

Luncheon Course Accompaniments

SOUPS

Cream of Chicken and Minnesota Wild Rice Soup

Roasted Tomato and Basil Soup with Tortellini

Mushroom Bisque

Potato Leek with Fresh Chives

Tortilla Soup

Chicken Florentino

Alternative Soup Selections

\$3.00 additional per person

Lobster Bisque

Maryland Crab Chowder and Roasted Corn Chowder

Drake's Bookbinder Soup Au Sherry

SALADS

Garden Salad

*Field Greens, Grape Tomatoes, Cucumbers,
Julienne Carrots and Radicchio*

Caesar Salad

*Crisp Romaine Lettuce, Garlic Croutons
and Fresh Parmesan Cheese*

Windsor Salad

*Romaine and Iceberg Mix, Radicchio,
Red Onion, Mandarin Oranges,
Strawberries and Sunflower Seeds*

Drake Salad

*Field Greens, Belgian Endive, Grape
Tomatoes, Artichoke Hearts,
Roasted Peppers and Toasted Pine Nuts*

Spinach Salad

*Baby Spinach, Radicchio, Red Onion,
Walnuts, Chopped Bacon and Bleu Cheese*

Fruit Cup

*Seasonal Fresh Fruit Cup
Served Chilled on Ice*

***Selection of Two Dressings: Homemade Italian, Drake White French, Poppy Seed, Bleu Cheese,
Ranch, Raspberry Vinaigrette and Balsamic Vinaigrette***

Alternative Salad Selections

\$3.00 additional per person

Capri Salad

*Fresh Buffalo Mozzarella, Beefsteak
Tomatoes, Fresh Basil on a Bed of Romaine
Lettuce Served with Extra Virgin Olive Oil and
Balsamic Vinaigrette*

Marinated Asparagus Salad

*Tender Grilled Asparagus marinated in a
Lemon-Herb Vinaigrette and served
on a bed of Radicchio and topped
with Roasted Red Peppers and Pine Nuts*

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Desserts

White Chocolate Mousse Cake
with Raspberry Coulis

Tiramisu
Served with Kahlula Chocolate Sauce

Lemon and Raspberry Sorbet
Topped with Fresh Berries

Carrot Cake

Carmel Brownie Cheesecake

Deep Dish Apple Pie
with Amaretto Caramel Sauce

New York Cheesecake
with Strawberry Sauce

Chocolate Flourless Cake
with Chambord Chocolate Sauce and Fresh Berries

Decadent Dessert Enhancements

Chocolate Bombe
An Amazing Plated Presentation!
Served with Raspberry Coulis and Chocolate Chambord Sauces
\$5.00 additional per person

Sweet Table
An Assortment of Miniature Pastries, Chocolate Covered Strawberries, Mousse Cups,
Italian Butter Cookies and a Sliced Fresh Seasonal Fruit Display
\$10.00 additional per person

Bananas Foster and Cherries Jubilee Station
What a spectacle! Flambéed right in front of your eyes! Served over Vanilla Ice Cream
\$5.50 additional per person (Requires a chef fee of \$75.00)

Cold Luncheon Salads

Please select Soup and Dessert to compliment your Luncheon

Chicken Caesar Salad

*Crisp Romaine Lettuce, Fresh Shaved Parmesan Cheese, Grilled Breast of Chicken,
Garlic-Herb Croutons, Caesar Dressing
\$19.95 per person*

Greek Salmon Salad

*Grilled Marinated Atlantic Salmon served over a Mixture of
Spinach and Field Greens, Tomato, Cucumbers, Olives and Capers
served with a Lemon-Dill Vinaigrette, Sun-dried Tomato and Oregano Dressing
\$21.95 per person*

Trio Salad

*Sampling of Three refreshing Salads:
Grape and Almond Chicken Salad
Tuna Salad
Waldorf Salad
Served with Vegetable Crudités on a Bed of Romaine Lettuce
\$19.95 per person*

Savory “Flat Iron” Steak Salad

*Marinated Flank Steak served with Grilled Portobello Mushrooms,
Tuscan Bean Salad, Tomatoes and Roasted Peppers served over Field Greens
topped with Basil Aioli Dressing
\$21.95 per person*

California Cobb

*Diced Chicken, Avocado, Blue Cheese, Eggs, Bacon, Tomatoes and Scallions
Served with Blue Cheese and Balsamic Dressings on the side
\$20.95 per person*

Vegetarian Salad Selections

Trio Vegetarian

*Sampling of Three Refreshing Salads:
Greek Tomato and Feta Salad
Waldorf Salad
Grilled Vegetable Pesto Salad
Served with Vegetable Crudités on a Bed of Romaine Lettuce
\$18.95 per person*

Vegetarian Cobb Salad

*Avocado, Bleu Cheese, Tomato, Egg, Scallions, Cucumber and Bell Peppers
Served with Bleu Cheese
Waldorf Salad
Greek Tomato and Feta Salad
\$18.95 per person*

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Cold Luncheon Sandwiches

Please select Soup or Salad and Dessert to compliment your Luncheon

Italian Chicken Capri Focaccia Sandwich

*Grilled Marinated Chicken Breast, Roasted Peppers, Romaine Lettuce
Provolone Cheese and Pesto Mayonnaise
Served on Freshly Baked Tomato Focaccia Bread with
Tortellini Pasta Salad and Greek Tomato Salad
\$20.95 per person*

Club Wrap

*A Tomato Flour Tortilla filled with Oven Roasted Turkey, Cured Ham, Bacon, Lettuce,
Tomato, Cheddar Cheese and Mayonnaise
Served with Garden Vegetable Rotini Salad and Fruit Salad
\$19.95 per person*

Tenderloin Steak Sandwich

*Garlic and Herb Roasted Tenderloin served cold on a French Baguette topped
with Caramelized Onions, Lettuce, Tomato and Roasted Garlic Mayonnaise
Accompanied by a Mediterranean Pasta Salad and Relishes
\$24.95 per person*

The All American Sandwich

*A Hearty Sandwich filled with Thinly Sliced Roast Beef, Cured Ham, and Oven Roasted
Turkey, Lettuce, Tomato, Cheddar and Swiss Cheeses
Layered on a Sub Roll accompanied by Red Bliss Potato Salad and Pasta Salad
\$20.95 per person*

Pecan and Grape Chicken Salad

*Tender diced White Meat Chicken tossed with Pecans,
Red Grapes, Celery and Mayonnaise
Served on a Flaky Croissant with Grilled Vegetable Salad and Sliced Fruit Garnish
\$19.95 per person*

Grilled Vegetable Wrap

*Grilled Seasonal Vegetables, Field Greens and Pesto Mayonnaise
Stuffed in a Tomato Flour Tortilla
Served with Garden Vegetable Rotini Salad and Fruit Salad
\$18.95 per person*

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Hot Luncheon Entrees

*Please select Soup or Salad and Dessert to compliment your Lunch Entrée.
Chef's Choice of Starch and fresh Seasonal Vegetable, Rolls and Butter accompany all entrees
Freshly Brewed Starbucks Coffee, Decaffeinated Starbucks Coffee and Hot Tea Assortment*

Hazelnut Chicken

*Boneless Breast of Chicken breaded with Toasted Hazelnuts and Japanese
Bread Crumb, Stone Ground Mustard Sauce
\$22.95 per person*

Pesto Encrusted Salmon

*with Lemon-Basil Cream Sauce
\$23.95 per person*

Chicken Florentine

*Stuffed Breast of Chicken with Spinach, Wild Rice and Mushrooms, Sherry Wine Sauce
\$23.95 per person*

Herb Crusted Pork Loin

*Jack Daniel's Apple Cream Sauce, Roasted Garlic and
Caramelized Onion Mashed Potatoes
\$22.95 per person*

Tenderloin of Beef Medallions

*Herb seasoned Tenderloin sliced and served with a Wild Mushroom Ragout
\$27.95 per person*

Chicken Piccata

*Breast of Chicken dipped in Egg Batter, sautéed and served with a Lemon Caper Sauce
\$22.95 per person*

Sautéed Tilapia

*Sauce Veracruz
\$22.95 per person*

Pasta Allegro with Chicken

*Penne Pasta sautéed with Seasonal Grilled Vegetables, topped with a Julienne Grilled
Chicken Breast tossed with a Sun-dried and Basil Cream Sauce
\$21.95 per person*

Asparagus and Portobello Risotto

*Topped with Sautéed Shrimp Scampi
\$23.95 per person*

Luncheon Vegetarian Entrees

Asian Stir-Fry

*Oriental Vegetables, Mandarin Teriyaki Glaze and Fried Rice
\$19.95 per person*

Pasta Primavera

*Penne Pasta and Grilled Seasonal Vegetables tossed in a Pesto Garlic Sauce
\$19.95 per person*

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Express Lunch Buffets

These Buffets require a minimum of 12 people

New York Deli

*Cured Ham, Roasted Turkey, Lean Roast Beef
Swiss and Cheddar Cheeses
Lettuce, Sliced Tomatoes, Red Onion and Relishes
Redskin Potato Salad
Pasta Primavera Salad
Assorted Breads and Rolls
Dessert Bars
Assorted Gourmet Cookies
\$20.95 per person
(Add Soup for \$2.00 per person)*

Southwest Buffet

*Southwestern Caesar Salad
Blue and Yellow Tortilla Chips with Salsa
Make your own Beef and Chicken Fajitas
Served with sautéed Peppers and Onions, Shredded Cheddar Cheese,
Shredded Lettuce, Pico de Gallo, Guacamole, Sour Cream and Jalapenos
Flour Tortillas
Spanish Rice
Margarita Key Lime Pie
\$23.95 per person
(Add Black Bean or Chicken Tortilla Soup for \$2.00 per person)*

The Pizzeria

*Caesar Salad
Marinated Tomato and Cucumber Salad
Assorted Pizzas
Penne Pasta with Meatballs in a Marinara Sauce
Garlic Breadsticks
Mini Cannolis and Éclairs
\$22.95 per person
(Add Minestrone or Tomato Basil Soup for \$2.00 per person)*

The Orient

*Crab Rangoons with Sweet and Sour Sauce
Vegetable Spring Rolls with Plum Sauce
Cashew Chicken
Beef and Broccoli
Stir-Fried Vegetables and Fried Rice
Fortune Cookies and Almond
\$24.95 per person
(Add Hot and Sour Soup for \$2.00 per person)*

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Lunch Buffets

Minimum of 25 guests or a \$100.00 fee will apply for groups under 25 people

All buffets are served with Freshly Brewed Starbucks Coffee, Decaffeinated Starbucks Coffee and Hot Tea

If chosen for as a dinner buffet please add \$3.00 a person

Boardroom Deli

*Chef's Homemade Soup of the Day
Oven Roasted Turkey, Roast Beef and
Cured Ham
Tuna Salad
Pasta Primavera Salad
Red Skin Potato Salad
Assorted Cheeses
Relishes
Lettuce, Sliced Tomatoes and Onions
Assorted Breads and Rolls
Cookies and Dessert Bars
\$23.95 per person*

South of the Border

*Tortilla Soup
Southwest Caesar Salad
Blue and Yellow Corn Tortillas with Salsa
Make your own Beef and Chicken Fajitas
Sautéed Peppers and Onions, Pico de Gallo,
Shredded Cheddar Cheese,
Guacamole, Sour Cream, Jalapenos
Flour Tortillas
Refried Beans and Spanish Rice
Cinnamon Sugar Coated Churros
Margarita Key Lime Pie
\$26.95 per person*

A Taste of the Drake

*Drake's Bookbinder Soup Au Sherry
Drake Salad
Grilled Vegetable Display with Roasted Red
Pepper Aioli
Sliced Roasted Tenderloin of Beef served with a
Wild Mushroom Ragout
Drake Au gratin Potatoes
Seasonal Vegetable Medley
Chef's Pastry Display
\$29.95 per person*

The Picnic

*Fruit Salad
Greek Tomato and Cucumber Salad
Red Bliss and Roasted Corn Potato Salad
BBQ Chicken Breasts and Hamburgers
Sliced Tomato, Red Onion and Lettuce
Sliced Cheeses and Relishes
Assorted Sandwich Buns
Miniature Corn on the Cobb
Seasoned Steak Fries
Apple Streusel Squares and Rice Crispy
Treats
\$26.95 per person*

A Taste of Italy

*Minestrone Soup
Caesar Salad
Tomato, Fresh Mozzarella and Basil Salad
Sautéed Chicken Breast Marsala
Tri-Colored Tortellini with Pesto Sauce
Italian Sausage with Pepper and Onions
Italian Meatballs with Marinara Sauce
Garlic Breadsticks
Tiramisu and Cannolis
\$27.95 per person*

Farmer's Market Salad Buffet

*Chef's Homemade Soup of the Day
Pasta Primavera, Tuna Salad and
Fruit Salad
Romaine and Mixed Field Green Lettuce
Toppings to include:
Tomatoes, Cucumbers, Shredded Cheese, Julienne
Turkey and Ham, Croutons, Hardboiled Eggs,
Sunflower Seeds, Olives and Cherry Peppers
Ranch, House Italian and Caesar Dressings
Rolls and Butter
Baked Potato Bar with toppings to include:
Scallions, Whipped Butter, Sour Cream and Bacon
Bits
Fresh Fruit Flavored Sorbets and Sauces
\$23.95 per person*

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