**BRUNCH, $15.50**
Yogurt bar with fresh seasonal berries and granola
Sliced smoked salmon with dilled cream cheese, capers, red onions, and bagels
Frittata primavera
Chicken croquettes with tarragon cream sauce
Italian bacon
Red potatoes with lemon, chives, and parsley
Assorted bagels, petite danish, and petite croissants
Juice, coffee, hot tea, iced tea, and ice water

**BOX LUNCH 1, $8.95**
Flaked tuna in pistachio-dill mayonnaise with tomato slices, swiss cheese, and sweet pepper relish on sourdough baguette
Tortellini and vegetables tossed with basil vinaigrette
Red seedless grapes
White chocolate-cherry bar
Soda
Condiments

**BOX LUNCH 2, $9.95**
Portobello mushrooms, roasted peppers, roma tomatoes, fresh mozzarella, fresh basil, and extra virgin olive oil on a spinach-feta focaccia wedge
Dried fruit couscous salad
Whole fruit
White and dark chocolate blondie
Soda
Condiments

**SERVED LUNCHES**
Chilled fillet of seared salmon with cucumber and bell pepper salad, radicchio, and seasoned potato crisps, dill-caviar vinaigrette, $13.95
Vermicelli, chicken, and shiitake mushrooms tossed in diced tomato, garlic, and white wine sauce and sprinkled with shaved parmesan cheese, $9.50
Grilled tuna tostada: grilled tuna steak with black bean and mango salsa served on a flour tortilla with avocado, lime, red onion vinaigrette, sprinkled with minced red pepper and chives, $13.50

**LUNCH BUFFET 1, $16.50**
Farfalle pasta salad with spinach and mushrooms
Crisp lettuce with marinated baby shrimp, julienne ham and swiss, sliced celery, green olives, and oregano-lemon vinaigrette
Quinoa stuffed tomatoes
Basil chicken in phyllo with coconut-curry sauce
Salmon and new potato cakes with spring onion aioli
Assorted petite rolls and butter
Italian rum layer cake
Coffee, hot tea, iced tea, and ice water
LUNCH BUFFET 2, $14.50
Chilled citrus marinated vegetables
Chicken, walnut, and grape salad with tarragon dressing
Gingered squash quiche with pineapple chutney
Veal and mushroom meatloaf with tomato brown gravy
Red Bliss mashed potatoes
Steamed green peas with shredded lettuce
Assorted petite rolls and butter
Marionberry pie with chantilly cream
Coffee, hot tea, iced tea, and ice water

COLD HORS D’OEUVRES
Fresh tuna Basquaise on garlic crouton, $180/100
French Brie with fresh herb mural and assorted crackers, per 40 sv, $1.45/sv
Bow tie pasta salad with garden vegetable salsa, $1.50/sv
Herbed red potato rounds topped with sour cream and caviar, $120/100
Chicken, almond, and orange tartlettes with red onion relish, $140/100
Sliced smoked salmon pinwheels with dill-lime cream cheese on toasted bread rounds, $150/100
Grape leaves filled with rice, duck breast, country ham, and toasted pignoli nuts, $150/100
Marinated shrimp wrapped in snow peas, $225/100
Sliced cucumber topped with vegetable-herb cream cheese, $75/100
Smoked lobster and asparagus tartlettes, $265/100

HOT HORS D’OEUVRES
Grilled vegetable brochettes with Italian herb marinade, $125/100
Toasted goat cheese tartlettes filled with wine braised artichokes, $125/100
Bouchées filled with smoked trout Florentine, $120/100
Curried beef in wonton shells topped with mango-papaya chutney, $160/100
Shrimp and smoked gouda wrapped in phyllo with garlic-yogurt dipping sauce, $250/100
Warm wild mushroom profiteroles, $150/100
Skewered gingered salmon with pistachio crumbs, $295/100
Grilled petite lamb chops with mint pesto, $350/100
Puff pastry shells filled with spiced black beans, chèvre, and minced vegetables, $115/100

RECEPTION SWEETS
Chambord-chocolate fondue with cake cubes and assorted fresh fruit, $2.75/sv
Petite cannoli filled with sweet ricotta and butter roasted almonds, $135/100
ginger-white chocolate truffles, $165/100
Strawberry breakfast twist, $17/ea
Petite pear and cinnamon diamonds, $22/doz
Cherry coffee cake ring, $17/ea
Assorted petite sweets, $225/100

APPETIZERS
Spinach fettucine with shrimp, feta, kalamata olives, and plum tomato, $7.95
Fresh asparagus, Arborio rice and spring mushroom cake over thyme tomato puree, $5.95
Spinach and smoked Gouda manicotti, ragù of wild mushrooms, and garlic confit, $7.95
SOUPS
Chilled sorrel, leek, and pea with fennel seed croutons, $2.75
Chilled cucumber, buttermilk, and yogurt with fresh mint and dill, $1.95
Spring vegetable with focaccia croutons, $2.50
Cream of potato and sorrel with chives, $2.75
Chilled fennel and orange with Pernod-yogurt drizzle, $2.25
Saffron, onion, and lump crab with tarragon-chive swirl, $4.25

SALADS
Goat cheese tart with mixed baby greens, roasted garlic, and balsamic vinaigrette, $3.95
Mesclun with edible flowers, red currants, and dressing of honey, lime, yogurt, and chutney, $3.50
Mélange of spring greens with enoki mushrooms, pear tomatoes, sage Derby cheese, and strawberry-kiwi vinaigrette, $3.95
Lemon-dill vinaigrette marinated asparagus served with puff pasty triangles and dressed greens, $3.95
Selection of baby lettuce with julienne prosciutto, marinated chèvre, sliced olives, and Italian herb vinaigrette, $3.95

INTERMEZZO
Strawberry sorbet, $2.25
Citrus marinated melon balls in Midori, $2.25
Pear and black pepper sorbet, $2.25
Sweet-and-spicy gingered papaya, $2.50
Lemon sorbet, $2.25

DINNER ENTRÉES
Mint pesto marinated loin of lamb served over white bean ragoût, complemented by a red bell pepper filled with peas and baby vegetables, $24.50
Roasted sesame halibut with rice vinegar napa cabbage, curried wild mushroom couscous, honey lime beurre blanc, $24.95
Baked chicken breast filled with sun-dried tomatoes and artichokes, lemon pepper pasta and snow peas with julienne peppers, basil cream sauce, $15.95
Roasted pork loin medallions with rhubarb compôte, roasted baby carrots and pearl onions; barley, rice, potato cake, $16.95
Grilled fillet of salmon in lemongrass sauce with chili pepper linguine, asparagus, and shiitake mushrooms, $19.95
Boursin stuffed herbed chicken breast with white wine-shallot velouté, bacon and green onion mashed potatoes, and vegetable medley, $15.95
Hot, sweet, tart striped bass fillet served with coconut-jasmine rice and asparagus with orange-pistachio butter, $22.50
Mustard marinated beef tenderloin with bearnaise sauce, spinach, pea, red pepper timbale, and baked red potato shells with shiitake mushroom filling, $21.95
Roasted veal loin medallions topped with ragoût of green olives, prosciutto, and tomatoes and accompanied by saffron risotto cake and wilted radicchio and spinach, $24.95
DINNER BUFFET 1, $19.95
Curried couscous salad with raisins, peas, cashews, peppers, and ginger-lime vinaigrette
Mixed greens with hearts of palm, radishes, shredded carrots, and herbed cottage cheese dressing
Chilled mustard seed coated salmon with sauce vert and pickled red onions
Coconut breaded chicken breasts with roasted banana-coconut cream sauce
Kai Yang spiced jasmine rice
Black beans with mango chutney
Steamed asparagus with roasted Roma tomatoes
Corn muffins and butter
Warm chocolate-macadamia nut pudding topped with chantilly cream
Coffee, hot tea, iced tea, and ice water

DINNER BUFFET 2, $16.50
Orange, fennel, and red onion salad with citrus-mint vinaigrette
Watercress and mesclun with honey-poppysseed dressing
Baked trout almandine with lemon and capers
Cheese tortellini tossed with marinated chicken, dried tomatoes, and herbs
Sautéed parsleyed button mushrooms
Medley of sugar snap peas and julienne carrots
Dilled rice pilaf
Assorted petite rolls and butter
Sour cherry trifle
Coffee, hot tea, iced tea, and ice water

DESSERTS
Raspberries, strawberries, and blueberries in a dark chocolate cup with lemon curd and chantilly cream, $4.95
Banana-rum mousse with dried tropical fruit compote, $4.25
Chocolate-ricotta Bavarian with sweetened sour cream and cherry sauce, $4.50
Frozen mango mousse topped with fresh papaya and kiwi, $4.25
Strawberries Romanoff: strawberries marinated in orange liqueur and topped with whipped cream, $3.50
Chocolate terrine garnished with nuts and fresh berries, $5.25
Lemon poppyseed cake with tart lemon sauce, $2.95
Tropical fruit soup with mango sorbet and almond cookie, $4.50
Strawberry-amaretto cheesecake, $4.25
Honey and lavender mousse, $4.25
Kiwi soufflé glacé, $4.25