



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 fraiche

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.**