

Hot Lunch Menu Choice of 2: \$15.95 pp

Includes Gourmet Salad Bar, Rolls, Sides & Dessert of the Day

Vegetarian Stuffed Portabella Mushrooms (also available vegan)

Vegetarian Stuffed Peppers (also available vegan)

Vegetarian Paella with Soy Chorizo

Spanish Style Garbanzos with Soy Chorizo, Spinach and Smoked Paprika

Ratatouille with Cannellini Beans

Black Beans & Rice

Red Beans and Rice

Bowtie Pasta with Pesto and Veggies

Florentine Chicken Breast with Spinach, Sundried Tomato Cream Sauce

Chicken Piccata with Caper White Wine Sauce

Arroz Con Pollo

Chicken and Chorizo Paella

Chicken Fricassee

Jamaican Jerk Chicken with Mango and Cilantro

Beef Bourguignon with Potatoes and Mushrooms

Grilled Beef Sirloin with Wild Mushroom Sauce

Overnight Beef Brisket with Caramelized Onions

Mojo Roasted Pork Loin

BBQ Baby Back Ribs with House Made BBQ Sauce

Mahi-Mahi Vera Cruz

Salmon w/ Julienne Vegetable and Garlic Wine Sauce

Sauteed Fresh Fish with Shallot Brown Butter Pan Sauce

Pecan Crusted Fresh Fish

Sides (Choose 2):

Smashed New Potatoes with Garlic and Fresh Rosemary

Creamy Mashed Potatoes

Baked Sweet Potatoes

Twice Baked Potatoes

Cauliflower Rice

Roasted Cauliflower Au Gratin

Wild Rice Pilaf

Stir Fried Rice

Mac 'n' Cheese

Honey Glazed Carrots

Sauteed Carrots and Broccoli

Sauteed Mixed Vegetables

Roasted Root Vegetable

Stir Fried Asian Vegetables

Green Beans Almondine

Themed Lunches (all inclusive):

Welcome to Miami: Mojo Roasted Pork, Chicken Fricassee, Avocado, Watercress and Citrus Salad, Tossed Salad (or Kale and Berry Salad), Black Beans, Rice, Guava Bread Pudding

Mexican Fiesta: Chicken and Steak Fajitas, Pork Vegetable Fajitas, Refried Bean, Spanish Rice, Chips, Salsa, Guacamole, Shredded Lettuce, Cheese, Sour Cream, Flour Tortillas, Chef's Dessert

Argentine Grill: Chicken, Sausages, Steak, Veggies, Gnocchi with Vodka Sauce, Chimichurri, Red Pepper Sauce, Salad Bar, Wild Berry Crumble

Welcome to Miami: Mojo Roasted Pork, Chicken Fricassee, Cuban Black Beans and Rice, Plantains, Mini Salad Bar, Guava Bread Pudding with Rum Sauce

Cold Lunch Menu \$10.95/ person

Choice of 3 Sandwiches, 2 Salads & Chef's Dessert

Sandwiches

Pesto Chicken Salad with Green Onion, Red Peppers, Parmesan Cheese, Romaine Lettuce & Tomato

Curry Chicken Salad with Golden Raisins, Pecans and Celery, Romaine Lettuce & Tomato

New Orleans Style Muffaletta: Italian Cured Meats, Provolone Cheese, Olive Spread, Lettuce & Tomato

Vegetarian Muffaletta: As Above with Marinated Artichoke, Mushrooms & Peppers

Caprese: Tomato, Fresh Mozzarella, Basil

Caprese with Prosciutto

Roasted Turkey Breast and Cheddar Cheese, Romaine Lettuce and Diced Tomato

Black Forest Ham, Swiss Cheese, Lettuce, and Tomato

Albacore Tuna Salad with Celery, Relish, and Minced Onion

Pastrami & Swiss on Rye Bread

Salads

Tossed Salad with choice of Citrus Vinaigrette or Ranch Dressing

Greek Salad with Lemon~Oregano Vinaigrette

Massaged Kale Salad with Mango, Pine nuts & Mango Vinaigrette

Traditional Cesar Salad with Parmesan Cheese and Garlic Croutons

Southern Style Cole Slaw

Lentil Salad

Orzo Pasta Salad

Large Salad Bar (no other salad with this option): Baby Mixed Greens, Romaine Lettuce, Garbanzos, Sliced Peppers, Chives, Crumbled Bacon, Bleu Cheese, Feta Cheese, Tomatoes, Olives, Green Onion, Cucumber, Slivered Almonds, Croutons, Homemade Lemon Vinaigrette & Homemade Balsamic Vinaigrette, Ranch available

Add Assorted Beverages: \$2.50 (coke, diet coke, sprite, water and la croix waters and ice)

Delivery Charge: \$50/ day **FREE DELIVERY IN DORAL**