



Is it Lunch **Yet?**

Find a fresh perspective

2017/2018
Fall & Winter



All selections include Dessert and served with Coffee and Iced Tea

Entrées

Chicken Salad Croissant **22.00**
with Dried Cranberries, Mustard and Rosemary,
served with Fruit Salad

Roasted Turkey on Asiago Ciabatta **19.00**
with Lettuce, Tomato, Red Onion,
Honey Pepper Bacon, & Cheddar,
served with Pasta Salad

Harvest Salad **23.00**
Baby Kale & Romaine Salad with Roasted Chicken,
Asiago, Croutons, Shaved Parmesan, Butternut
Squash and Roasted Red Peppers. Served with
a Maple Vinaigrette and Fresh Baked Bread

Quick Lunches

Desserts

Choose One:

Caramel Apple Pie **(V)**
Pumpkin Pie **(V)**
Pumpkin Cheesecake **(V)**
Chocolate Cake **(V)**
Red Velvet Cake **(V)**
Tiramisu Cake **(V)**

Enhance any Lunch Menu with these Seasonal Soups

4.50 per guest

Sweet Potato Bisque **(V)**
Chicken Tortilla Soup
Vegetable Beer Cheese **(V)**
Loaded Baked Potato
Tuscan Sausage and Kale
Cream of Roasted Cauliflower **(V)**

A 22% service charge and current sales tax will be added to the menu prices. All pricing subject to change.



Plated Luncheons

All entrees include choice of one Starter, one Dessert (see previous page), and served with Freshly Baked Bread, Coffee and Iced Tea

Starters

Choose One:

- Garden Green Salad with Choice of Dressing **(VE),(GF)**
- Traditional Caesar Salad **(V)**
- Kale Slaw with Cranberry and Walnuts
- Greens with Roasted Beets, Toasted Pistachios, Goat Cheese **(V,GF)**
- Curried Butternut Squash Salad
- Winter Harvest Salad with Roasted Fennel, Spiced Poached Pears and Candied Walnuts **(VE,GF)**
- Orchard Salad - Greens, Roasted Apples, Candied Pumpkin Seeds, Dried Tomatoes & Butternut Squash /Honey Vinaigrette **(VE,GF)**

Entrée Selections

- Harvest Vegetable Roulade (V) 23.00**
Served with Sweet and Sour Braised Greens and an Autumn Butternut Squash Puree
- Spiced Black Bean Cakes (VE,GF) 23.00**
With Grilled Sweet Potato and Southwest Vegetable Hash. Finished with a Spicy Honey
- Apple Braised Pork Loin (GF) 26.00**
With Sweet Potato Mash, Bacon Roasted Brussel Sprouts and topped with an Apple Walnut Compote

- Guajillo Crusted Chicken Breast 26.00**
With Tomato Cilantro Rice and Roasted Sweet Corn. Finished with a light Avocado Cream
- Roasted Chicken 27.00**
Stuffed with Kale and Bacon. Paired with Caramelized Onion Yukon Gold Potatoes and Grilled Broccoli
- Pan Seared Chicken (GF) 25.00**
With Sour Cream & Chive Mashed Potatoes and Parmesan Crusted Green Beans. Topped with Lemon Herb Pan Au Jus
- Fennel Crusted Filet of Salmon 29.00**
With Cinnamon Honey Carrots & Truffled Fingerling Potatoes and a Maple Buerre Blanc
- Crispy Tilapia 26.00**
With Japanese Sticky Rice, Fresh Snow Pea Slaw and a Sweet Soy Reduction
- Balsamic Glazed Beef Tender (GF) 35.00**
With a Creamy Pumpkin Risotto and Roasted Broccolini Topped with Spicy Gorgonzola Cheese
- Smoked BBQ Short Ribs 33.00**
With a Hearty Cheese Grits and Sweet & Sour Collard Greens



Lunches on the “Go”

Unless noted, all lunches include a Soda or Bottled Water, Assorted Cookies, Brownies, or Dessert Bar, and choice of side (Pasta, Potato or Fresh Fruit Salad, or Cole Slaw). A maximum of two different entree selections may be made per group. Whole fruit may be added for \$1.50 each

Chicken Caesar Salad 22.00

Marinated Grilled and Chilled Chicken with Hearts of Romaine Lettuce, Toasted Asiago Cheese, Caesar Dressing, and Thyme Croutons, served with Mini Pretzels

Asian Wrap 22.00

Oven Roasted Red & Green Peppers, Snow Peas, Red Cabbage, Water Chestnuts & Julienned Carrots, with Sesame Soy Marinated Tofu & a Sweet Chili Vinaigrette

Add Sesame Soy Grilled Chicken 3.00

Grilled Chicken Salad 22.00

Freshly made Grilled Chicken Salad with Green Onions, Herbed Mayonnaise, Leaf Lettuce & Tomato on a Fresh Baked Croissant, served with Kettle Cooked Potato Chips

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Turkey, Bacon and Swiss Club 22.00

Peppered Turkey Breast, Apple Smoked Bacon, Baby Swiss Cheese on Sliced Multigrain Bread, with Lettuce, Tomato, and Pesto Mayonnaise, served with Kettle Cooked Potato Chips

Fall Feast Wrap 22.00

Flour Tortilla with Oven Roasted Turkey Breast, Cranberry Mayonnaise, Harvest Greens, Shredded Cheddar and Caramelized Onion. Served with Kettle Cooked Potato Chips

Smoked Bacon, Lettuce and Tomato 22.00

Smoked Bacon, Green Leaf Lettuce and Tomatoes, Potato Bread Roll, Herbed Mayonnaise, served with Kettle Cooked Potato Chips

Light & Fit Wrap 22.00

Spinach Flour Tortilla Wrap with Herb Quinoa, Grilled Chicken, Roasted Red Peppers, Onion Strings, Tomato Jam & Goat Cheese, served with Mini Pretzels



Easy Lunch Buffets

A 22% service charge and current sales tax will be added to the menu prices. Buffet Price is per person.

All Buffets served with Coffee & Iced Tea

A surcharge of \$100 will be added if less than 30 guests. All pricing subject to change

Butcher Shop Deli

25.00

Served with Assorted Artisan Breads and Rolls, Tomatoes, Lettuce, Onions, Pickles, Olives, and Condiments. Includes Cookies, Brownies & Blondies

Salads

Choose Two:

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|---|-----------------------------|
| Tossed Greens
with 2 Dressings | Tomato and Mozzarella Salad |
| Potato Salad
with Lusty Monk Vinaigrette | House Made Slaw |
| Fruit Salad | Garden Rotini Pasta Salad |

Meats & Cheeses

Choose Three Meats and Three Cheeses:

- | | |
|--------------|-----------------------------|
| Cured Ham | Roasted Turkey Breast |
| Roast Beef | Herbed Lemon Chicken Breast |
| Pastrami | Capicola Genoa Salami |
| Aged Cheddar | Provolone |
| Swiss | Pepper Jack |

Carolina BBQ Buffet

27.00

- House Made Slaw
- Tossed Garden Salad with 2 Assorted Dressings
- Barbequed Pork
- Choice of Fried or Barbequed Chicken
- Baked Beans
- Mac 'n' Cheese
- Cornbread and Biscuits
- Chef's Selection Dessert

It's a Wrap

26.00

- Garden Salad with 2 Dressings
- Pesto Parmesan Potato Salad
- Sweet Spiral Ham Wrap with Sliced Aged Cheddar with Spring Mix, Sliced Roma Tomatoes, & Mustard Aioli
- Oven Roasted Turkey Wrap with Provolone, Spring Mix, Roasted Tomatoes, Red Onion Strings & Pesto Mayonnaise
- Vegan Roasted Vegetable Wrap with Oven Roasted Julienned Vegetables, Harvest Greens & Roasted Red Pepper Hummus
- House Made Potato Chips
- Sriracha Ranch Dipping Sauce
- Brownies & Blondies

Vanderbilt Tradition 29.00

Kale Caesar Salad with Shaved Parmesan and Toasted Asiago Croutons **(V)**
Sliced Roast Turkey Breast with Sweet Onion Veloute
Sliced Beef Tender with Dried Cherry Bourbon Demi-Glace **(GF)**
Butternut Squash Risotto **(V,GF)**
Brown Butter Green Beans **(VE,GF)**
Coriander Honey Carrots **(VE,GF)**
Caramel Apple Pie **(V)**

Autumn Afternoon 29.00

Harvest Green Salad with Sweet Roasted Apples, Walnuts and House Pickled Onions **(VE,GF)**
Rosemary Marinated Chicken with Lemon Butter Sauce **(GF)**
Pomegranate Crusted Salmon **(GF)**
Sweet Potato Hash **(VE,GF)**
Roasted Broccoli and Cauliflower **(VE,GF)**
Pumpkin Pie **(V)**

Southwest Market 28.00

Tomato Avocado Salad with Queso Fresco **(V)**
Sweet and Spicy House Slaw **(VE,GF)**
Chicken Tortilla Soup
Guajillo Crusted Chicken Breast with Grilled Tomatillo Salsa
Chili Braised Beef with Tomato Demi **(GF)**
Cilantro Lime Rice **(VE,GF)**
Southwest Vegetable Hash **(VE,GF)**
Cinnamon Dusted Churros **(V)**

Tuscan Heritage 28.00

Antipasto Salad with Fresh Baby Mozzarella, Grape Tomatoes, Pepperoncini, Kalamata Olives and Chiffonade of Basil **(V,GF)**
Green Salad with Marinated Artichoke Hearts, Parmesan, Roasted Bell Peppers, Red Onion Strings & Sun Dried Tomato Vinaigrette **(V,GF)**
Marsala and Tomato Braised Pork Loin
Grilled Chicken Breast with Balsamic Caramelized Fennel **(GF)**
Pesto Roasted Fingerling Potatoes **(V,GF)**
Grilled Lemon Broccolini **(V,GF)**
Tiramisu Cake **(V)**

Winter Harvest 28.00

Kale Slaw with Walnuts and Dried Cranberries **(V)**
Harvest Green Salad with Dried Cherries, Gorgonzola, Spiced Nuts & a Potato Vinaigrette **(V,GF)**
Roasted Pork with Apples and Brown Sugar **(GF)**
Pan Seared Chicken with Maple Fig Compote
Smoked Gouda Mashed Potatoes **(V,GF)**
Curried Root Vegetable Hash **(V,GF)**
Caramel Brule Cheesecake **(V)**



IRON CHEF MEALS



Served in individual enameled cast iron cookware for groups of 35 or less, includes Freshly Baked Bread, Chef's Choice Dessert, Coffee & Iced Tea

Orange Poached Salmon **29.00**
over Soba Noodles with Miso Broth

Smoked Sausage **28.00**
over Caramelized Onion Grits & Cheddar Cream **(GF)**

Balsamic Glazed Chicken **28.00**
over Tuscan Orzo with Broccolini

BBQ Braised Short Ribs **29.00**
with New Potatoes and Sweet & Sour Collards

Fried Tofu **25.00**
with Wild Mushroom Fricassee & Barley Stir Fry **(VE)**

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V-Vegetarian VE-Vegan GF-Gluten Free