



LUNCH / PLATED



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INCLUDES FRESHLY BREWED "LA COLOMBE" COFFEE & "PALAIS DES THES" TEAS

LUNCH / \$58

STARTERS (Choose 2, served family style)

SHORT RIB & PICKLED JALAPENO BAO BUN chimichurri, watercress
CUBAN EMPANADITAS beef, chorizo, peppers, cumin, paprika
KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, garlic crouton
HEARTS OF PALM SALAD avocado, lime jalapeno dressing
WATERMELON & HEIRLOOM TOMATO feta, serrano peppers, mint, pomegranate
AHI TUNA & SALMON POKE pickled ginger, asparagus, wasabi tobiko, hijiki
SPICY-CRISPY ROCK SHRIMP chili-lime mayo, cucumber, sesame

ENTREES (Choose 2, guest to select on site)

CRISPY BLACK GROUPER TACOS chili aioli, cabbage slaw, spicy-lime salsa
BUTCHER BURGER cheddar, tobacco spiced onion rings, black pepper bacon, pickled jalapenos, BBQ sauce
ROASTED FREE RANGE CHICKEN SALAD baby kale, shaved vegetables, lemon-oregano dressing
TONNATO STYLE TUNA SALAD cannellini beans, fennel, arugula, radicchio, cured black olive
LOTS OF GRAINS BOWL flax seed, sunflower seed, kale, avocado, grapefruit, jicama, tamarind-guava vinaigrette
TURKEY CUBAN SANDWICH swiss cheese, ham, homemade pickle, spicy mustard
BLACK GARLIC SKIRT STEAK SALAD watercress, avocado, cucumbers, rye brisure (\$10 supplement)
ORA KING SALMON summer bean salad, Cerignola olive, confit lemon aioli (\$10 supplement)

DESSERT (Choose 1):

MILK CHOCOLATE PEANUT BUTTER CROQUANT roasted plantain ice cream
GUAVA TORTICAS DE MORON tropical fruit, Meyer lemon sorbet
WARM CHOCOLATE CAKE candied hazelnuts, frangelico-whipped cream
TRES LECHES cuban san lino rum-raisin ice cream, chili-confit pineapple
COCONUT MERINGUE PANNA COTTA key lime sorbet
CUBAN FLAN "HAVANA" orange cointreau fool, coffee crumbs, all spice-coffee granita
SEASONAL FRUIT & BERRIES
SORBET: banana-passion fruit, pina colada, coconut-lime, Meyer lemon
ICE CREAM: lemon ricotta, gianduja chocolate, banana, rum-raisin





LUNCH / BUFFET



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SANDWICHES & WRAPS / \$46

served with Terra Original Vegetable Chips

Groups of 6-10 (Choose 3 Sandwiches and Wraps)

Groups of 10+ (Choose 5 Sandwiches and Wraps)

SANDWICHES:

SMOKED TURKEY avocado, crispy onions, cranberry mayo, pepper jack, poppy seed roll

GRILLED BALSAMIC PORTOBELLO mozzarella, arugula, roasted peppers, fresh basil, ciabatta

BLACKENED TUNA tomato, boiled egg, olive tapenade, arugula, pesto mayo, focaccia

BLACK FOREST HAM Swiss, mustard, mayo, rye

STEAK SANDWICH watercress, tomato, hearts of palm, jalapeno aioli, baguette

ITALIAN sopressata, coppacolla, prosciutto, provolone, sundried tomato, oil, vinegar, Italian bread

ROAST CHICKEN SANDWICH cranberry chutney, currant mayonnaise, multigrain

ROAST TURKEY CLUB apple-wood bacon, lettuce, tomato, 1000 island dressing, panini

SHORT RIB caramelized onions, jack cheddar, panini

CUBAN pork, ham, Swiss cheese, homemade pickles, spicy mustard, Cuban bread

GRILLED VEGETABLES pesto, arugula on ciabatta

FRESH MOZZARELLA basil, tomato on baguette

SALADS (Choose 2):

ULTRA GREEN SALAD local veggies, ginger-balsamic vinaigrette

KALE CAESAR radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust

WATERMELON & HEIRLOOM TOMATO arugula, queso fresco

CURRIED RED BLISS POTATO SALAD

FUSSILI eggplant Siciliana, sundried tomato, pesto

MEDITERRANEAN ORZO SALAD tomatoes, olives, feta, fine herbs

ROASTED SWEET POTATO & CAULIFLOWER

honey mustard vinaigrette

LOTS OF GRAINS BOWL flax seed, sunflower seed, avocado, grapefruit, jicama, tamarind-guava vinaigrette

WRAPS:

GRILLED CHICKEN CAESAR parmesan

TUNA SALAD cornichon

GRILLED CHICKEN carrots, cucumbers, cilantro, iceberg, Thai peanut sauce

SPICY TUNA pickled ginger, miso vinaigrette, crispy shallots

ROAST TURKEY avocado and bacon wrap, herbs mayo

CURRIED ORGANIC CHICKEN raisin, romaine

PEPPERED TURKEY cranberry mayonnaise, arugula, brie

ROAST BEEF heirloom tomato, leaf lettuce, gorgonzola, chipotle aioli

GRILLED MEDITERRANEAN VEGETABLE

balsamic, hummus spread



DESSERT (Choose 1):

OATMEAL RAISIN, PEANUT BUTTER
OR CHOCOLATE CHIP COOKIES

RASPBERRY TARTS

FUDGE BROWNIES

ORANGE-BLOSSOM MADELEINES

COCOA-PUFF KRISPY BARS

BOXED LUNCH / \$50

Choose 3 sandwiches or wraps, 1 salad and 1 dessert
Boxed Lunches are served with Terra chips, whole fruit,
bottled water or soda.

LUNCH / BUFFET

DELI / \$40

served with Miss Vicki's potato chip)

MEATS roast beef, turkey breast, black forest ham, sopressata

CHEESES sharp cheddar, provolone, Swiss

ALBACORE TUNA SALAD

RELISH TRAY of lettuce, sliced tomato,

kosher dill pickles, assorted olives

CONDIMENTS low fat mayonnaise, Dijon mustard, 1000 island dressing

Artisan sliced bread and sour dough rolls

SIDES

CREAMY MACARONI SALAD

RED BLISS POTATO SALAD

NAPA CABBAGE COLE SLAW

DESSERT

CHOCOLATE CHIP COOKIES

THE ITALIAN JOB / \$55

ENTREES

BRICK CHICKEN DIABLO chili-broccoli rabe, rosemary, confit lemon crumb, mustard tarragon jus

ORRECHIETTE broccoli and fresh sausage

ANTIPASTO

PANZANELLA SALAD tomatoes, white balsamic, cucumber and fresh basil

ORZO STUFFED EGGPLANT fontina and herbed bread crumbs

KALE CAESAR SALAD radicchio, fennel,

anchovy lemon dressing, pine nuts, garlic croutons

ROSEMARY FOCACCIA

DESSERTS

TIRMISU Frangelico soak biscuit

RED BERRY TART orange blossom water crema

AMERICAN BBQ / \$58

ENTRÉES

BUTCHER BURGER SLIDERS cheddar, spiced crispy onions, bacon, pickled jalapenos, BBQ sauce

MANGO GLAZED BBQ CHICKEN BREAST

SIDES (Choose 3)

SOUTHERN STYLE RUSSET POTATO SALAD

NAPA, RADDICCHIO & APPLE SLAW

MARKET GREENS cucumber, ranch dressing

BOURBON BAKED BEANS

BRAISED KALE bacon

MACARONI & CHEESE

CHEDDAR-CHIVE BISCUIT sweet butter

DESSERTS

APPLE COBBLER

ROASTED PECAN PIE bourbon ice cream

ASIAN / \$62

SUSHI (Choose 4)

SPICY TUNA ROLL yuzu guacamole, sriracha, puffed rice

YELLOWTAIL & JALAPENO grated ginger, avocado soy glaze

SPICY CRISPY ROCK SHRIMP chili-lime mayo, cucumber, sesame

KING SALMON fresh & smoked salmon, avocado, cucumber, daikon sprouts

AHI TUNA & SALMON POKE pickled ginger, asparagus, wasabi tobiko, hijiki

COCONUT-MACADAMIA SHRIMP yuzu ginger-kewpie

CRUNCHY CURRIED LUMP CRAB mango, cilantro

SOBE VEGGIE yam, cucumber, avocado, yuzu, hoisin, shiso

SIDES

SHORT RIB & PICKLED JALAPENO BUNS chimichurri, watercress

HEARTS OF PALM SALAD kale, cucumber, lime jalapenos dressing

ASIAN RICE SALAD

DESSERTS

GUAVA TORTICAS DE MORON tropical fruit, Meyer lemon whipped cream

ORANGE-BLOSSOM MADELEINES

LUNCH / BUFFET

THE BEACH / \$68

ENTREE

CHURRASCO SKIRT STEAK fajita spices,
green tomatillos & culantro salsa
GRILLED BLACKENED SWORDFISH
citrus-red pepper enchilada

SIDES

HEARTS OF PALM SALAD kale, cucumber,
lime jalapenos dressing
WATERMELON & HEIRLOOM TOMATO queso fresco,
serrano peppers, mint, pomegranate
CUMIN BLACK BEANS & RICE
FRIED SMASHED PLANTAINS

DESSERT

CUBAN FLAN orange-Cointreau fool, coffee crumbs
KEY LIME PANNA COTTA coconut meringue

LT CLASSIC / \$80

ENTRÉE

FILET MIGNON steak sauce
ORA KING SALMON summer bean salad,
Cerignola olive, confit lemon aioli

SIDES

KALE CAESAR SALAD radicchio, fennel,
anchovy lemon dressing, pine nuts, garlic croutons
POTATO GRATIN "SOUBISE"
CUMIN ROASTED CARROTS lime, crème fraiche
BRUSSELS SPROUTS cipollini onions, guanciale
BLACK PEPPER POPOVERS

DESSERT

WARM CHOCOLATE CAKE, candied hazelnut,
Frangelico whipped cream
CUBAN FLAN HAVANA orange-Cointreau fool,
coffee crumbs, all spice-coffee granita

