

CORPORATE LUNCH MENU

Pacific Coast Shrimp Skewers

With mango, Poblano and cilantro, steamed jasmine rice
Bok choy with red chili and lime
Light salad with pineapple, pickled onion, jicama, and macadamia nuts
Lemon custard bars

“Pulled” Spice Roasted Chicken

With fennel, tomato, and tarragon over Sardinian gnocchi
Local butterhead lettuce salad with fresh herbs, radish and green beans and light, creamy herb dressing
Poached pears, sliced and served with pistachio ice cream and a red wine-vanilla syrup

Seared Organic Irish Salmon

With garlic braised spinach, warm fingerling potato salad
White and red cabbage salad with sweet mustard dressing
Pumpkin seed brittle

Seafood Panang Curry

With steamed jasmine rice
Steamed baby bok choy with lemon chili dressing
Chilled rice pudding with lime and cinnamon

Toasted Coriander/Cumin Rubbed Flank Steak

With green chile chimichurri
Steamed curry infused cous cous
Lemon and white pepper scented carrots
Salad of mixed rustic greens, roasted beets, French Feta, toasted hazelnuts
Assorted house made cookies

Chicken Tagine with Lemons and Olives

Pearled cous cous with almonds and raisins
Ratatouille
Marinated tomato, cucumber and shaved fennel salad
Baklava

Vegetarian Option

Panang tofu curry

Brown rice pilaf
Grilled Japanese eggplant with scallion dressing
Napa cabbage, carrot and cucumber salad with ginger vinaigrette

Chicken Saltimboca

Tender chicken with prosciutto and sage, sautéed to golden brown with a lemon sauce
Sautéed polenta
Roasted carrots
Caesar salad
Semolina cake with blueberries

Roast Chicken with Fresh Herb Butter

(cut in eights on the bone)
Cauliflower and Parmesan puree
Hearts of Romaine with balsamic, olive oil, and croutons
Roasted tomatoes with herb breadcrumbs
Creamy braised cabbage
Chocolate cake

Chipotle Rubbed Roasted Pork Shoulder

Green salad with radish and avocado – cilantro vinaigrette
Smashed sweet potatoes with cumin and cinnamon
Grilled corn on the cob with queso fresco and chile powder
Warm tortillas, sour cream, chopped onions, fresh lime
Arroz con leche

Red Wine Braised Chicken with Cavatelli Pasta

Roasted bell peppers, Tuscan kale, and roast garlic
Roasted vegetables with basil
Baby arugula salad with creamy balsamic dressing
Assorted cookies and brownies

Low Carb

Moroccan Spiced Chicken Salad

Seasoned with cinnamon, cumin, coriander and cilantro
Steamed broccoli
Israeli cous cous with turmeric infused olive oil
Salad presentation with roasted beets, green beans, pecans, dried fruits
Poached pears with vanilla yogurt

CORPORATE SALADS & SANDWICHES

SALADS

Mediterranean Salad

Marinated and grilled asparagus, zucchini, squash, mushrooms
crisp romaine with a white balsamic dressing and Feta cheese

Grilled Thai Flank Steak

Green chili-rubbed rare flank steak, Napa cabbage, lettuces and fresh herbs
topped with cilantro-lime dressing

Classic Greek

Vegetarian Greek salad with romaine, Feta, cucumber, tomato
Kalamata olives, artichoke hearts and traditional oregano vinaigrette

Maurice Salad

Amish chicken, crumbled Blue cheese, watercress, Romaine lettuce, local
farm fresh eggs, crisped bacon and a creamy Dijon-chive vinaigrette

Chicken Walnut Salad

Creamy chicken salad with celery, walnuts, dried cherries, and shaved
Parmesan served on a bed of local greens with crisped focaccia

Local Vegetarian Salad

Sweet potatoes, green beans, marinated tomatoes, local farm eggs,
Nicoise olives and pickled onions served on local greens with a
lemon-shallot dressing

Freshly baked artisan rolls and butter

SALAD PLATTERS

Serves 15 people as main item, 30 as an accompaniment to a sandwich

Add rolls and butter

SANDWICHES

Sandwiches may be prepared in individual boxes, on disposable or
decorative platters.

TRADITIONAL SANDWICHES

**South Carolina BBQ Style Chicken with Cucumber
and Tomato**

Grilled Flank Steak and Blue Cheese Spread

Classic Ham and Swiss

Creamy Chicken Salad

House Roasted Turkey

SANDWICH PLATTERS

Select up to three of the above sandwiches with choice of two sides
to feed 15 people

SIGNATURE SANDWICHES

The Barcelona

Herb roasted lamb shoulder, Serrano ham, sweet-pickled peppadews
and arugula

The Paris

House roasted, thinly shaved beef round with Brie, caramelized onion,
rosemary spread and butter lettuce

The Palermo

House poached white tuna with a lemon caper aioli, grilled red onions and
romaine leaves on foccacia

The Parma

Smoked ham, coppa, prosciutto and salami
with pear mostarda, marinated onions and Fontina cheese on ciabatta

The Puebla

Chili and coffee rubbed pork, avocado spread, queso anejo, shaved red
onions and red cabbage slaw on grilled bread

The Napoli

Sliced marinated tomato, basil and fresh Mozzarella with Romaine lettuce
on foccacia (best during summer months)

PLATTERS

Select up to three of the Signature Sandwiches with choice of two sides to feed 15 people

SIDES

Alsatian Potato Salad

Yukon gold potatoes with fresh herbs and creamy whole grain mustard dressing

Skinny Slaw

With yogurt, lime juice, and a dab of sour cream

Chilled Pasta

With roasted peppers, olives, artichokes and Parmesan

Chilled Peas and Carrots

With creamy buttermilk dressing and fresh dill

“All American” Potato Salad

Classic salad with yellow mustard and half sours

Fresh Fruits in Season

Local Midwestern Fruits in Season

Mashed Sweet Potatoes

with Michigan maple syrup and walnuts

Carrot, Arugula and Walnut Salad

With golden raisin dressing

DESSERTS

Assorted House-Made Cookies

Lemon Custard Bars

Milos’ Brownies

Candied Pecan Treats

Seasonal Fruit Financiers

Chocolate Mocha Tart

Pound Cake with Seasonal Fruit Compote

Carrot Cake

Strawberry Shortcake

Fresh Fruit Tarts

LUMEN MEETING PACKAGES

(50 person minimum)

Continental Breakfast #1

Assorted fresh baked banana bread and muffins, seasonal whole fruits, cranberry juice, orange juice, and coffees

Continental Breakfast #2

Assorted house made cinnamon rolls, scones, and fresh breads. Assorted seasonal jams and jellies, and fresh seasonal fruit display with mild cheeses cranberry juice, orange juice, fresh seasonal juices, coffee and tea service

AM Break #1

Individual yogurts, individually wrapped Granola Bars, Soft Drinks

AM Break #2

House made muesli parfait, candied fruits, house made scones with seasonal jams and jellies, fresh seasonal fruit display.

PM Break #1

Assorted chips and snack foods, sweets and soft drinks

PM Break #2

Fresh baked pisalediera (thin gourmet flatbreads), crudités and soft drinks

PM Break #3

Fresh house made cookies and brownies, fresh fruit display and American farmstead cheese platter.

RECEPTIONS

Choice of three hors d'oeuvres below

- **Chicken Satay–Yogurt Mint Sauce**
- **Smoked Atlantic Salmon on Crostini with Pickled Fennel Salad**
- **Roma Tomato, Goat Cheese and Fresh Basil on Crouton**
- **Tuscan Breadsticks with Olive Tapenade and Prosciutto**
- **Petite Crispy Tartlets–Crème Fraîche, Bacon and Onions Baked Golden Brown**
- **Parmesan - Chive - Potato Croquettes**
- **Fresh Vegetable Crudités and Cheese Tray**

Choice of four hors d'oeuvres below

- **Chicken Satay–Yogurt Mint Sauce**
- **Roma Tomato, Goat Cheese and Fresh Basil on Crouton**
- **Tuscan Breadsticks with Olive Tapenade and Prosciutto**
- **Petite Crispy Tartlets–Crème Fraîche, Bacon and Onions Baked Golden Brown**
- **Parmesan - Chive - Potato Croquettes**
- **“Yaki” Style Beef Skewers–Scallion Baton, in a Soy-Yuzu Marinade**
- **Crab and Lime Salad- Cilantro in Cucumber Cups**
- **Arrancini- Fried Risotto Nuggets with Mozzarella and a Charred Tomato Sauce**
- **Farmstead Cheese Display, Vegetable Antipasti Tray**

Choice of five hors d'oeuvres below

- **Chicken Satay–Yogurt Mint Sauce**
- **Roma Tomato, Goat Cheese and Fresh Basil on Crouton**
- **Tuscan Breadsticks with Olive Tapenade and Prosciutto**
- **Petite Crispy Tartlets–Crème Fraîche, Bacon and Onions Baked Golden Brown**
- **Parmesan - Chive - Potato Croquettes**
- **“Yaki” Style Beef Skewers–Scallion Baton, in a Soy-Yuzu Marinade**
- **Crab and Lime Salad- Cilantro in Cucumber Cups**
- **Arrancini- Fried Risotto Nuggets with Mozzarella and a Charred Tomato Sauce**
- **Artisan Domestic Cheese Display**
- **American Salumi and Vegetable Antipasti Tray**
- **Vegetable Crudités Tray**