
LUNCH

PLATED

Salads

Local Field Greens with Cherry Tomatoes, Carrots and Cucumbers with House Dressing
Classic Caesar with Bedford Springs Caesar Dressing, Croutons, and Grated Parmesan Cheese

Cold Lunch Entrees

Cold Poached Norwegian Salmon with Sauce Verte, Baby White Potato Salad and Asparagus
Caesar Salad with Grilled Chicken – Romaine Lettuce, Marinated Grilled Chicken Breast and Croutons
Tossed with Caesar Dressing
Lemon Roasted Brook Trout Nicoise with Baby White Potato Salad, Green Beans, Boiled Eggs, Tomatoes
and Balsamic Vinegar
Marinated Filet of Beef – Tossed Green Beans and Fingerling Potato Salad with Maille Mustard
Vinaigrette

PLATED

Hot Lunch Entrees

Vegetable Chicken Roulade with Pommery Mustard Beurre Blanc
Pan Roasted Salmon with Oregano Scented Ratatouille Sauce
Seared Airline Chicken Breast with Champagne Mustard Sauce
Peppered Filet Mignon with Ancho Demi-Glace
Maryland Lump Crab Cakes with Old Bay Beurre Blanc
Garden Vegetables and Rigatoni Primavera with Aged Grana Padano
Each Entrée Served with Seasonal Vegetables and Accompaniment

Lunch Desserts

French Apple Tart with Caramel Sauce
Strawberry Mousse Cake with Crème Anglaise
Dark Chocolate Ganache Tort
Citrus Cheesecake
Exotic Fruit Torte

All entrees include fresh-baked rolls & butter
Freshly brewed coffee and iced tea

LUNCH

DELI BUFFET

Selection of Sliced Deli Meat and Cheese Platters to Include:

Rare Roast Beef, Roasted Turkey, Genoa Salami, Cotto Ham
Cilantro-Lime Tuna Salad, Baked Glazed Ham
Swiss Cheese, Monterey Jack Cheese, Cheddar Cheese
Traditional Mayonnaise and Mustard, Basil Mayonnaise, Dijon Mustard
Selection of Country White Bread, Rye and Honey Wheat
Red Leaf Lettuce, Sliced Tomatoes, Bermuda Onions
Kosher Dill Pickles, Potato Chips

Dessert

Assorted Baked Cookies and Rich Fudge Brownies
Fresh Roasted Coffee, Herbal Tea and Iced Tea

WORKING LUNCH BUFFET

Mixed Field Greens with Balsamic Vinaigrette, Penne pasta with Roasted Vegetables, Fresh Fruit Salad,
Tortilla Chips and Smoked Tomato Salsa

Wraps (Choice of three)

Caesar Wrap – Grilled Chicken and Caesar Salad in a Soft Flour Tortilla
Smoked Turkey Wrap – Mesclun Greens, Tomatoes and Bacon in Spinach Tortilla
Southwestern Wrap – Blackened Flank Steak, Spinach, and Roasted Mushrooms in Tomato Tortilla
Vegetable Wrap – Marinated Zucchini, Avocado, Yellow Squash, Bell Peppers, Goat Cheese and Salsa in
a Tomato Tortilla

Desserts

Assorted Baked Cookies and Rich Fudge Brownies
Fresh Roasted Coffee, Herbal Tea and Iced Tea

LUNCH

GULF HARBOUR LUNCH BUFFET

Salads

Fresh Local Field Greens with Ranch Dressing and Aged Sherry Vinaigrette
Penne Pasta Salad with Grilled Vegetables and Red Pepper Dressing
Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
Fresh Baked Rolls and Sweet Butter

Hot Entrees

White Wine Splashed Salmon with Spicy Tomato and Sweet Corn Vinaigrette
Turkey Piccata with Lemon Caper Cream Sauce
Roasted Pork Tenderloin with Mustard Demi Glace and Crispy Farmers Bacon
Grilled Ribeye Steaks with Tarragon Shallot Butter
Seafood Paella "Valencia" with Shrimp & Scallops
Paprika Roasted Chicken Breast with Woodland Mushroom Ragout

Desserts

Chambord Chocolate Decadence, Citrus Cheesecake, Poached Pear Tart, White Chocolate Peanut Butter Bars, and Strawberry Mousse Cake

LUNCH

BARBECUE LUNCH BUFFET

Salads (Choose 2)

Classic German Potato Salad

Creamy Cole Slaw

Sliced Watermelon

Bedford Springs Garden Greens, Homemade Dressings

Entrees

Grilled Hamburgers and Hot Dogs

Sliced Cheese, Lettuce, Tomato and Onion

Appropriate Condiments

Assorted Bakery Fresh Breads and Rolls to Include Cornbread and Whipped Sweet Butter

Desserts

Assorted Ice Cream Novelties

Trio of Pies: Peach, Blueberry and Pecan

Fresh Sliced Seasonal Fruits

Assorted Bakery Fresh Cookies and Blondies

Fresh Roasted Coffee, Herbal Tea and Iced Tea

LUNCH

Additional Choices for Your Barbecue

Barbecued Chicken

Cajun Grilled Flat Iron Steaks Smothered with Onion BBQ Sauce

Lemon and Thyme Grilled Chicken Breast with Citrus Butter Sauce

Grilled Salmon on Pineapple, Mango and Black Bean Salsa

Pulled Barbecue Pork

German Bratwurst

Or Beer Braised Sauerkraut

New England Lobster Boil

GOLF BOX LUNCHESES

Choice of Sub Sandwich

Chef's Specialty Salad

Fresh Fruit

Assorted Cookies

Potato Chips

Bottled Spring Water
