

## Lunch Prix Fixe

### 1st course

*(Planner Choice)*

### Soup du Jour

#### Roasted Pumpkin Soup

Chipotle yogurt & toasted almond

### 2nd course

*(Guest choice)*

#### Chopped Chicken Caesar Salad

Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy, grilled chicken and a warm garlic crouton

#### Reuben Sandwich

Corned beef, Swiss cheese, sauerkraut on rye bread, topped with Thousand Island dressing

#### Potato Gnocchi

Roasted squash, vegetable stock, peanuts and feta cheese

### Dessert

Carrot Cake

**\$32**



## Lunch Prix Fixe

(Option 2)

### 1st course

*(Planner Choice)*

### Vu Field Greens

Mixed greens, candied pumpkin seeds, grape tomatoes, dried cranberries, sliced cucumber and balsamic vinaigrette

### Soup du Jour

### 2nd course

*(Planner's choice of any 3)*

#### 8oz. Char Grilled Flat Iron Steak

Grilled asparagus, hand cut potato fries, parmesan balsamic reduction

#### Chesapeake Bay Lump Crab Cake Burger

Spicy aioli, crisp lettuce and French fries

#### Vegetable Rigatoni

Mushrooms, broccolini and pomodoro sauce, shaved Parmesan and micro basil

#### Grilled Chicken Sandwich

Lettuce, tomato and herb mayo served with cucumber salad

#### Traditional Cobb Salad

Grilled chicken, avocado, cage free boiled egg, gorgonzola cheese, tomatoes, apple wood smoked bacon, lemon Dijon dressing

### Dessert

*(Planner Choice)*

Carrot Cake

*Or*

Crème Brulee

**\$40**

*All menus include regular coffee, tea and soft drinks  
18% gratuity and 7% tax are not included in price*

## Dinner Prix Fixe

1st course  
(Planner Choice)

### Soup du Jour

#### Vu Field Greens

Mixed greens, candied pumpkin seeds, grape tomatoes, dried cranberries, sliced cucumber and balsamic vinaigrette

#### Entree

(Guest choice)

#### Smoked Sausage Stuffed Game Hen

Spinach spaetzle, sautéed Savoy cabbage, thyme chicken jus

#### Lemon Parmesan Crusted Hake

Caramelized Brussel sprouts, parsnip puree and hazelnut cream

#### Fresh Fettuccini

Porcini Alfredo, sundried tomato, kale

#### Dessert

(Planner Choice)

#### Carrot Cake

Or

#### NY Cheesecake

**\$45**



## Dinner Prix Fixe

(Option 2)

1st course  
(Planner Choice)

### Vu Field Greens

Mixed greens, candied pumpkin seeds, grape tomatoes, dried cranberries, sliced cucumber and balsamic vinaigrette

#### Sundried Tomato Gnocchi

Braised Swiss chard

#### Entree

(Guest choice)

#### Organic Salmon

Winter succotash, house pickled cucumber and radish

#### Jamaican Spiced Duroc Pork

Braised red cabbage, Guinness glazed dates, roasted butternut squash puree

#### Merlot Braised Short Ribs

Creamy mashed potatoes, red onion jam

#### Dessert

(Planner Choice)

#### Cranberry Orange Bread Pudding

Or

#### Crème Brulee

**\$65**

## Dinner Prix Fixe

(Option 3)

1st course  
(Planner Choice)

### Vu Caesar

Romaine lettuce, fresh Parmesan cheese, served with a warm garlic crouton

#### Roasted Butternut Squash Soup

With Hudson Valley foie gras crème and mushroom crostini

#### 2nd Course

(Planner Choice)

#### Sundried Tomato Gnocchi

Braised Swiss chard

#### Jumbo Lump Crab Cake

Leek remoulade, spectrum mix

#### Entree

(Guest choice)

#### Braised Veal Cheeks

Carrot puree, hedgehog mushrooms, beans, salsify, braising liquid reduction

#### Pan Seared Red Snapper

Puttanesca risotto, artichokes

#### 8oz. Filet Mignon

Lobster mashed potatoes, braised Swiss chard, merlot reduction

#### Fresh Fettuccini

Porcini Alfredo, sundried tomato, kale

#### Dessert

(Planner Choice)

#### Chocolate Bourbon Pecan Pie

Or

#### Cranberry Orange Bread Pudding

(Boardwalk Zeppoles for the table)

**\$85**

All menus include regular coffee, tea and soft drinks  
18% gratuity and 7% tax are not included in price