

Build Your Own Lunch Buffet

All lunch buffets are served with warm rolls and sweet butter, Pastry Chef's selection of miniature desserts
preset water, iced tea, regular and decaffeinated coffee and a selection of teas.

Maple

One Starter
Two Entrées
One Side
\$34

Holly

Two Starter
Two Entrées
Two Sides
\$38

Magnolia

Three Starter
Three Entrées
Two Sides
\$44

Starters

Classic Greek Style Salad, Olives
Feta Cheese, Grilled Onions, Cucumbers
Sweet Peppers and Oregano Vinaigrette

Chopped Salad with Romaine, Iceberg
Diced Tomatoes, Avocado, Eggs, Creamy
Garlic Vinaigrette

Roasted Cauliflower and Chickpea Salad
Red Pepper Relish, Pickled Onions
Golden Raisins and Vadouvan Dressing

Baby Kale Salad with White Bean and
Roasted Leeks Fresno Shallot Vinaigrette

Arcadian Sweet Greens Salad
Roasted Beets, Gouda Cheese
Candied Pecans
Smoked Shallot and Balsamic Vinaigrette

Panzanella Salad with
Sliced Roma Tomatoes, Roasted Peppers
Fresh Mozzarella, Focaccia Croutons
and Pesto Vinaigrette

Iceberg Wedge with Gorgonzola Cheese
Crispy Bacon, Pickled Red Onions
Heirloom Cherry Tomatoes
and Buttermilk Dressing

Red Bliss Potato, Caraway
and Red Onion Salad

Italian Sausage, Squash and Tortellini
Soup

Classic Tomato and Basil Bisque

Ham and Corn Chowder

Virginia Peanut Soup

DC Style Beef Chili

Entrées

Trumpet Mushroom and Tofu Fra
Diavolo, Caramelized Onions, Garlic
Parsley Pomodoro (Vegan)

Rockfish Catalan Stew

Baked Shrimp Alfredo with Penne Pasta
Sundried Tomatoes and Parmesan Cream

Grilled Mahi Mahi, Charred Corn
Relish and Tomatillo Salsa

Salmon Piccata, Marinated Peppers
Cherry Tomatoes and Caper Beurre Blanc

Southern Fried Chicken

Grilled Lemon and Rosemary Chicken
Marsala Jus

Tapenade Roasted Beef Sirloin
Red Wine Demi

Smoked Whole-Hog Barbecue
with Caramelized Peaches and Southern
Comfort Jus

Tri Tip Carne Asada, Salsa Rojo
and Pico De Gallo

Legend Brown Braised Short Ribs
with Caramelized Onions and
Mushrooms

Sides

Hickory Syrup Roasted Carrots
with Garlic and Dill

Boursin Whipped Yukon Potatoes
Crispy Onion

Sautéed Broccolini and Snap Beans

Herb Roasted Potato
and Brussels Sprout Hash

Baked Cavatappi with Smoked Cheddar
and Roasted Sweet Peppers

Squash and Hominy Succotash

Carolina Gold Rice Grits, Ham and
Thyme

Za'atar Roasted Cauliflower
with Blistered Haricot Verts Crispy
Shallots and Tahini

House-Made Smoked Salt Potato Chips
with Pimento Cheese

Sea Salt Roasted Seasonal Vegetable
Selection with Garden Herbed Oil

Buffet for less than 50 guests will incur a \$100 surcharge

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.

All prices subject to 13.5% combined taxes and 20% service charge.