

LUNCH MENU

(CG) CONTAINS GLUTEN | (GF) GLUTEN-FRIENDLY | (H) HALAL | (P) PALEO | (VO) VEGAN OPTION

STARTERS & ARTISAN TRAYS

HUMMUS TRAY

Creamy chickpea purée with garlic, tahini, and warm pita.

H | VO | CG

BABA GANOUSH

Smoky roasted eggplant dip served with olive oil.

H | VO | CG

FRESH VEGGIE TRAY

Crisp seasonal garden vegetables with herb-infused ranch.

H | VO | GF

FRUIT CHARCUTERIE

Elegant spread of dried fruits, glazed nuts, and mini muffins.

H | VO | CG

MEAT & CHEESE

Premium cured meats paired with aged artisan cheeses.

H | CG

TEA SANDWICHES

Classic English cucumber, pimento, and egg salad.

H | CG

VEGAN TEA SANDW.

Plant-based spreads on whole grain artisan breads.

H | VO | CG

SALMON CROSTINI

Chilled smoked salmon with dill cream on toasted points.

H | CG

OLIVE TAPENADE

Savory Kalamata olive and caper spread with crostini.

H | VO | CG

HOT HORS D'OEUVRES

SOUTHWEST EGGROLLS

Spiced chicken, black beans, and corn in a crispy shell.

H | CG

BEEF WELLINGTON

Prime beef with mushroom duxelles in golden puff pastry.

H | CG

COCONUT SHRIMP

Gulf shrimp fried in coconut batter with marmalade.

H | CG

SPANAKOPITA

Authentic Greek phyllo pastry with spinach and feta.

H | VO | CG

CHICKEN QUESADILLA

Griddled tortilla with spiced chicken and melted jack.

H | CG

VEGETARIAN SAMOSA

Crispy Indian pastry stuffed with spiced potatoes and peas.

H | VO | CG

CRAB RANGOON

Golden wontons filled with lump crab and cream cheese.

H | CG

FRIED CALAMARI

Tender rings lightly breaded with zesty marinara dip.

H | CG

BRIE & RASPBERRY

Flaky puff pastry with creamy brie and tart fruit.

H | CG

HANDCRAFTED SOUPS

LOBSTER BISQUE

Velvety cream soup with sherry and succulent lobster.

H

TOMATO BASIL

Slow-simmered vine tomatoes with fresh basil and cream.

H | VO

CHICKEN TORTILLA

Spicy broth with pulled chicken and roasted chilies.

H

MATZOH BALL

Traditional chicken broth with light, fluffy matzoh balls.

H | CG

CHICKEN RICE

Comforting herb broth with white rice and vegetables.

H

LENTIL SOUP

Hearty brown lentils with aromatic root vegetables.

H | VO

PREMIUM MAINS & SIDES

HERB TENDERLOIN

Slow-roasted sliced beef served with rosemary potatoes.

H | GF

MARYLAND CRABCAKES

Jumbo lump crab cakes seared with signature remoulade.

H

MEATBALLS (BEEF/VO)

Hand-rolled and served in a rich zesty marinara.

H | VO

CHICKEN SATAY

Grilled breast skewers with authentic savory peanut sauce.

H | GF

GOURMET SLIDERS

Bite-sized prime beef and chipotle chicken burgers.

H | CG

POTATOES AU GRATIN

Thinly sliced potatoes baked in a decadent cheese sauce.

H | VO

HERB ROAST POTATOES

Oven-crisped wedges with rosemary and olive oil.

H | VO

SWEET POTATO HASH

Roasted seasonal yams with caramelized onions.

H | VO

SIGNATURE MAC & CHEESE

Five-cheese blend baked with a buttery breadcrumb crust.

H | CG

THE SWEET FINALE

BROWNIE TRAY

Goey double chocolate brownies with fudge drizzle.

H | VO

GOURMET COOKIES

Assorted chocolate chip, oatmeal, and sugar cookies.

H | VO

PETIT FOURS

Delicate layered bite-sized cakes with floral icing.

H | VO

MINI CHEESECAKE

New York style bites with seasonal berry compote.

H|VO

VEGAN PASTRIES

Chef's selection of plant-based tarts and cakes.

VO

FRUIT & BERRY BITE

Shortbread crust filled with custard and fresh fruit.

H|VO