

Luncheon Served Menus

All Lunches Served with our Jungle-riffic Bread basket with Assorted Dinner rolls, Grissini, Flatbreads, Creamy Butter Freshly Brewed Regular and Decaffeinated Coffees and Teas

STARTER COURSE

Mixed Wild Greens

Drizzled with Raspberry Vinaigrette

Classic Caesar Salad

With Herb Toasted Croutons & Parmesan

Capresa Salad

Vine Ripen Tomatoes, Fresh Mozzarella Cheese
Drizzled with Balsamic Vinaigrette

Hearts of Palm Salad

Mandarin Segments & Mango Vinaigrette

Grilled Portobello Mushroom

Mixed Wild Greens and Balsamic Vinaigrette

Chilled Asparagus Spears

Drizzled with Balsamic Vinaigrette

MAIN COURSE

Chicken Caesar Salad

Julienne Strips of Grilled Chicken Breast
Nestled on Crisp Leaves of Romaine Lettuce

Salad Trio

Chicken, Tuna Fish and Egg Salad
Arranged on a Bed of Crisp Greens Served
with Pasta Salad and Fruit Garnish

Grilled Breast of Chicken

Rice Pilaf, Julienne Vegetables
Peppercorn Sauce

Chicken Florentine filled with Spinach

Pecorino Cheese, Sundried Tomato, Pine Nuts
Roasted Garlic Whipped Potatoes, Baby Carrots

Sour Orange Mojo Marinated Pork Loin

Yellow Rice Pilaf, Broccoli Spears Polonaise

Churrasco with Chimichurri Sauce

Saffron Rice, Fried Plantains

Pecan Crusted Grouper

Frangelico-Pineapple Sauce
Fruit Flecked Rice, Baby Carrots

Seared Fillet of Salmon

Almond Couscous,
Seasonal Vegetable Medley

Grilled Snapper Amandine

Couscous, Market Vegetable

Filet Mignon

Roasted Garlic Whipped Potatoes
Broccoli Polonaise, Green Peppercorn Sauce

Treetop Mixed Grill

Fillet of Salmon, Breast of Chicken,
Medallion of Beef, Peppercorn Sauce
Roasted Red Potatoes, Market Vegetable

DESSERT COURSE

New York Style Cheesecake Raspberry Compote

Mile High Carrot Cake

Double Chocolate-Chocolate Cake

Toasted Coconut Flan

Piña Colada Cheesecake

Chocolate Crusted Key Lime Pie Natural Strawberry Coulis