

PLATED LUNCHEON

Please select one salad, two main entrées, and one dessert for your guests.

The Executive Chef will pair accompaniments (starch & vegetable) to compliment both chosen entrees.

All plated lunches include rolls, butter, brewed coffee, decaffeinated coffee & hot tea.

A seasonal vegetarian entrée is available upon request.

SALAD

(Please select one for your entire party)

Classic Caesar Salad

Romaine, Parmesan Cheese & Croutons with a creamy caesar dressing

House Salad

*Spring Mix with candied walnuts, dried cranberries & feta
served with honey mustard dressing*

MAIN ENTRÉE

(Please select two)

Roasted Chicken Breast

*Roasted Chicken Breast with green and red grapes, basil, pine nuts
and sangiovese beurre rouge*

Greek Chicken Breast

*Greek Style Chicken Breast with feta cheese, kalamata olives,
fresh diced tomato, lemon and oregano*

Pork Loin

Slow Roasted Pork Loin Pancetta with whole grain mustard jus

Grilled Skirt Steak

Grilled Skirt Steak with parsley-walnut pesto

Short Ribs

Red Wine Braised Short Ribs

DESSERTS

(Please select one of the following desserts for all of your guests)

Assorted Cookie Platter (one per table)

Hazelnut Chocolate Tart

Meyer Lemon Tart, Raspberry Sauce and Whipped Crème Fraîche

\$17.00 per person

All food and beverage selections are subject to a 19% Service Charge and current sales tax.