



LEXUS PLATINUM CLUB

CHARCUTERIE

CURED MEATS & CHEESE

SEASONAL CURED MEATS,
ASSORTED CHEESES

DIPS AND SPREADS

SERVED WITH ARTISAN BREAD, PITA AND CRACKERS

PIMENTO CHEESE
BEER CHEESE
CLASSIC HUMMUS
WHITE BEAN AND JALAPENO

FRESH MARKET FRUIT AND VEGETABLE DISPLAY

SERVED WITH ARTISAN BREAD, PITA AND CRACKERS

CARVING & ACTION STATION

HERBED RUBBED BEEF SIRLOIN

RED WINE DEMI
HORSERADISH CREAM

POLENTA CAKES

BAY SHRIMP, RED BELL PEPPERS, MICRO
GREENS, SRIRACHA AIOLI,

SWEETS

STRAWBERRY SHORTCAKE

COOKIES BROWNIES

SALADS

WATERMELON SALAD

FRESH WATERMELON, CRUMBLLED FETA, PICKLED
RED ONIONS, TOASTED PECAN,
BALSAMIC REDUCTION

RED QUINOA SALAD

BABY SPINACH, GRILLED CORN, CHARRED
SCALLIONS, CELERY, BLACK BEANS,
LEMON DRESSING

CLASSIC CAESAR SALAD

GARLIC CROUTONS, PARMIGIANA-REGGIANO

MAIN DISHES

CAPRESE CHICKEN

BABY HEIRLOOM TOMATOES, FRESH
MOZZARELLA, PESTO CREAM

PEACH AND MUSTARD PORK CHOPS

GRILLED TEXAS PEACHES, MUSTARD GLAZE

SIDES

THREE CHEESE MAC

CHEDDAR, AMERICAN, PARMESAN

SUMMER FRESH GREEN BEAN

CARROTS AND BUTTON MUSHROOMS

OVEN ROASTED TOMATOES

FRESH SPINACH, BOURSIN CHEESE

VEGETABLE MEDLEY

CHEF CHOICE OF GARDEN FRESH VEGETABLES

HUGH JACKMAN