

THE EDISON BALLROOM

PLATED LUNCHEON

MINIMUM 150 GUESTS

\$175 / pp

MINIMUM 200 GUESTS

\$165 / pp

MINIMUM 250 GUESTS

\$155 / pp

MINIMUM 300+ GUESTS

\$145 / pp

SALADS

SELECT ONE SELECTION OPTION

BABY ARUGULA SALAD [VG, V, GF, DF]

Tossed lightly with shaved fennel, cannellini beans, and extra virgin olive oil

BEET & AVOCADO SALAD [VG, GF, DF, SF]

Red and golden beets paired with fresh avocado and a bright citrus vinaigrette

ORGANIC FIELD GREENS [V, GF, SF, DF]

Shaved Pecorino Romano cheese, red teardrop tomatoes, and a clean lemon dressing

ENTRÉES

SELECT TWO OPTIONS ACROSS CATEGORIES

• POULTRY •

GRILLED CHICKEN PAILLARD [GF, DF, SF]

Served over a finely chopped vegetable Niçoise salad with grain mustard vinaigrette

CHIPOTLE BARBECUE CHICKEN [GF, DF, SF]

Barbecued breast of chicken with grilled tomato, sweet corn, black beans, and crispy onions

SESAME CRUSTED CHICKEN [GF, DF, SF]

Black and white sesame crust, crispy sushi rice cake, gingered baby bok choy, tamari beurre blanc

CRUSTED CHICKEN ROMANO [SF]

Pecorino Romano and parmesan crust, served with ricotta cheese raviolins and plum tomato sauce

GRILLED CHICKEN MEDALLIONS [SF]

Marinated in fine balsamic vinegar, accompanied by caramelized shallots and roasted red potatoes

• VEGETARIAN & VEGAN •

PENNE TOMATO BASIL [V, GF, DF, SF]

Tossed cleanly with fresh tomato basil sauce, field mushrooms, and Parmigiano-Reggiano

FARFALLE PROVENCAL [VG, GF, DF, SF]

Artisan pasta with oven-roasted tomatoes, sweet roasted garlic, and shredded zucchini

ORGANIC RED QUINOA [VG, GF, DF, SF]

Grilled root vegetables, rich avocado tofu compote, and golden oyster mushroom au jus

• SEAFOOD •

GRILLED WILD KING SALMON [GF, DF, SF]

Roasted garlic sautéed broccoli rabe, crispy potato strings, and a light lemon vin blanc

FETA CRUSTED ALASKAN HALIBUT [DF, SF]

Oven-roasted tomato Provençal, sautéed baby spinach, and a black olive savory sauce

PESTO ROASTED MAYAN SHRIMP [GF, SF]

Plump prawns paired with a creamy parmesan risotto and a fragrant saffron shrimp broth

PAN SEARED RED SNAPPER [GF, DF, SF]

Accompanied by lemon-roasted Yukon Gold potatoes and a rosemary infused olive oil drizzle

CRISPY SKIN WILD SALMON [GF, SF]

Served over velvety chive whipped potatoes with grilled asparagus and white wine sauce

PAN SEARED SEA SCALLOPS [GF]

Presented beautifully over a savory mussel basmati rice with a delicate dill broth

• BEEF •

OVEN ROASTED FILET OF BEEF [GF, DF, SF]

Paired with a savory thyme potato gratin, tender asparagus, and a rich Bordelaise sauce

PORT BRAISED SHORT RIBS [GF, DF, SF]

Slow-braised short ribs served over rich mascarpone orzo and caramelized butternut squash

GRILLED NY STRIP STEAK [GF, DF, SF]

Smashed Red Bliss potatoes and roasted asparagus finished with a Beurre Rouge sauce

DESSERTS

SELECT ONE SELECTION OPTION

MOLTEN CHOCOLATE CAKE [V, SF]

Served warm with a scoop of rich bourbon vanilla ice cream

GREEN APPLE CROSTADA [V, SF]

Rustic baked apple pastry served paired with smooth caramel ice cream

DARK CHOCOLATE GANACHE TART [V, SF]

Finished elegantly with sea salt crystals and a dark caramel drizzle

SIGNATURE RUM CHEESECAKE [V, SF]

Built on a decadent black out cake bottom, finished with tropical fruit sauce

SEASONAL FRESH FRUIT PLATE [VG, V, GF, DF, SF]

A beautifully carved premium selection of fresh orchard fruits and field berries

DIETARY KEY: [V] Vegetarian • [VG] Vegan • [GF] Gluten-Free • [DF] Dairy-Free • [SF] Shellfish-Free