

APPETIZERS

MEXICAN SHRIMP BOWL with Avocado and Zesty Tomato Salsa

MEDITERRANEAN RATATOUILLE in a Baked Eggplant with Soft Mozzarella ✓

TURKEY RISSOLES Tossed with Roasted Red Bell Pepper, Tomatoes and Almond Sauce

TOASTED BARLEY MUSHROOM RISOTTO Green Asparagus and Parmesan Cheese Shavings ✓

SEA SCALLOPS AND WHITEFISH CEVICHE Fresh Lime, Peppers, Sweet Potatoes and Red Onions

YELLOWTAIL TUNA SASHIMI* Enoki Mushrooms, Scallions, Daikon Sprouts and Citrus-Ponzu Sauce

SOUPS

HEARTY CHICKEN MINISTRONE with Pappardelle Pasta

CARIBBEAN PUMPKIN-COCONUT POT with Spicy Pumpkin Seeds

SAFFRON-SCENTED SEAFOOD BOUILLABAISSSE and a Fresh Thyme Crostini

ICED CUCUMBER-YOGURT BISQUE Finished with Fresh Dill ✓

CAULIFLOWER-AND-LEEK SOUP with a Dash of White Wine and Toasted Almonds ✓

SALADS

ROASTED BABY BEETS AND SPINACH with Goat Cheese Crumble and Chive Vinaigrette

CRUNCHY ICEBERG LETTUCE with Gorgonzola Cheese, Toasted Almonds, Chives and Avocado Dressing

CUCUMBER-ARUGULA RIBBONS with Artichokes, Fennel, Grape Tomatoes, Parmesan and Lemon Drizzle

ORANGE, GRAPEFRUIT AND ASPARAGUS SALAD with Crisp Watercress, Pecans and Honey-Mustard Dressing

WARM POACHED EGG ON ASSORTED GREENS* with Yellow Tomatoes, Multi-Seeds Croutons and French Vinaigrette

ENTRÉES

RED CURRY SEARED RED SNAPPER* on Asian Vegetable Panache and Lime-Soy Reduction

CHAR-GRILLED PORK TENDERLOIN FILET Creamless Creamed Corn and Turkey Bacon Vinaigrette

ORECCHIETTE PASTA Tossed in Roma Tomato Foam with Baby Mozzarella and Pesto ✓

WHEAT GERM-CITRUS CRUSTED SALMON* Squash Julienne, Tomato Petals and Parsnip-Spinach Coulis

PIMENTÓN ROASTED CHICKEN BREAST* Atop Grilled Pineapple Slices and a Warm Carrot-Cilantro-Scallion Slaw

PEPPERCORN SEARED BEEF STRIP LOIN* Asparagus, Grilled Vegetables and Balsamic Vinegar Glaze

ROSEMARY ROASTED LEG OF LAMB* Chickpea-Soy Bean Succotash and Red Wine Vinaigrette

CHIPOTLE-SPICED BASA FISH FILLET Steamed in Corn Husk with Root Vegetables, Fresh Thyme and Cilantro

SAUTEED VEAL SCALOPPINI* Barley Risotto, Chef's Vegetables, Lemon-Caper Sauce and Crisp Basil

SIDE DISHES

STEAMED SPINACH • TOASTED BARLEY-MUSHROOM RISOTTO

WHITE BEAN RAGOÛT • CHAR-GRILLED SWEET POTATOES

BROCCOLINI WITH SOFT-BAKED GARLIC CHIPS

CABBAGE-MANGO SLAW WITH RICE WINE VINAIGRETTE

DESSERT BUFFET

To stay true to the Solumiar idea of healthy living through healthful eating, our talented pastry team proudly presents a grand variety of delectable Low Fat and No Sugar-added desserts to delight all your senses.

✓ - Vegetarian Selection

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions