GF

Pan-Seared Baby Spring Lamb Loin | \$35
with truffled spring pea sauce, mushrooms, and new potatoes
GF

Starter Selections *(select one)*

Cream of Spring Asparagus
with garlic croutons V

Bibb Lettuce Salad
with avocados and oranges GF VG

Caprese Salad
with extra virgin olive oil drizzle GF V

Dessert Selections *(select one)*

Strawberry Rhubarb Shortcake
house-baked drop biscuit with sweet rhubarb compote and fresh sliced strawberries V

Key Lime Cheesecake
New York style cheesecake with tart key lime flavor V

Flourless Chocolate Cake
rich and decadent chocolate tort with whipped cream and fresh raspberry GF V +