PLATED LUNCH

Three Course Lunch Menu: \$45 per guest Four Course Lunch Menu: \$55 per guest

All Lunches Served with Rolls and Sweet Butter
Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

Soup Minestrone

Smoked Tomato Gazpacho, Chipotle Gelee

Vine Ripened Tomato Bisque
Basil Sun-dried Tomato Croutons

Miso with Tofu, Wakame, Scallions

Crab Vichyssoise

New England Clam Chowder

Salad

Farmer's Organic Lettuce, Grape Tomatoes, Peppery Pecans Basil Vinaigrette, Goat Cheese, Dried Cranberries

Classic Caesar, Romaine, Parmesan Crisp

Baby Arugula, Roasted Tomatoes Shaved Aged Manchego, Candied Walnuts Raspberry Vinaigrette

Tomatoes, Feta Cheese, Olives and Mint Salad Balsamic Reduction, Micro Mint

Main Course

Wild Mushroom Stuffed Chicken, Marsala Sauce Polenta Cake, Seasonal Fresh Vegetables

Honey Glazed Orange Chicken
Garlic Mashed Potatoes, Crisp Potato Straws
Seasonal Fresh Vegetables

Chicken and Vegetable Pad Thai Lime and Peanuts

Filet Mignon, Niçoise Sauce Yukon Gold Potato, Fine Herbs, Cheese Ragout Seasonal Fresh Vegetables

Atlantic Grilled Salmon
Japanese Rice Cake, Yuzu Vinaigrette
Seasonal Fresh Vegetables

Seared Red Snapper, Rice Wine Butter Sauce
Edamame Fried Rice
Seasonal Fresh Vegetables

Crab Crusted Grouper
Sweet Potato Puree, Coconut Curry Sauce
Seasonal Fresh Vegetables

Black Bean Ginger Stir Fried Shrimp Jasmine Rice Cake, Asian Vegetables

Traditional Vegetable Mousaka
Eggplant Mornay Sauce

<u>Sweet Bites</u> Key Lime Pie, Pineapple Mango Salsa

Tahitian Vanilla Bean Crème Brule, Honey Roasted Fruits

Manjarie Chocolate Crunch Tart, Gianduja Whipped Ganache

New York Style Cheesecake, Strawberries and Cream

Chocolate Hazelnut Bar, Roasted Pineapple and Caramel Sauce

Almondine Cake, Seasonal Berries and Whipped Crème Anglaise

GOURMET BENTO BOX

All Lunches Served with Rolls and Sweet Butter
Freshly Brewed Illy® Gourmet Coffee, Decaffeinated Coffee and Assorted Teas

Select One Menu Maximum of (100) guests

BENTO ONE

Miso with Tofu, Wakame and Scallions

OB

White Fish Ceviche

OB

Sesame and Nori Salmon Thai Green Papaya Salad

03

Greek Yogurt Panna Cotta

BENTO TWO

Lemon Grass and Ginger Infused Vichyssoise

CB

Marinated Seafood

OB

Seared Tuna

Sundried Tomatoes and Pesto

03

Guava Mango Cheesecake

BENTO THREE

Gazpacho

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Spicy Tuna Roll

OB

Sliced Seared Beef Angus Sirloin

Heirloom Tomato Salad

OB

Green Tea Pineapple Tart

BENTO FOUR

Florida Strawberry Soup with Yogurt

OB

Hamachi Sashimi

Orange Suprême Lime Sauce

(2

Chicken and Vegetable Pad Thai

CB

Pistachio Raspberry Cake

\$45 per guest

BUFFET LUNCH

All Lunches served with Freshly Brewed Illy® Gourmet Coffee
Decaffeinated Coffee and Assorted Teas

ASIAN "LET-US" WRAP

Traditional Miso Soup

Lettuce Wrap Station
One (1) Choice of Meat
Ground Chicken, Ground Beef or Ground Shrimp
Stir Fried with Bamboo Shoots, Water Chestnuts, Chinese Lung Bean
Carrots, Onions, Scallions, Hoisin Sauce

Assorted Lettuces: Boston, Iceberg, Radicchio
Julienne Carrots, Bean Sprouts, Crispy Rice Noodles, Ground Peanuts, Red Onion, Shitake Mushroom
Peppers, Cherry Tomatoes, Julienne Cucumber, Rice Noodles.

Dressings: Sweet Chili Dressing, Soy Ginger Vinaigrette, Wasabi, Yuzu Cream

Choice of
Traditional Chicken Fried Rice
or
Chicken Pad Thai Noodles

Sweet Bites
Fresh Fruit Display
Assorted Miniature Cookies

One Attendant required at \$100

\$45.00 per guest

THE FARMERS MARKET

Soups (select one)

Tomato Basil Soup Seafood Chowder Corn Chowder Potato and Leek Soup

Salads Seasonal Mixed Greens Citrus Basil Vinaigrette, Soy Ginger Dressing and Balsamic Vinaigrette

(select an additional two)
Asparagus, Tomatoes and Baby Mozzarella, Balsamic Drizzle
Roasted Potato Salad, Bacon Dijon Dressing
Mango Snapper Ceviche
Shrimp and Watermelon Salad
Pasta with Roasted Vegetables
Couscous, Dried Fruit, Toasted Nuts

Sandwiches & Wraps (select two)

Wraps

Cobb Salad, Whole Wheat Wrap
Chicken Caesar, Chipotle Dressing, Jalapeno Wrap
Roasted Vegetables, Peppers, Garlic Hummus, Spinach Wrap
Beef Fajita Wrap, Peppers, Onions, Avocado Cream
Seared Tuna Wrap, Napa Cabbage, Sprouts, Cilantro Slaw, Wasabi Citrus Aioli

Sandwiches

Roast Beef, Emmenthal Cheese, Caramelized Onions, Arugula, Ciabatta Bread
Tuna Salad, Bibb Lettuce, Tomato, Ciabatta Bread
Roasted Eggplant, Peppers, Goat Cheese, Black Olives, Baguette and Tomato Tapenade
Smoked Turkey, Avocado, Arugula, Tomato, Pretzel Bread
Chicken Ranch Salad, Bacon, Nuts, Pita Pocket
Spicy Shrimp and Lobster Salad, Hoagie Roll
Mortadella, Salami, Provolone and Pepperoncini on Foccacia

Hot Panini Sandwiches (select one)

Classic Cuban: Roasted Pork, Ham, Swiss Cheese, Pickles
Serrano Ham, Manchego, Roasted Peppers, Basil, Panini Bread
Portobello Mushrooms, Tomatoes, Basil Pesto, Focaccia
Chimichurri Skirt Steak Panini
Roasted Turkey with Cranberry Glaze on Ciabatta

Stone Ground and Dijon Mustard Basil Aioli and Spicy Aioli

Chips

Sweet Bites

Key Lime Pie

Almond Shortcake, Red Berries

Chocolate Peanut Butter Mousse Cake

\$45 per guest

DIM SUM SAMPLINGS

Traditional Tofu Miso Soup

Japanese Cucumber Salad, Wakame Soba Noodle Salad, Mango, Edamame, Carrots, Cilantro, Sesame Vinaigrette Thai Beef Salad, Green Papaya, Chilies

Pan Fried Chicken Pot Sticker
Pork Sui Mei
Shrimp Har Gau Dumplings
Vegetable Spring Rolls
Chinese Style Stir Fried Rice, Shrimp, Scallops, Vegetables

Sweet Chili Sauce, Soy Ginger Sauce Sambal Sauce, Plum Sauce

Sweet Bites
White Chocolate Banana Roll
Crispy Mixed Nut Roll
Sesame Seed Ball
Sweet Rice Ball

\$50 per guest

THE FLORIDIAN BUFFET

Roasted Corn, Avocado Gazpacho

Heirloom Tomatoes, Sherry Vinaigrette
Traditional Caesar Salad
Florida Snapper Ceviche

Chicken Fricassee, Tomato, Sour Orange, Capers
White Rice and Black Beans, Mariquitas

Grilled Mahi Mahi, Pineapple Chutney
Ginger Roasted Sweet Potatoes

Grilled Beef Skirts Steak, Chimichurri Sauce, Yucca Fries

Sweet Bites
Coconut Flan
Guava Cheesecake
Chocolate Orange Torte

\$55 per guest

ITALIAN BUFFET

Tuscan Vegetable Soup, White Bean, Cavatelli Pasta

Arugula and Romaine, Basil Shallot Dressing
Marinated Antipasto Salad
Tomatoes, Baby Buffalo Mozzarella, Balsamic Vinaigrette

Milano Chicken Parmesan, Provolone Cheese, Tomato Sauce, Asparagus

Ricotta and Italian Vegetable Cannelloni, Red Pepper Coulis

Seared Branzino, Eggplant and Roasted Tomato Compote, Grilled Fennel

Baked Ziti Pasta with Mushroom and Beef Bolognaise

Mixed Mediterranean Vegetables

Crispy Italian Garlic Bread Sticks, Focaccia, Flat Breads

Sweet Bites
Hazelnut Panna Cotta
Chocolate Amaretti Torte
Espresso Tiramisu
Lemon-Mascarpone Cheesecake

\$55 per guest

THE CREATIVE CHEF BUFFET Minimum of (30) Guests

Chef's Soup Inspiration

Salads
Field Lettuces
Ranch, Balsamic, Raspberry Vinaigrette Dressings

(Please select an additional two)
Apple Cole Slaw, Pecans
Fresh Fennel and Orange Salad
Shrimp Cocktail
Red Lentil Salad, Cucumber, Feta, Olives, Mint
White Bean Salad, Fresh Tuna, Onions
Farfalle Pasta Salad, Garden Vegetables

Main Dishes (Please select three)

Rotisserie Roasted Chicken, Mousseline Potatoes, Natural Herb Jus Cuban Marinated Pork Loin, Brown Rice

Capon, Wild Mushrooms, Port Wine Sauce, Parmesan Risotto Cake
Roasted Beef Tenderloin, Crispy Potatoes, Onions and Mushroom Fondue
Korean Marinated Sirloin, Medallions Edamame Fried Rice
Red Snapper, Carrot, Ginger Broth, Bok Choy, Steamed Jasmine Rice
Grilled Mahi Mahi, Sweet Potato Fries, Sake-Wasabi Cream
Chicken and Vegetable Pad Thai, Lime and Peanuts
Oriental Stir Fry Beef Tenderloin, Ginger Sake Glaze, Japanese Rice
Spinach, Mushroom and Fontina Cheese Cannelloni, Sun-dried Tomato Coulis

Freshly Baked Rolls Sweet Butter

Sweet Bites
Apple Tatin
Gianduja Mousse Bar
Passion Fruit Coconut Cake
Cherry Pistachio Crumble Tart

\$55.00 per person

LUNCH TO GO

Presented in a insulated, reusable Mandarin Oriental Cooler

select one
Pasta Salad
Roasted Potato Salad
Heirloom and Avocado Salad
Wraps (select one)
Cobb Salad, Whole Wheat Wrap

Chicken Caesar, Chipotle Dressing, Jalapeno Wrap
Corned Beef, Swiss Cheese, Cabbage, Russian Dressing, Rye Wrap
Roasted Salmon Nicoise, Whole Wheat Wrap
Roasted Vegetables, Peppers, Garlic Hummus, Spinach Wrap
Sandwiches (select one)

Roast Beef, Emmenthal Cheese, Caramelized Onions, Arugula, Mini Rustique
Southwest Chicken, Bacon, Lettuce and Tomato, Swedish Bread
Salami, Provolone, Arugula, Focaccia Bread
Tuna Salad, Bibb Lettuce, Tomato, Chiabata
Roasted Eggplant, Peppers, Goat Cheese, Black Olives Campagnard
Smoked Turkey, Avocado, Arugula, Tomato, Pretzel Bread
Individual Condiments

Chips
Whole Fresh Fruits
select one
Lemon Blondie
Chocolate Chip Cookie

\$35 per guest