



LUNCHEON

Lunch Entrées include: Salad or Soup Selection; Vegetables, Rice, Potato or Pasta, Gourmet Bread Basket and Creamy Butter; Choice of Dessert and Freshly-brewed Coffee, Decaffeinated Coffee and Specialty Herb Tea Service

SALADS

HAMILTON SALAD

Mixed Field Greens, Artichoke Hearts, Roma Tomatoes, Cucumber & Bermuda Onion with Pinenuts & a Lemon Vinaigrette Dressing.

CAESAR SALAD

Shredded Romaine Lettuce, tossed in Creamy Caesar Dressing, Seasoned Croutons, Shaved Parmesan and Anchovies.

SPINACH & CITRUS SALAD

Fresh Baby Spinach, Complimented with Orange Segments, Toasted Pecans, Tangerine Vinaigrette

ASIAN TOSSED SALAD

Mixed Greens, Bok Choy & Purple Cabbage, Mandarin Orange Segments, Ginger Soy Vinaigrette Dressing

WATERCRESS & FIELD GREEN SALAD

With Sliced Pears, Sun-dried Cranberries, Honey-Roasted Pecans & Stilton Cheese, with Port Wine Cherry Vinaigrette

BEEFSTEAK TOMATO & MOZZARELLA SALAD

Vine-ripened Red and Yellow Beefsteak Tomatoes with Fresh Buffalo Mozzarella, Basil, Pesto Oil and a Balsamic Reduction

ROASTED BEET & MIXED GREEN SALAD

Mixed Field Greens, Goat Cheese & Roasted Red Beets with Toasted Walnuts & a Sherry Vinaigrette

SOUPS

Cream of Asparagus

Wild Mushroom Cappuccino

Roasted Tomato Bisque with Herbal Croutons

Traditional U.S. Senate Bean Soup with Ham

Maryland Crab & Corn Chowder

New England Clam Chowder



HOT LUNCHEON ENTRÉES

PEPPERCORN- ENCRUSTED TENDERLOIN

Chef's Specialty- Roasted Whole Beef Tenderloin, rolled in Cracked Peppercorns and Special Herbs, Served with a Creole Mustard Sauce

MARYLAND CRAB CAKE PLATTER

With a Basil Cream, Micro Greens and Fennel Gratin

BLACK SESAME SEED ENCRUSTED SALMON

With a Caramelized Ginger Cream

ROSEMARY GRILLED SWORDFISH

Served with an Herb and Roasted Red Pepper Butter

SHRIMP & PASTA

Jumbo Shrimp Sautéed in Olive Oil Fresh Garlic, Lemon and Herbs with Angel Hair Pasta

CHICKEN ALEXANDER

Roasted Breast of Chicken, filled with Wild Mushrooms and Baby Spinach; topped with a Boursin Cheese Sauce

AMARETTO CHICKEN

Almond-Crusted Breast of Chicken, topped with a Grilled Peach and Amaretto Sauce

CHICKEN MARSALA

Sautéed Breast of Chicken with Wild Mushrooms in a Sweet Marsala Pan Glaze

MARYLAND CHICKEN

Chicken Breast with Maryland Lump Crab, Tender Asparagus Tips and Tarragon Hollandaise

MARGARITA CHICKEN

Chicken Breast Marinated in Lime & Tequila & Garnished with a Fruit Chutney & Lime Beurre-Blanc & Mashed Sweet Potato



LUNCH DESSERTS:

LUSCIOUS LEMON TORTE

Layers of Vanilla Sponge Cake, Spread with Lemon Butter on a Raspberry-Painted Plate

CHOCOLATE DECADENCE CAKE

Flourless Chocolate Cake Prepared with Three Types of Decadent Swiss Chocolate, Garnished with Red Raspberry Coulis

TRADITIONAL CARROT CAKE

Laced with Walnuts & Iced with Cream Cheese Frosting, Garnished with an Orange Sauce

MANGO & PASSION FRUIT MOUSSE CAKE

Delicate Vanilla Sponge Filled with Mango & Passion Fruit Mousse

INDIVIDUAL CHEESECAKE

Served on a Decorated Plate with Fresh Berries & Berry Coulis

LUNCHEON BUFFETS

25 Guests Minimum. All Luncheon Buffets include Assorted Artisan Breads, Creamery Butter. Freshly-brewed Premium Coffee, Decaffeinated Coffee and a selection of Herbal Teas.

BOARDROOM DELI BUFFET

(Maximum of 25 Guests)

An Array of Fresh Sliced Seasonal Fruits

Mixed Field Greens, Artichoke Hearts, Roma Tomatoes, Cucumber and Bermuda Onion. with Herbal Vinaigrette Dressing

Chef's Choice of Two of the Following Gourmet Salads:

Pasta Salad - Red-Skinned Potato Salad - Marinated Mushroom Salad

Pre-made Sandwiches to Include:

Virginia Ham, Fresh Roasted Tom Turkey, and Roast Beef

Made with Traditional Artisan Breads, Pommery Mustard & Mayonnaise

Gourmet Selection of Miniature Pastries



EXECUTIVE DELI BUFFET

Mixed Field Greens, Artichoke Hearts, Roma Tomatoes, Cucumber and Bermuda Onion with Herbal Vinaigrette Dressing

An Array of Fresh Sliced Seasonal Fruits

*Pasta Salad – Red-skinned Potato Salad - Marinated Mushroom Salad
Freshly-baked Artisan Breads and Rolls*

*Chilled Seared Beef Tenderloin – Roasted Breast of Tom Turkey
Sliced Virginia Ham – Hard Salami
Sliced Assorted Cheeses,
Sliced Tomatoes, Lettuce, Red Onions, Pickles,
Pommery Mustard & Mayonnaise*

Chef's Selection of Cakes & Tortes

CARB CONSCIOUS MEDITERRANEAN BUFFET

Yellow Gazpacho

*Mixed Grilled Field Greens with
Grilled Breast of Chicken, Roasted Tenderloin, & Seared Ahi Tuna
with Kalamata Olives, Feta Cheese & Yellow & Red Tear Drop Tomatoes,
Tossed in a Grainy Mustard-Mango Vinaigrette*

*Grilled Vegetable Platter to Include:
Asparagus, Eggplant, Red Peppers, Zucchini & Bermuda Onion with a Roasted Pepper Aioli*

Assorted Bags of Terra Chips & Mixed Nuts

Sweet Street Low-carb Cheesecake & Otis Spunkmeyer's Low-carb Lemon Cookies

CHILLED ASIAN BUFFET

Scallions and Toasted Peanuts Tossed in a Spicy Ginger-Peanut Dressing

*Mixed Greens with Radish Slices, Shiitake Mushrooms and a
Ginger–Soy Sesame Dressing*

Soy-glazed Black Sesame Seared Whole Salmon

*Lemongrass Chicken Served over Asian Greens with Soba Noodles,
Tossed in a Peanut Sauce*

Indonesian Potato Salad with New Potatoes, Red Peppers, Snow Peas,

Asian Pear and Mandarin Orange Tarts with Ginger Essence



THE PRESIDENTIAL BUFFET

*Classic Spinach Salad with Croutons, Bacon, Hard-boiled Eggs,
Bleu Cheese, Red Onion and Tomatoes.*

Roasted Red Potato Salad with Green Beans and Peppers

Seared Peppered Tenderloin served with Horseradish Cream

Rum and Lime Chicken Breast with Spiced Tomatoes

Choice of Whipped Potatoes, Vegetable Rice Pilaf or Roasted Red Potatoes

Mélange of Grilled Vegetables

Assorted Gourmet Breads

Chef's Selection of Gourmet Cakes & Tortes & Specialty Desserts

THE DIPLOMAT LUNCHEON BUFFET

Chef's Soup du Jour

Freshly-tossed Caesar Salad

An Array of Fresh Sliced Fruit and Imported Cheese Display

Shrimp Fettuccini Carbonara

Chicken Piccata

Roast Sirloin of Beef with Bordelaise Sauce

Choice of Garlic Whipped Potatoes, Vegetable Rice Pilaf or Roasted Red Potatoes

Selection of Fresh Seasonal Vegetables

Chef's Selection of Specialty Desserts



THE HAMILTON LUNCHEON BUFFET

Soup du Jour

Freshly-tossed Caesar Salad

An Array of Fresh Sliced Fruit and Imported Cheese Display

Baked Tilapia with a Lemon Caper Beurre-blanc

Chicken Marsala with Mushrooms

Maryland Crab Cakes with Pommery Mustard Aioli

Choice of Garlic Mashed Potatoes, Rice Pilaf, Roasted Red Potatoes

Selection of Fresh Seasonal Vegetables

Chef's Selection of Specialty Desserts