

# Lunch

## LUNCH BUFFETS



Accompanied by artisan rolls and butter  
All Prices Per Person



### THE WHOLE ENCHILADA!

**Roasted Corn and Black Bean Salad** Roasted Golden Corn and Black Beans, Tomatoes and Onion Tossed with Fresh Cilantro Vinaigrette

**Mixed Green Salad** Peppers, Cucumber, Carrots and Tomatoes Tossed with Mexican Cotija Cheese and Served with a Citrus Vinaigrette or Ranch dressing 🍷 **Chef**

**Signature Tangy and Spicy Fruit Salad**

**Seasonal Fruits Tossed in a Low Cal Dressing**

**Tarta de Queso** Enchilada Pie, Layers of Corn Tortillas Bathed in Enchilada Sauce, Shredded Jack and Cheddar Cheeses **Empanadas con**

**Carne** Flaky Pastry Pockets Filled with Seasoned Ground Beef **Fajitas de Pollo** Marinated Chicken Breast, Sautéed Onions, Peppers and Tomatoes, served with Warm Tortillas, Spanish Style Rice and Refried Pinto Beans, Tri Colored Tortilla Chips with Dips, Salsa, Fresh Guacamole, and Sour Cream **Tres Leche Cake** A Light and Moist Three Milk Cake finished with Rich Caramel Sauce

\$30

### SPAGHETTI WESTERN

**Insalata Caesar con Pancetta** Our Classic Caesar Salad Served with Italian Bacon, House Made Garlic Croutons, Shaved Parmesan Cheese and House Caesar Dressing **Insalata di Cocomero e Arugula** Watermelon, Arugula and Radicchio Salad Leaves Tossed with Crunchy Walnuts in a Citrus Vinaigrette and Served with Ricotta Salata **Insalata**

**Bocconcino** Fresh Bocconcino Mozzarella Tossed with Marinated Cherry Tomatoes and a Chiffonnade of Local Fresh Basil, Tossed with Extra Virgin Olive Oil and an Italian Balsamic Vinegar Reduction **Pollo Formaggio** Parmesan Crusted Chicken Breast, Wild Mushroom Ragout **Gambero alla Diavolo** Shrimp Scampi, Linguini and Red Chili Peppers **Penne alla**

**Bolognese** Classic Italian-style Rich Meat Sauce **Pesto al Forno** Baked Pesto Ziti, Mixed Grilled Vegetables with Fontina Fonduta **Tiramisu Cake** Homemade Italian Mascarpone Custard Fills Layers of Rum-Soaked Sponge Cake and Laced with Espresso, Finished with a Dusting of Cocoa Powder **Served with Rustic Italian Breads, Rolls and**

**Butter**  
\$30

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### THE TAILGATE

**Napa Cabbage Slaw** Cole Slaw Finished with Fresh Dill **Garlic Potato Salad** Baby Red Potatoes Tossed in Herb Aioli and Chopped Eggs **Spinach Salad** Baby Spinach with Crispy Bacon, Hard Boiled Egg, Cherry Tomato, Shredded Jack Cheddar Cheese and Fresh Mushrooms, Served with a Choice of Dressings; Ranch or Berry Vinaigrette **Campfire Baked Beans** Brown Sugar Sweetened with Ham Shank **4 Cheese Macaroni** **Chef Signature Grilled Chicken Breast** Marinated in Chef Signature Homemade BBQ Sauce, Served with a Soft Bun **Chef Signature Barbecued Beef Brisket** Slow Cooked Sliced and Slathered in Chef Signature Homemade BBQ Sauce, Served with White Bread **Grilled Summer Sweet Corn on the Cob** with Choice of Toppings: Chipotle Aioli, Parmesan Cheese, Sweet Butter or Enjoy Plain **Watermelon Wedges and Grilled Pineapple, Corn Bread, Rolls and Honey Butter**



\$30

### DELI EXPRESS SOUP AND SANDWICHES

**Soup Du Jour** House-made and Delicious **Seasonal Sliced Fresh Fruit, Melon and Berries** **Green Salad** with Choice of Dressings: Ranch or Champagne Berry Vinaigrette **Assorted Sliced Deli Meats** Roasted Turkey Breast, Black Forest Ham, Roast Beef and Assorted Italian Cured Meats served with Sliced Cheddar, Swiss, Provolone and Smoked Gouda Cheese **Sliced Tomato and Leaf Lettuce** Relish Tray and Appropriate Condiments **Sliced Breads and Rolls, Freshly Baked Assorted Cookies**



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### SOUTH BEACH SPA BISTRO

*Build a healthy salad or sandwich*

**Baby Greens, Sliced Strawberries, Crumbled Bleu Cheese and Candied Pecans** served with Balsamic Vinaigrette **Italian Panzanella Salad with Artichokes** Bread Salad with Olives, Artichokes and Rich Extra Virgin Olive Oil **Ginger and Mint Infused Fresh Fruit Salad Four Bean Salad** Marinated Haricot Vert, Yellow Wax Bean, Garbanzo Beans and Cannellini Beans Tossed in Fresh Herbs and Sun Dried Tomato **Pasta Salad Grigliato** Pasta and Grilled Seasonal Vegetables Tossed with Fresh Mozzarella, Basil and Oregano

**TOP YOUR SALAD OR MAKE YOUR SANDWICH WITH THE FOLLOWING THREE ENTRÉE OPTIONS:**

**Roasted Salmon Filet** Roasted Alaskan Salmon Seasoned Fresh Cracked Black Pepper and Sea Salt

**Grilled Chicken Breast** Citrus Marinated, Grilled and Served Warm **Herb Marinated Skirt Steak**

Thinly Sliced and Served Warm **Gourmet**

**Condiments** include Roasted Red Pepper Aioli, Garlic Aioli, Horseradish Aioli, Pesto and Sun Dried Tomato Spread **Assorted Artisan Breads** Lavosh, Whole Grain Rolls and Baguettes

**A Variety of Petite French Pastries**

\$30 per person



# lunch

## PLATED LUNCHEONS



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*All Prices Per Person*

### CHOOSE A SALAD

**Baby Greens** Sliced Strawberries, Crumbled Bleu Cheese and Candied Walnuts **Butter Lettuce Salad** Cherry Tomatoes and Crispy Onions **Classic Caesar** Hearts of Romaine, House Garlic Croutons, Shaved Parmesan and Choice of Dressings

### CHOOSE AN ENTREE

*Our Chef will expertly match accompaniments to your selection.*

**Roasted Pork Loin** with Apple and Fennel Chutney \$34

**Stuffed Chicken Breast** Sun-Dried Tomato Pesto with a Basil Cream Sauce \$28

**Grilled Citrus Chicken Breast** Lemon Buerre Blanc \$28

**Chicken Breast Florentine** Citrus Pear Sauce \$28

**Pan Seared Chicken Breast** Artichoke Hearts, Asiago Cheese and Tomato-Garlic Coulis \$28

**Pan Seared Salmon Filet** Dill Buerre Blanc \$29

**Flat Iron Steak** Bleu Cheese Sauce and Crispy Onions \$32

### CHOOSE A DESSERT

NY Cheesecake with Berry Coulis  
Triple Layer Chocolate Ganache Cake  
Carrot Cake  
Apple Crumble  
Lemon Cake  
Chocolate Mousse Cake  
Banana Chocolate Cake

*\* Sauces may be Interchanged on Entrée Selections*



## OTHER LUNCH OPTIONS



All Prices Per Person

### WORKING LUNCHES

*Accompanied by artisan rolls and butter, gourmet brownies and cookies*

**Grilled Chicken Breast Salad** with Mixed Greens, Sliced Strawberries, Crumbled Bleu Cheese, Candied Walnuts, Herb Crostini with Balsamic Vinaigrette \$23

**Paseo Chicken Salad** Sliced Grilled Chicken Breast, Corn, Black Beans, Chopped Tomato, Shredded Cheese and Green Onions, Served with Chips and Salsa, Tangy Chipotle Ranch and Salsa Ranch Dressings \$23

**Turkey Cobb Salad** Classic Chopped Salad, Turkey, Bleu Cheese, Avocado, Crispy Bacon, Chopped Egg and Tomatoes with Bleu Cheese Dressing and Shallot Vinaigrette \$23

**Salmon Niçoise** Poached Salmon, Haricot Vert, Kalamata Olives, Chopped Egg, Tear Drop Tomatoes and Champagne Vinaigrette \$23

**Seared Sliced Skirt Steak Salad** Baby Greens, Marinated and Grilled Steak, Roasted Peppers and Grilled Onions, Tomatoes, Gorgonzola and Pita Chips with Herb Vinaigrette \$23

**Seared Ahi Tuna Salad** Sushi Grade Ahi Tuna, Pepper Crusted, Served on a Bed of Baby Greens, Tri-colored Tear Drop Tomatoes, Shaved Red Onion, Cucumber and Wonton Chips with Citrus Ponzu \$25

### GOURMET BOXED LUNCHES

Sandwich (see below for choices) Served on French Baguette or Focaccia with Cape Cod® Potato Chips, Choice of Cole Slaw, Garlic Dill Potato Salad or Ginger Mint Fruit Salad, Italian Panzanella Salad or Pasta Griglio, Giant Chocolate Brownie, Oatmeal Raisin or Chocolate Chip Cookie, Soft Drink or Spring Water (Minimum order of 25 please)

#### You may select up to three

**Breast of Turkey Club**

**Black Forest Ham & Cheddar**

**Cashew Chicken Salad**

**Water-Packed All White Tuna**

**Roast Beef** and Horseradish Aioli

**Grilled Vegetable** and Herb Mascarpone

**Grilled Chicken Breast and Pesto Sandwich**

Roasted Red Pepper Aioli

**Chicken Caesar Wrap** on Spinach Tortilla

\$19

### EXPRESS SANDWICH BUFFET

**Assorted Ready-made Sandwiches to Include Grilled Chicken, Turkey Breast, Roast Beef and Vegetarian** Served on Panini and Focaccia

Breads served with Garlic Dill Potato Salad, Ginger Mint Infused Fresh Salad, Crudités Relish Tray and appropriate condiments, Brownies and Cookies