

LUNCH

YOUR LUNCHEON INCLUDES AN APPETIZER, ENTRÉE, DESSERT AND COFFEE SERVICE.

APPETIZERS (SELECT TWO)

CLASSIC CAESAR SALAD
PARMESAN REGGIANO

CHEF'S SEASONAL SOUP

BABY ARUGULA SALAD
CARAMELIZED SHALLOTS, ROCCA CHEESE,
SHERRY VINAIGRETTE

ENTREES (SELECT TWO)

PAN ROASTED ICELANDIC SALMON
YUKON GOLD POTATO PUREE
GARLIC SPINACH
LEMON THYME BUTTER
\$44

ROASTED FARMHOUSE CHICKEN
SEASONAL VEGETABLE
GRUYERE CHEESE POTATO CAKE
TARRAGON JUS
\$40

BISTRO FILET 6OZ
WILD MUSHROOMS
POTATO PUREE
BORDELAISE SAUCE
\$45

NAPOLEON OF GRILLED VEGETABLES
SPINACH
BABY CARROTS
BALSAMIC GLAZE
\$35

GRILLED TROUT
HARICOT VERT
POTATO PUREE
LEMON BUTTER SAUCE
\$42

DESSERTS (SELECT TWO)

**CHOCOLATE RASPBERRY
CHEESECAKE**
RASPBERRY COULIS

TRIPLE CHOCOLATE MOUSSE TERRINE
WHITE, MILK AND DARK CHOCOLATE
BURNT ORANGE CARDAMOM SAUCE
PISTACHIO TUILE

LEMON TART
WHITE CHOCOLATE GLAZE
RASPBERRY CURD

ADDITIONAL SIDES TO SHARE

(OPTIONAL - \$10 PER ORDER - 1 ORDER SERVES 3-4 GUESTS)

FRICASSE OF WILD MUSHROOMS

YUKON GOLD GARLIC POTATO PUREE

RATATOUILLE

JUMBO ASPARAGUS

IF YOU WOULD LIKE MORE THAN ONE ENTRÉE CHOICE THE PRICE OF THE HIGHER ENTRÉE WILL APPLY FOR ALL GUESTS.

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

EXECUTIVE CHEF ROBERT WIEDMAIER BRABO - LORIENT HOTEL & SPA CHEF DE CUISINE CHRIS WATSON
1600 KING STREET, ALEXANDRIA, VA 22314 703.894.3434 P LORIENTHOTELANDSPA.COM

LUNCH BUFFETS

CARLYLE COLD CUTS

BABY FIELD GREENS, BALSAMIC VINAIGRETTE

YUKON GOLD POTATO SALAD WITH SCALLIONS AND PEPPERS

SLICED BLACK FOREST HAM
SLICED TURKEY
SLICED ROAST BEEF

FRESH LETTUCE LEAVES, SLICED TOMATO AND CHEESES
DIJON MUSTARD
HERBED MAYONNAISE
DELI PICKLES

ASSORTED SLICED BREADS
INDIVIDUAL BAGGED CHIPS

DOUBLE FUDGE BROWNIES
HOMEMADE JUMBO COOKIES

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$36 PER PERSON

EISENHOWER BUFFET

BREAD AND BUTTER

BABY ARUGULA SALAD, CARAMELIZED SHALLOTS
ROCCA CHEESE, SHERRY VINAIGRETTE

PASTA SALAD, RATATOUILLE AND PLUM TOMATOES

PAN ROASTED SALMON
LEMON THYME BUTTER, GARLIC SPINACH

ROASTED FARMHOUSE CHICKEN
TARRAGON JUS, YUKON GOLD POTATO PUREE

NAPOLEON OF CARROT CAKE

ASSORTED MINI TARTS

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

****MINIMUM OF 15 GUESTS WILL APPLY****

\$46 PER PERSON

ROBINSONS SANDWICHES

CAESAR SALAD

YUKON GOLD POTATO SALAD WITH SCALLIONS AND PEPPERS

BLACK FOREST HAM AND BRIE SANDWICH
WHOLE GRAIN MUSTARD, ON A FRENCH BAGUETTE

SLOW ROASTED TURKEY SANDWICH,
AVOCADO, RED ONION MARMALADE

GRILLED VEGETABLE WRAPS WITH HUMMUS

MARINATED GRILLED SEASONAL VEGETABLES

INDIVIDUAL BAGGED CHIPS

SELECTION OF PROFITEROLES

SANTA LUCIA ESTATE GROWN COFFEE AND
MIGHTY LEAF ORGANIC TEAS

\$43 PER PERSON

FORD BUFFET

BREAD AND BUTTER

ENDIVE AND APPLE SALAD, CANDIED WALNUTS, GORGONZOLA

PASTA SALAD, RATATOUILLE AND PLUM TOMATOES

BISTRO FILET
ROASTED SHALLOT CABERNET SAUCE, GARLIC SPINACH

ROASTED FARMHOUSE CHICKEN
TARRAGON JUS, GRUYERE CHEESE POTATO CAKE

ASSORTED CAKE "BITES"

SANTA LUCIA ESTATE COFFEE AND
MIGHTY LEAF ORGANIC TEAS

****MINIMUM OF 15 GUESTS WILL APPLY ****

\$49 PER PERSON

APPLICABLE SERVICE CHARGES AND TAXES WILL BE APPLIED TO ALL FOOD & BEVERAGES

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