

LUNCHEON MENU PACKAGES

Silver Luncheon Menu

\$26.00 per person

Main Course

Wood Grilled Jail Island Salmon

asparagus, warm chive beurre blanc, herbed rice pilaf

Risotto Primavera

asparagus, red pepper, zucchini, peas, locatelli cheese

Grilled Chicken Caesar Salad

romaine lettuce, grilled boneless chicken breast, herbed garlic croutons

Belrose Wood Grilled Angus Burger

Vermont cheddar cheese, garlic fries

Desserts

Chocolate Decadence

Vanilla Bean Crème Brulee

Gold Luncheon Menu
\$29.00 per person

First Course

Black Bean Soup

salsa fresca, lime crema

Belrose Butter Lettuce Salad

blue cheese, candied pecans, granny smith apples, champagne vinaigrette

Mixed Lettuces and Greens

plum tomato, red onion, white wine vinaigrette

Main Course

Wood Grilled Jail Island Salmon

asparagus, warm chive beurre blanc, herbed rice pilaf

Risotto Primavera

asparagus, red pepper, zucchini, peas, locatelli cheese

Grilled Chicken Caesar Salad

romaine lettuce, grilled boneless chicken breast, herbed garlic croutons

Belrose Wood Grilled Angus Burger

vermont cheddar cheese, garlic fries

Executive Luncheon Menu

\$32.00 per person

First Course

Black Bean Soup

salsa fresca, lime crema

Belrose Butter Lettuce Salad

blue cheese, candied walnuts, granny smith apples,
champagne vinaigrette

Mixed Lettuces and Greens

plum tomato, red onion, white wine vinaigrette

Main Course

Wood Grilled Jail Island Salmon

asparagus, warm chive beurre blanc, herbed rice pilaf

Risotto Primavera

asparagus, red pepper, zucchini, peas, locatelli cheese

Grilled Chicken Caesar Salad

romaine lettuce, grilled boneless chicken breast, herbed garlic croutons

Belrose Wood Grilled Angus Burger

vermont cheddar cheese, garlic fries

Desserts

Chocolate Decadence

Vanilla Bean Crème Brulee

Platinum Luncheon Menu

\$39.00 per person

First Course

Black Bean Soup

salsa fresca, lime crema

Cream of tomato soup

garlic croutons

Butter Lettuce Salad

blue cheese, candied walnuts, granny smith apples,
champagne vinaigrette

Belrose Ceasar Salad

locatelli cheese, garlic-herb croutons

Appetizers

House Smoked Chicken Quesadilla

caramelized onions, cilantro crema, chipotle salsa, guacamole

Crispy Salt and Pepper Calamari

green pumpkin seed aioli, fried jalapeno chips

Main Course

Wood Grilled Jail Island Salmon

asparagus, warm chive beurre blanc, herbed rice pilaf

Risotto Primavera

asparagus, red pepper, zucchini, peas, locatelli cheese

Grilled Chicken Caesar Salad

romaine lettuce, grilled boneless chicken breast, herbed garlic croutons

Belrose Wood Grilled Angus Burger

vermont cheddar cheese, garlic fries

Desserts

Chocolate Decadence

Vanilla Bean Crème Brulee