



# Three Course Plated Lunches

## Salad Selections

*(Please select your favorite)*

- Strawberry Fields** with Baby Greens, Sherry Vinaigrette, Strawberries, Almonds and Goat Cheese  
**Lone Tree Caesar Salad** with Marinated Tomatoes, Croutons and Shaved Parmesan  
**Cucumber Wrapped Baby Greens** with Marinated Tomatoes and Sherry Vinaigrette  
**Greek Salad** with Tomatoes, Cucumbers, Feta Cheese, Artichokes, Red Onions and Herb Vinaigrette  
**Baby Bleu** with Iceberg Lettuce, Tomatoes, Candied Walnuts, Bleu Cheese Crumbles and Bleu Cheese Dressing
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## Entrée Selections

*(Please select your two favorites. Guest counts must be received 14 days prior to your party)*

### **Roast New York Strip Loin**

*Demi-Glace with Roasted Mushrooms*

\$27.95

### **Pork Milano**

*Mushrooms, Artichokes and a Creamy Parmesan Sauce*

\$23.95

### **Shrimp Scampi**

*Jumbo Shrimp in Garlic Butter*

\$26.95

### **Atlantic Salmon**

*Creamy Dijon Mustard Sauce*

\$26.95

### **Mushroom Chicken**

*Creamy Mushroom Sauce*

\$22.95

### **Chicken Breast Piccata**

*White Wine, Lemon and Caper Sauce*

\$22.95

### **Butternut Squash Raviolis**

*Brown Butter Sauce and Fried Sage*

\$19.95

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## Dessert Selections

*(Please select your favorite)*

- Crème Brûlée, Chocolate Decadence, Cheesecake with Cherry Sauce, Bread Pudding, Tiramisu or Chocolate Mocha Mousse**

*All food and beverage is subject to a 20% service charge and 9% sales tax  
Menus and pricing subject to change without notice*