

## *Luncheon Options*

- Appetizer Salads
- Plated Luncheon Entrées
- Entrée Salads
- Market Sandwiches and Soup Selections
- Luncheon Buffet
- Luncheon Desserts

## *Notes*

- \* Final menu selections are due to the Catering Office a minimum of 15 days prior to the event date.
- \* The minimum guaranteed number of guests is required 72 hours prior to the function. The host will be charged for this number or the actual number in attendance, whichever is greater. *Note: For functions taking place on Sunday or Tuesday, the guaranteed number must be confirmed the Thursday prior to the function.*
- \* All prices listed in this proposal are exclusive of local sales tax and gratuities.
- \* **All prices listed in this proposal are subject to change; with notification when possible.**
- \* Customized menus are available upon request. Please contact your account executive for further details.

## *All Luncheon Menu Selections include:*

Harvest Bread Basket with Whipped Butter, Iced Tea, Santa Lucia Estate Coffee and Decaffeinated Coffee and Tea Selections. Milk is available upon request. Assorted Sodas, Lemonade and Assorted Juices are available upon request and will be calculated on consumption.

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## Appetizer Lunch Salads

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*Please Pre-Select One:*

<b><i>Greek Salad</i></b>	<b>7.25</b>
Assorted Mixed Greens tossed with Cucumbers, Red Onion, Tomato, Kalamata Olives and Crumbled Feta Cheese tossed with Herb and Red Wine-Olive Vinaigrette	
<b><i>BHCC Salad</i></b>	<b>5.25</b>
Mixed Field Greens, Sun dried Craisins, Toasted Pecans, Red Onion, Crumbled Bleu Cheese and Red Wine Vinaigrette	
<b><i>Classic Caesar</i></b>	<b>6.25</b>
Crisp Romaine tossed with Chef's Caesar Dressing, Fresh Parmesan Cheese and Croûtons	
<b><i>Country Club Salad</i></b>	<b>5.25</b>
Clubhouse Salad Mix with Tomatoes, Cucumbers, Red Onion Shavings and House Vinaigrette	
<b><i>Spinach Salad</i></b>	<b>6.25</b>
Crisp Baby Spinach, Mandarin Oranges, Vidalia Onions topped with Montrachet Cheese, Caramelized Pecans and Ginger-Sesame Dressing	
<b><i>Melon Plate</i></b>	<b>8.50</b>
Seasonally Fresh Sliced Melons and choice of: Poppy Seed or Honey-Walnut Dressing	
<b><i>Iceberg "au Bleu" Wedge</i></b>	<b>6.25</b>
A Crisp Quarter Wedge of Iceberg Lettuce surrounded by Crisp Bacon Bits, Hard Boiled Egg, and Crumbled Wisconsin Bleu Cheese served with Maytag Bleu Cheese Dressing	
<b><i>Bibb and Chèvre</i></b>	<b>8.50</b>
Tender Hearts of Bibb Lettuce topped with Vermont Goat Cheese Rounds and House Vinaigrette with Sherry Oil	
<b><i>Tomato, Mozzarella and Basil Salad</i></b>	<b>7.50</b>
Red and Yellow Beefsteak Tomatoes, Tomatillo Relish, Fresh Basil, Cracked Black Pepper and Balsamic Wine Vinaigrette	

*prices are per person*

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## Plated Luncheon Entrées

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*Please Pre-Select One:*

<b><i>Fresh Jumbo Lump Maryland Style Crab Cake</i></b>	<b>18.95</b>
Single Jumbo Lump Crab Cake served with Grain Mustard Sauce and Market Vegetables	
<b><i>Char Grilled Atlantic Salmon Filet</i></b>	<b>16.75</b>
Char Grilled Atlantic Salmon Filet with Balsamic Pepper and Herb Emulsion	
<b><i>Pecan Crusted Brook Trout</i></b>	<b>17.75</b>
Filet of Fresh Brook Trout Coated with Toasted Pecans and seared to Golden Brown Drizzled with Mustard Beurre Blanc Sauce	
<b><i>Roasted Pork Loin with Wine Merchant Sauce</i></b>	<b>16.25</b>
Ridgefield Farm Pork Loin with a Medley of Mushrooms and Cabernet Demi Sauce	
<b><i>Beef Sirloin Roast with Kennett Square Mushroom Demi Sauce</i></b>	<b>18.95</b>
Sliced Sirloin of Beef in a rich Red Wine Demi Sauce, Mushrooms and Roasted Garlic Mashed Potatoes	
<b><i>Chef Max's Baked Angus Beef Meatloaf</i></b>	<b>15.75</b>
Herb-Crusted Angus Beef Chuck Meatloaf served atop Roasted Garlic Mashed Potatoes with Caramelized Onions and Cabernet Demi Sauce	
<b><i>Asian Chicken Stir Fry</i></b>	<b>15.25</b>
Thai Noodles tossed with Chicken Breast Tenders, Scallions, sautéed Asian Vegetables dusted with Crushed Peanuts and served with Lime Wedge	
<b><i>BHCC Chicken Picatta</i></b>	<b>16.25</b>
Tender Breast of Chicken Cutlet sautéed in Lemon-Caper Sauce, and finished with Chardonnay Wine then set atop a Nest of Fresh Linguini Pasta and Broccoli Florets	
<b><i>Grilled Breast of Free Range Chicken</i></b>	<b>16.25</b>
Served with Yellow Corn, Tomato and Mango Salsa on Toasted Israeli Couscous	
<b><i>Penne Pasta with Chicken, Artichoke Hearts and Sun Dried Tomato</i></b>	<b>14.75</b>
Free Range Breast of Chicken tossed with Marinated Artichoke Hearts, Sun dried Tomatoes, and Parmesan-Reggiano Cheese	
<b><i>Wild Mushroom and Herb Risotto</i></b>	<b>14.75</b>
Piedmont Style Arborio Rice with Sun Dried Tomatoes and gathered Wild Mushrooms simmered in a Vegetable Broth with Parmesan-Reggiano Cheese	

*prices are per person*

## Luncheon Entrée Salads

<b><i>Tarragon Grilled Fresh Atlantic Salmon Salad</i></b>	<b>15.75</b>
Filet of Fresh Tarragon Salmon accented by a bundle of Mesclun Greens, Tomatoes, Carrots, Cucumbers, and Lemon-Herb Vinaigrette	
<b><i>Mediterranean Style Grilled Chicken on Mesclun Salad</i></b>	<b>14.75</b>
Grilled Chicken over Mustard Vinaigrette tossed Mixed Greens with Tomatoes, Olives, Roasted Red Bell Pepper, Capers and served with Crumbled Feta Cheese	
<b><i>Traditional Cobb Salad</i></b>	<b>14.25</b>
Lean Ham, Smoked Turkey Breast, Crisp Bacon, Maytag Blue Cheese, Tomatoes, Sliced Hard Boiled Egg and Buttermilk Herbed Ranch Dressing	
<b><i>Grilled Boneless Chicken Breast Caesar Salad</i></b>	<b>15.75</b>
Sliced Herb Grilled Chicken Breast fanned atop Classic Caesar Salad with Croûtons	
<i>Substitute Herb seared Beef Sirloin</i>	<i>16.75</i>
<i>Substitute Herb grilled Shrimp</i>	<i>17.75</i>
<b><i>Herb Roasted Beef Tenderloin and Grilled Vegetables</i></b>	<b>18.50</b>
Served on Mesclun Field Greens drizzled in Balsamic Vinaigrette	
<b><i>Pacific Rim Chicken and Shrimp Salad with Cellophane Noodles</i></b>	<b>16.75</b>
Tossed with Crisp Baby Spinach, Cashews, Bean Sprouts and Hoisin-Ginger Dressing finished with Black Sesame Seeds	
<b><i>Crisp Lime-Ancho Chili Grilled Flank Steak Tortilla Salad</i></b>	<b>15.75</b>
Hearts of Iceberg Lettuce in Baked Tortilla Shell with Guacamole, Sour Cream and Salsa Verde	
<b><i>The "BHCC Swing" Trio Salad</i></b>	<b>14.75</b>
House Prepared Chicken, Albacore Tuna and Hard Boiled Egg Salad on Seasonal Field Greens with Tomato, Cucumbers and Fresh Egg with Herb Sauce	
<b><i>Maryland Crab and Papaya Salad</i></b>	<b>18.95</b>
Jumbo Lump Crabmeat and Fresh Papaya atop a Bed Of Spinach with Louis Sauce and Osbourne Sherry	
<b><i>Niçoise Salad with Grilled Tuna</i></b>	<b>18.25</b>
Gourmet Baby Field Greens tossed in Balsamic Vinaigrette with Sliced Tomatoes, Green Beans, Herb Roasted Baby Potatoes, Imported Olives, Sliced Onions and Herb Grilled Tuna	
<b><i>Seasonal Fresh Fruit Plate</i></b>	<b>14.00</b>
Seasonal Fresh Fruit Platter composition with your choice of Cottage Cheese or Fruit Yogurt Dip	
<i>Add a scoop of Pecan-Chicken Salad</i>	<i>2.50</i>

*prices are per person*

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## Market Sandwiches and Soups

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*Please Pre-Select One:*

<b><i>BHCC Club Sandwich</i></b>	<b>15.75</b>
Deli Smoked Turkey, Virginian Ham and Crisp Bacon Slices, topped with Vine Ripened Tomato and Crisp Butter Lettuce served with Potato Chips and Dill Pickle	
<b><i>Smoked Turkey and Boursin Cheese Wrap</i></b>	<b>12.95</b>
Sun Dried Tomatoes, Boursin Cheese and Deli Smoked Turkey with Baby Spinach Greens rolled in a Flour Tortilla Wrap	
<b><i>Caesar Chicken Wrap</i></b>	<b>12.75</b>
Pesto brushed Breast of Grilled Chicken wrapped with Romaine Crown Greens tossed in a Creamy Caesar Dressing	
<b><i>Grilled Chicken Panini</i></b>	<b>13.75</b>
Grilled Breast of Chicken dressed with Bleu Cheese and Vine Ripened Tomatoes nestled in a Ciabatta Roll and offered with House Made Coleslaw	
<b><i>Beef Burger</i></b>	<b>9.95</b>
½ Pound Angus Beef Burger atop Grilled Seeded Kaiser Roll served with Crisp Lettuce, Sliced Tomato and Onion	
<b><i>Herb Roasted Steak Sandwich</i></b>	<b>16.75</b>
Thinly sliced Herb Roasted Steak served Open Face with Horseradish Aioli	

### ***Complement your Lunch with a Soup Selection***

<b><i>Market Kettle Soup</i></b>	<b>4.75</b>
<b><i>Lobster Bisque</i></b>	<b>7.25</b>
<b><i>Roasted Vegetable Gazpacho</i></b>	<b>5.75</b>
<b><i>Cream of Tomato</i></b>	<b>4.75</b>

*prices are per person*

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## Lunch Buffet

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*25 Guest Minimum*

### ***Entrées (select two)***

***39.50***

Basil Pesto Chicken and Portabella Mushroom  
Salmon Cakes with Mustard Grain Sauce and Leaf Spinach  
Chicken Pot Pie in Golden Pastry Lattice Crust  
Chicken Picatta with Lemon Caper Sauce and Broccolini  
Balsamic Roasted Pork Tenderloin with Corn Spoon Bread  
Maryland Style Seafood Stew  
Herb Roast Beef Top Round  
Carved Herb Roasted Beef Sirloin with Au Jus

### ***Accompaniments (select three)***

Tomato and Mozzarella Salad  
Green Asparagus with Feta Cheese  
Sun dried Tomato and Toasted Couscous with Golden Raisins  
Wisconsin Blue Cheese and Spinach Greens with Sun Dried Tomato Dressing  
Waldorf Salad with Toasted Almonds  
Grilled Market Vegetables and Aged Balsamic Vinaigrette  
House Made Coleslaw  
Red Bliss Potato Salad  
Roasted Garlic Mashed Potatoes  
Rice and Saffron Chicken Salad with Dates  
Penne Pasta  
Toasted Couscous

### ***Complementing your Menu***

Classic Caesar Salad or Garden Salad with Dressing of Choice  
Seasonal Fresh Fruits  
Harvest Breads and Sweet Whipped Butter  
Cookies, Brownies and Assorted Desserts  
Santa Lucia Estate Coffee, Decaffeinated Coffee, Hot Tea Selections, Iced Tea

*prices are per person and based on a maximum of two hours of buffet service*

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## Luncheon Desserts

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*Please Pre-Select One:*

<b><i>Rocky Road Pecan Brownie à la Mode</i></b>	<b>6.25</b>
A Warm Rich Chocolate Fudge Brownie with Baby Marshmallows, Chocolate Chips, Caramel and Vanilla Ice Cream	
<b><i>Chef Max's Swiss Milk Chocolate Mousse</i></b>	<b>6.75</b>
Silky Milk Chocolate Mousse accented with Toasted Pecan Crisp and a Dollop of Crème Fraîche	
<b><i>BHCC Carrot and Lemon Iced Layer Cake</i></b>	<b>6.50</b>
Served with Mango and Raspberry Sauce	
<b><i>Kate's Key Lime Pie</i></b>	<b>6.25</b>
Presented with Mango and Raspberry Sauce	
<b><i>Fresh Fruit Tart</i></b>	<b>7.50</b>
<b><i>Deep Dish Apple Pie with Tahitian Vanilla-Cinnamon Sauce</i></b>	<b>6.95</b>
<b><i>Traditional New York Style Cheesecake</i></b>	<b>6.95</b>
Topped with Field Berry Compote	
<b><i>Warm Seasonal Fruit Cobbler Crisp</i></b>	<b>7.50</b>
Served with Cinnamon Spiced Granola Topping	
<b><i>Chocolate Velvet Cake</i></b>	<b>7.50</b>
A rich bittersweet Chocolate Ganache Cake Drizzled in Raspberry Sauce	
<b><i>Bread Pudding "A Belle Haven Dessert"</i></b>	<b>5.25</b>
Buttered Bread baked in a Vanilla Bean Sauce	
<b><i>Fresh Market Field Berries</i></b>	<b>6.75</b>
Seasonal Field Berries served with Vanilla Bean Sauce	

*prices are per person*