

# Plated Lunch

All plated lunches are served with warm rolls and sweet butter,  
preset water, iced tea, regular and decaffeinated coffee and a selection of teas.

Available for 25 guests or more

Entrée Only  
\$32

Two Courses  
\$39

Three Courses  
\$45

Four Courses  
\$52

## Salads

Traditional Wedge Salad with Buttermilk Ranch Dressing

Petite Romaine Caesar Salad with Roasted Garlic Crouton

Heirloom Tomato and Burrata Salad with Arugula, Roasted Peppers, Saba and Basil Crostini

Spinach and Baby Arugula Salad with Charred Peppers, Pickled Eggs, Onions, Bacon and Dijon Vinaigrette

Arcadian Sweet Baby Lettuce, Shaved Green Apple, Caramelized Walnut and Citrus Poppy Seed Dressing

Citrus Wedge Salad with Grapefruit, Mandarin Orange, Peppadew, Toasted Almonds and Pomegranate Molasses Dressing

Baby Kale and Lentil Salad with Roasted Carrots, Watermelon Radish, Rye Croutons and Curry Carrot Vinaigrette

Seasonal Vegetable Mezze Plate with Goat Cheese Pesto, Crispy Taro Root and Red Pepper Coulis

## Soups

Virginia Peanut Soup

Corn and Ham Chowder

Tomato Bisque with Fontina and Basil

Potato Leek Cream Soup

Truffle Mushroom Vegan Bisque

## Entrées

One choice per 25 guests

Slow Roasted Free-Range Chicken Breast, Fresh Corn Grits and Seasonal Mushroom Ragout

Pan Seared Atlantic Salmon, Carolina Rice Grits, Roasted Romanesco, Golden Beets and Roasted Tomato Vinaigrette

Crispy Snapper, Chorizo Succotash and Saffron Corn Velouté

6oz Sirloin Steak, Cauliflower Purée, Asparagus, Confit Tomato Salad and Shallot Jus

Wild Mushroom Strudel, Asparagus Risotto, Roasted Tomatoes and Truffle Corn Butter

Rosemary Roasted Free-Range Chicken Breast, Smoked Corn Custard, Sweet Pepper Succotash and Herbed Jus

Blackened Beef Flat Iron with Sweet Peppers, Horseradish Red Bliss Mashed Potatoes, Chipotle Buttered Haricot Verts  
and Chili Butter Sauce

Smoked Duroc Pork, Braised Southern Greens, Baked Pasta and Cheddar and Apple Bourbon Jus

Lemon Parsley Flounder, Roasted Cauliflower, Pecans and Grenobleise

Crispy Chickpea Rondels, Napa and Purple Cabbage Slaw, Orange Zest Glazed Sweet Potato and Pickled Pepper Aioli

Plated lunches for less than 25 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.

Rev 1/23

## Desserts

Triple Chocolate Layer Cake with Milk Chocolate Bavarois, Dark Chocolate Crunch and Seasonal Berries

Valrhona Mousse - available in White Chocolate, Milk Chocolate, Dark Chocolate, Red Velvet, Lemon, Raspberry or Strawberry

Raspberry and Lemon Tart with Lemon Curd, Fresh Raspberries, Canton Ginger Mint Whipped Cream and Toasted Sesame Meringue

Dulcey Panna Cotta with Mango Compote, Almond Streusel and Rum Whipped Cream

Black Forest Cake Dome with Cherry Kirsch Mousse, Maraschino Cherry Gel and Mirror Glaze

S'mores Chocolate Tart with Chocolate Sweet Crust, Milk Chocolate Ganache and Toasted Vanilla Marshmallow

Peanut Butter Cream Pie with Banana Crèmeux, and Chocolate Crispiers

Key Lime Dome with Coconut Meringue, Berries and Mango Coulis

New York Style Cheesecake with Brown Butter Crust - available in Chocolate, Vanilla, Red Velvet, Neapolitan, Oreo, Toffee Caramel Snicker's, Reese's or Kit Kat

Manna Chocolate and Reservoir Bourbon Pecan Pie with Hickory Syrup Whipped Cream

Dark Chocolate Cherry Bombe with Morello Cherries, Vanilla Creme, Pistachios



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