SELECT A FIRST COURSE

ARUGULA & FRISÉE SALAD

toasted pine nuts, shaved grana padano cheese, roasted tomatoes pomegranate vinaigrette dressing

WHOLE LEAF CAESAR SALAD

hearts of romaine, roasted tomatoes, shaved grana padano cheese, garlic crostini and creamy caesar dressing

ORGANIC BABY GREENS SALAD

candied walnuts, gorgonzola, roasted apples, balsamic vinaigrette dressing

CRISP BUTTER LETTUCE SALAD

crispy diced pancetta, spiced apricots, balsamic caramelized onion, ranch dressing

HOT HOMEMADE SOUPS

asparagus bisque with fine herbs, crème fraîche

creamy potato leek soup with chives and crème fraîche

CHILLED HOMEMADE SOUP zesty gazpacho

SELECT AN ENTRÉE

MOLASSES FIVE SPICE GRILLED FRENCHED CHICKEN a delicious balance of honey, soy sauce, molasses and five spices	42
CHICKEN MILANESE breaded with capers artichoke and lemon sauce	42
ALL NATURAL CHICKEN BREAST with mushroom sauce	42
GRILLED CHICKEN BREAST with roasted corn relish	42
PORK CHOP cider reduction with sage	42



All plated lunches include freshly brewed Starbucks® coffee, decaf, Tazo® teas and iced tea.

Minimum purchase of (20) guests required. *

Side Optional: Wild Rice, Risotto, Mashed Potato, Potato Gratin.

All plated lunches includes seasonal vegetables.

Maximum of 3 Entrée Choices including a Vegetarian Entrée

The Higher-Priced Entrée will Prevail for All Entrees



~ Lunch Entrees Continued ~

BAKED SALMON with fresh dill and whole grain mustard	44
ROASTED SEA BASS citrus-pepper gastrique	45
<i>GRILLED NEW YORK STEAK</i> syrah butter	45
SPAGHETTI lemon, garlic and fresh herbs	40
VEGETABLE RATATOUILLE seasonal stewed vegetables and brown rice	40

HOT PLATED LUNCH

All plated lunches include freshly brewed Starbucks® coffee, decaf, Tazo® teas and iced tea. Minimum purchase of (20) guests required. *

SELECT A DESSERT

FRESH FRUIT TART

TRIPLE CHOCOLATE MOUSSE

LEMON TART

ENHANCEMENTS

REGULAR AND DIET SODAS~each5

BOTTLED SPARKLING AND STILL WATERS~per bottle5

HOME STYLE LEMONADE OR CITRUS FRUIT PUNCH~per gallon55

