

# PLATED LUNCHEONS

*Choice of Soup or Salad, Luncheon Salad or Entrée, Dessert,  
Rolls, Freshly Brewed Ice Tea and Coffee*

## Soups

Garden Gazpacho  
Chicken Tortilla Soup  
Washington Duke Shrimp and Corn Chowder with Bacon  
Wild Mushroom Soup with Parmesan  
Tomato Basil Bisque

## Salads

Hearts of Romaine, Roasted Peppers, Grape Tomato, Rustic Croutons, Classic Caesar Dressing  
Baby Greens with Cucumber, Tomato, Shaved Carrot, and White Balsamic Vinaigrette  
Spinach with Red Onion, Hard Boiled Egg, Applewood Smoked Bacon, and Dijon Dressing

## Plated Entrées

Lump Crab Cake, Field Pea Succotash, Lemon Chive Sauce, Bacon Roasted Pepper Relish \$27  
BBQ Spiced Grilled Salmon, White Cheddar Grits, Stir Fried Green Beans, Citrus Vin Blanc \$27  
Garlic Rosemary Grilled Chicken, Roasted Vegetable Hash, Mushroom Marsala Jus \$25  
Natural Chicken Breast, Herb Polenta, Grilled Tomato Relish, Balsamic Cherry Tomato Sauce \$25  
Cheese Ravioli with Asparagus, Zucchini, Yellow Squash, Roasted Pepper Cream Sauce \$23  
Wild Mushroom Risotto Croquettes, Roasted Vegetables, Tomato Herb Salad, Romesco Sauce \$23

## Plated Entrée Salads

Ginger Grilled Beef, Chili Lime Vinaigrette, Scallion, Peanuts, Baby Greens, Crispy Noodles \$24  
Chicken Cobb, Avocado, Cheddar, Blue Cheese, Tomato, Egg, Greens, Balsamic Vinaigrette \$22  
Fairview Chicken Salad, Toasted Pecans, Red Grapes, Field Greens, Chive and Cheddar Biscuit \$22

Caesar Salad with Rustic Croutons  
Marinated Grilled Chicken \$22    Grilled Gulf Shrimp \$26    Citrus Grilled Salmon \$24

## Desserts

Banana Pudding Parfait  
Raspberry Almond Tart  
Chocolate Melting Cake with Vanilla Bean Ice Cream  
Individual Carrot Cake, Cream Cheese Anglaise, Toffee Crunch  
Seasonal Sorbet with Shortbread Cookies and Fresh Berries

*All food and beverage prices are subject to 20% service charge and 6.75% sales tax  
Prices are subject to change without notice*