



BUILD YOUR OWN LUNCH BUFFET

Served with warm rolls and sweet butter, pastry chef's choice of assorted miniature desserts, preset water, regular and decaffeinated coffee and a selection of teas.

MAPLE: One Starter | Two Entrées | Two Sides \$42

MAGNOLIA: One Starter | Three Entrées | Two Sides \$47

Starters

CLASSIC GREEK STYLE SALAD
Olives, Feta Cheese, Grilled Onions
Cucumbers, Sweet Peppers & Oregano
Vinaigrette

CHOPPED SALAD
Romaine, Iceberg, Diced Tomatoes
Avocado, Eggs & Creamy Garlic
Vinaigrette

**ROASTED CAULIFLOWER &
CHICKPEA SALAD**
Red Pepper Relish, Pickled Onions
Golden Raisins & Vadouvan Dressing

BABY KALE SALAD
White Bean, Roasted Leeks & Fresno
Shallot Vinaigrette

ARCADIAN SWEET GREENS
Salad Roasted Beets, Gouda Cheese
Candied Pecans, Smoked Shallot &
Balsamic Vinaigrette

ICEBERG WEDGE
Gorgonzola Cheese, Crispy Bacon,
Pickled Red Onions, Heirloom Cherry
Tomatoes & Buttermilk Dressing

MINISTRONE SOUP
CLASSIC TOMATO & BASIL BISQUE
EDWARD'S SAUSAGE CHOWDER
GINGER CARROT BISQUE
VIRGINIA PEANUT SOUP

Entrees

**TRUMPET MUSHROOM & TOFU
FRA DIAVOLO**
Caramelized Onions, & Garlic Parsley
Pomodoro (V/GF)

**GARBANZO BEAN &
CAULIFLOWER TAGINE**
Basmati Rice, Blistered Green
Beans & Pearl Onions (V/GF)

GRILLED MAHI MAHI
Charred Corn Relish &
Tomatillo Salsa

SALMON PICCATA
Marinated Peppers, Tomato
Beurre Blanc

**GRILLED LEMON &
ROSEMARY CHICKEN**
Mushroom Marsala Jus

**BRAISED GREEN CHILE
CHICKEN**
Pepper Jack Cream Sauce

**MONTREAL SPICE RUBBED
ROASTED BEEF SIRLOIN**
Red Wine Demi

SMOKED BARBECUE
Caramelized Peaches &
Southern Comfort Jus

**LEGEND BROWN BRAISED
SHORT RIBS**
Caramelized Onions & Mushrooms

Sides

- BOURSIN WHIPPED YUKON POTATOES
- SAUTÉED BROCCOLINI
- HERB ROASTED POTATO & BRUSSELS SPROUT HASH
- SMOKED GOUDA SOUTHERN MAC & CHEESE
- ZA'ATAR ROASTED CAULIFLOWER WITH BLISTERED HARICOT VERTS
- CRISPY SHALLOTS & TAHINI
- SEA SALT ROASTED SEASONAL VEGETABLE SELECTION WITH GARDEN HERBED OIL
- SMOKED TURKEY ALL DAY COLLARD GREENS
- CHIEFTAIN WILD RICE PILAF

Buffet for less than 50 guests will incur a \$100 surcharge. All prices subject to 13.5% combined taxes and 23% service charge.

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.