



Group Dining Sample Lunch Menus

These menus are only samples. Let us customize a menu perfect for your event!

LUNCH MENU 1

Entree Selections

(selections available to the guests)

Chicken Salad

kale, brussels sprouts, avocado, feta,
dried cherries, almonds, lemon vinaigrette

Wood-Grilled Hugo's Burger

avocado, Chihuahua cheese, chipotle aioli,
lettuce, tomato, red jalapeño, fries

Black Pepper Tagliatelle

grilled kale pesto, brussels sprouts,
winter squash, crumbled goat cheese

Dessert

Vanilla Crème Brûlée

\$25 per person

plus tax (8.25%) and gratuity (20%)

LUNCH MENU 2

First Course Selections

Butter Lettuce & Radicchio Salad

creamy basil dressing,
pepperoncini pepper

Entrée Selections

(selections available to the guests)

Jumbo Crab Salad

avocado, grape tomato, cucumber,
radish, lemon purée, basil oil

Red Corn Chicken Enchiladas

corn pudding, green beans

Vegetarian Platter

seasonal vegetable platter

Wood-Grilled Hugo's Burger

avocado, Chihuahua cheese,
chipotle aioli, lettuce tomato,
red jalapeño, fries

\$35 per person

plus tax (8.25%) and gratuity (20%)



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LUNCH MENU 3

First Course Selections

Tortilla Soup

smoked avocado, roasted tomato,
avocado, tortilla

Butter Lettuce & Radicchio Salad

creamy basil dressing,
pepperoncini pepper

Entree Selections

(selections available to the guests)

Bucatini with Spicy Crab

lump crabmeat, chanterelles, roasted garlic,
spicy lemon gremolata

Vegetarian Platter

seasonal vegetable platter

Lime and Ginger Marinated Beef Bowl

mixed grains, peanuts, cilantro,
basil, bok choy, cucumber

Pecan Crusted Chicken

red pepper reduction sauce,
mashed potatoes, spinach

Dessert

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

\$40 per person

plus tax (8.25%) and gratuity (20%)

All beverages charged separately

