



# Preset Lunch Menu I

## Starters

(Please choose TWO options to be served family style)

### **Crispy Brussels Sprouts**

Maple sugar, aged pecorino, lemon

### **Baby Spinach Salad**

Dry fig, bacon, slivered almonds, red onion, Bleu cheese crumbles, fig balsamic dressing

### **Gourmet Garden Salad**

Red grape tomato, cucumber, carrots, Sherry shallot vinaigrette

### **Blistered Shishito Peppers**

Ranch spice, lime

## Entrees

(Please choose THREE options to be offered to your guests)

### **Pasta Primavera**

Summer squash, spinach, cherry tomato, mushrooms, olive oil or red sauce

### **Florian Chicken Breast Sandwich**

Cheddar cheese, bacon, lettuce, tomato, chipotle mayo, ciabatta bread, Belgian frites

### **Moules Frites Marinière**

Garlic white wine, mirepoix, herbs, butter, lemon

### **Florian Beef Sliders**

Organic grass-fed beef, tomato confit, onion jam, roasted garlic aioli, Belgian frites

### **Salade Niçoise**

Grilled Atlantic salmon, Chopped romaine, haricot verts, Soft boiled egg, niçoise olives, tomato, carrots

### **Herb Roasted Free Range Chicken**

Summer squash ratatouille, whipped potatoes, jus

## Dessert

### **Belgian Chocolate Mousse**

Fresh whipped cream

**28 per guest**

Unlimited soft drinks, iced tea, coffee and tea can be added for 3 per guest.  
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.



# Preset Lunch Menu II

## Starters

(Please choose TWO options to be offered to your guests)

### **Mushroom Arancini**

Swiss cheese, pecorino, truffle aioli,  
marinara sauce

### **Baby Spinach Salad**

Dry fig, bacon, slivered almonds, red onion,  
Bleu cheese crumbles, fig balsamic dressing

### **Chef's House Made Soup**

Options vary with season and availability

### **Classic Caesar Salad**

Romaine lettuce, cherry tomato  
garlic croutons, parmesan Reggiano

## Entrees

(Please choose THREE options to be offered to your guests)

### **Pasta Primavera**

Summer squash, spinach, cherry tomato,  
mushrooms, olive oil or red sauce

### **Florian Chicken Breast Sandwich**

Cheddar cheese, bacon, lettuce, tomato,  
chipotle mayo, ciabatta bread, Belgian frites

### **Moules Frites Provençale**

Tomato passata broth, olives, fennel, capers,  
garlic, saffron

### **Osso Bucco Ravioli**

Citrus Gremolata, mushroom, parmesan Reggiano

### **Black Mission Fig Salad**

Atlantic Salmon, baby arugula, prosciutto di parma  
marcona almonds, bleu cheese, fig almond vinaigrette

### **Bistro Steak Frites**

8oz top sirloin, garlic mashed potatoes,  
sautéed spinach, wild mushroom demi glaze

## Dessert

(Please choose TWO options to be offered to your guests)

### **Profiterole**

Vanilla bourbon gelato, hot chocolate sauce

### **Lemon Tart**

Fresh berries, raspberry coulis

### **Chocolate Bomb**

Vanilla bourbon gelato, hot chocolate sauce

### **Seasonal Sorbet**

Fresh berries

**36 per guest**

**Unlimited soft drinks, iced tea, coffee and tea can be added for 3 per guest.  
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.**



# Preset Lunch Menu III

## Table Appetizer

(To be served at table upon arrival)

### **Shrimp Cocktail**

Cocktail sauce

## Starters

(Please choose TWO options to be offered to your guests)

### **Lobster Bisque**

Maine lobster, crème fraîche

### **Belgian Endive Salad**

Bleu cheese, Asian pear, walnuts, frisée, mustard vinaigrette

### **Crab Cake**

Chipotle mayo, mango salsa, basil oil

### **Caprese Salad**

Sliced tomato, orange, mozzarella, aged balsamic drizzle, basil chips

## Entrees

(Please choose THREE options to be offered to your guests)

### **Butternut Squash Ravioli**

Butternut squash cappuccino cream

### **Balsamic Grilled Chicken Sandwich**

Lettuce, tomato, Swiss cheese, apple bacon, balsamic mayonnaise

### **Moules Frites Provençale**

Tomato passata broth, olives, fennel, capers, garlic, saffron

### **Little Italy**

Fussili, Italian sausage, broccolini, tomato, garlic broth

### **Maine Crab Salad**

Roasted golden beets, sorrel shoots, champagne vinaigrette

### **Petit Filet Mignon**

8oz filet, parmesan Duchess potatoes, maple glazed carrots

## Dessert

(Served Family Style at Each Table )

### **Chef's Mini Dessert Platter**

Selection of petit fours, pastries and house made truffles

**50 per guest**

**Unlimited soft drinks, iced tea, coffee and tea can be added for 3 per guest.  
Alcoholic beverages, cappuccino, espresso, bottled water charged on consumption.**