



lunch
first course & dessert

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Seasonal Field Greens 7.50

Seasonal Field Greens with Prosciutto di Parma, Roasted Peppers, Olives and Sherry Vinaigrette

Roasted Asparagus Salad 7.00

Roasted Asparagus Salad with Caramelized Shallots, Shaved Asiago and Oven Roasted Tomatoes with Champagne Mustard Vinaigrette

Spinach Salad 7.00

Spinach Salad with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

Traditional Waldorf Salad 7.00

Traditional Waldorf Salad with Apples, Walnuts, Celery and Grapes

local favorite(s)

Seasonal Cup of Soup 6.00

Speak with Your Catering Sales Associate for Details

Chopped Salad 7.00

Romaine, Spinach, Onion, Bacon, Hearts of Palm, Egg & Croutons with a Lemon Basil Vinaigrette

Fruitti Di Mare 16.00

Jumbo Shrimp, Calamari, Conch, Crab & Scallops Tossed in Lemon, Chive & Extra Virgin Olive Oil

dessert

Flourless Chocolate Cake 6.00

Panna Cotta with Macerated Berries 6.00

Grilled Pound Cake with Fresh Berries 6.00

Crème Brûlée with Whipped Cream and Fresh Berries 6.00

Apple Tart with Caramel and Crème Anglaise 6.00

local favorite(s)

Citrus-Ricotta Cheesecake 6.00

CBP Signature Bread Pudding 6.00

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
artisan farm to table naturally*



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