



UNIQUE CUISINE CATERING

Hot Lunch Menu

*Each Entrée is served with Sensation Salad and Your choice of a Vegetable and Starch
Price includes Fresh Bread, Iced Tea and Water*

**** 3.50 Additional Charge For Seated Lunch ****

Classic Chicken Cordon Bleu with Virginia Baked Ham and Big Eye Swiss

Seafood Lasagna with Asiago Béchamel and Roasted Plum Tomato Marinara

Chicken Breast Picatta with Capers Spanossa and Lemon Butter Sauce

Twin Beef Tournedos with Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

Tuna Tataki over Haricots Verts and Shitake Mushroom Ceviche with Ponzu Sauce

Seared Gulf Fish with Yellow Tomato Blue Crab Gazpacho

Paneed Chicken Scaloppini with Shallot, Mushrooms, Chardonnay and Thyme Infused Cream Sauce

Cornmeal Crusted Chicken Breast with Arugula and Tomatoes

Crawfish Étouffée with Rice

Paneed Chicken Marsala with Cippolini Onions, Artichokes and Porcini Mushrooms

Braised Chicken Coq au Vin with Broadbent Bacon, Red Wine, Pear Tomatoes and Porcini Mushrooms

Black Peppercorn Seared Texas Flat-Iron Steak with Wild Mushroom and Roasted Tomato Demi-Glace

Oregon Wild Salmon with Tarragon Orange Butter and Oyster Mushroom Ragout

Veal Saltimbocca with Prosciutto Parma, Fresh Sage and Baby Spinach

Lowland Shrimp and Grits with White Vermont Cheddar Cheese

Wood Grilled Tasmanian Lamb Chops with Tia Maria and Coffee Bean Sauce

Roasted Bone-in Pork Chop with Dubene Sherry, Almond and Caramelized Shallot Cream

Blackened Gulf Fish Dredged in Thirteen Spices with Don Julio Tequila Lime Butter

*All prices are subject to change. All food and beverages are subject to a
20% service charge and applicable sales tax.*



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Roulades of Crawfish-Stuffed Gulf Fish with Dry Vermouth and Peppercorn Butter

Andouille Crusted Gulf Fish with Roasted Brown Butter

Citrus Grilled Mahi Mahi with Blue Crab, Green Onion Relish and New Roads Pecan Meunière

Bone-In Free-Range Chicken Breast with Preserved Lemon, Garlic, Rosemary and Olive Oil

Additional Choices

Please choose one starch and vegetable to accompany your entrée

Starches

Rosemary and Roasted Garlic New Potatoes

House Mashed Potatoes with Sweet Potatoes and Goat Cheese

Wild Rice Pilaf with Cracked Wheat and Farmers Peas

Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili

Vegetables

Steamed Asparagus with White Pepper, Lemon and Thyme

Oven Roasted Squash and Zucchini with Roasted Red Peppers

Haricots Verts French Beans with Walnut Oil and Toasted Almonds

Sautee of Seasonal Farmers Market Vegetables

... add a Delightful Dessert

Strawberry Layer Cake

Cheesecake

White Chocolate Bread Pudding

Fudge Brownies

Lemon Squares

Gourmet Cookie Assortment

Chocolate Cake

Chocolate Lava Cake

Bourbon Pecan Pie

Coffee Service added to the meal... \$1.50

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