



## **Plated Luncheon**

### **Appetizers**

Tower of Tomatoes and buffalo Mozzarella, Balsamic Reduction and Basil Oil  
Organic Mixed Greens with Roquefort, Endive, Walnuts & Sliced Poached Pear  
Maryland Crab Cake, Baby Arugula and Roasted Pepper Coulis  
Wild Mushroom Beggar's Purse on Arugula with Balsamic Vinaigrette  
Peppered Shrimp and White Bean Salad, Micro Greens and Pimento Coulis  
Marinated Grilled Vegetables with Herbed Goat Cheese and Chicory

### **Salads**

Cherry Tomatoes with Basil  
Artichokes and Arugula with Shaved Parmesan  
Haricots Verts, Roasted Red Peppers and Mâche  
Waldorf Salad  
Mixed Field Greens Vinaigrette  
Portobello and Arugula  
Tortellini, Sun Dried Tomato Pesto and Arugula

### **Main Courses**

Porcini-crusting Chicken with Haricots Verts and Garlic Mashed Potatoes,  
Wild Mushroom Sauce  
Coulubiach of Salmon Stuffed with Mushroom Duxelles, Rice and Herbs,  
Baby Carrots and Scallion Ginger Beurre Blanc  
Chicken Piccata with Capers, Heavy Cream and Lemon, Rice Pilaf  
Veal Medallions with Morel Sauce, Sautéed Spätzle and Spinach  
Broiled Red Snapper Beurre Blanc, Ratatouille and Fingerling Potatoes  
Grilled Tuna Steak, Grilled Vegetables and Onion Chutney

### **Desserts**

Crème Brûlée  
Warm Apple Tart with Hazelnuts and Honey  
Chocolate and Hazelnut Mousse, Hazelnut Daquoise  
French Vanilla Cheesecake  
Chocolate Cup filled with Assorted Sorbets  
Warm Chocolate Cake with Pistachio Crème Anglaise  
  
Freshly Brewed Regular and Decaffeinated Coffee  
Selection of International Tea