St. Clair Ballroom

LUNCH PLATED

25 Guest Minimum

Menu Includes Freshly Baked Bread, House Made Butter, Freshly Brewed LaColombe Coffee and Decaffeinated Coffee, Harney & Son's Hot Tea and Iced Tea, Soft Drinks and Water

STARTER

Select One Soup or Salad

ENTRÉE

Select Three

Lasagna Bolognese \$35
Beef | Pork | Chicken | Basil Pesto | Marinara | Mozzarella | Chef's Ricotta

Roasted Vegetable Lasagna \$35 Quattro Formaggi | Pesto

Rigatoni & Meatballs \$35 San Marzano Tomato Sauce | Chef's Ricotta

Flat Iron Steak \$40 Shiitake Madeira Sauce | Boursin Potato Puree | Roasted Asparagus (GF)

> Marinated Flank Steak \$35 Truffle Fries | Steak Sauce

Braised Short Ribs \$40
Garlic Mashed Potatoes | Seasonal Vegetable

Filet Mignon \$55 Red Wine Demi-Glace | Haricot Vert | Roasted Potatoes

Roasted Chicken Breast \$35 Mushroom Ragout | Goat Cheese Dumplings | Seasonal Vegetable

Chicken Piccata \$35 Lemon Caper Butter | Garlic Mashed Potatoes | Seasonal Vegetable

Chicken Milanese \$35
Parmesan Herb Breading | Penne | Pomodoro

Chicken Saltimbocca \$35 Madiera | Garlic Mashed Potatoes | Seasonal Vegetable

Herb Brined Chicken Breast \$35 Roasted Root Vegetables | Haricot Vert | Garlic Chicken Jus

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Continued

ENTRÉE

Grilled Chicken Cobb Salad \$30
Feta | Avocado | | Bacon | Cucumber | Roasted Tomato | Celery Root | Candied Walnuts | Imported Olives | Fig Vinaigrette

Chicken Caesar Salad \$30 Grilled Romaine Hearts | Mini Grilled Cheese | Parmesan Salmon Caesar Salad \$35 Grilled Romaine Hearts | Mini Grilled Cheese | Parmesan

Beef Tips Caesar Salad \$35 Grilled Romaine Hearts | Mini Grilled Cheese | Parmesan

Frank's Salad \$25

Tender Greens | Roasted Red Peppers | Gorgonzola | Tomato | Marinated Onion | Focaccia Croutons | Balsamic Vinaigrette

Salad Niciose \$35

Seared Tuna | Haricot Vert | Fingerling Potatoes | Egg | Niciose Olives | Tomato | Tarragon Vinaigrette

Poached Salmon Salad \$35

Olive Oil Poached Salmon | Butter Lettuce | Herbs | Grilled Asparagus | Snap Peas | Cucumber Dill Dressing

Chicken Roulade \$35 Apricot Glaze | Fontina | Almonds | Barley Pilaf | Baby Kale | Fine Herbs

> Seared Salmon \$40 Barley Pilaf | Lemon Caper Butter | Seasonal Vegetable

Baked Salmon \$40 Ginger Soy Glaze | Sesame Seeds | Parsnip Puree | Broccolini

Baked Rainbow Trout \$40 Horseradish Crumb | Lemon Butter | Barley Pilaf | Seasonal Vegetable

> Lump Crab Cake \$40 Lobster Saffron Reduction | Frisee & Fresh Herb Salad

> Pappardelle & Wild Mushrooms \$30 Mushroom Broth | Shallot | Cream Sherry | Parmigiano

Nori Seared Tofu \$30 Bamboo Shoots | Soba Noodles | Shiitake Mushrooms | Coconut Curry (VG)

Stuffed Delicata Squash \$30 Red Quinoa | Shallot | Baby Kale | Ricotta Salata | Pepitas (VG)

> Three Cheese Ravioli \$35 Pomodoro

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Continued

DESSERT

Select One

Chef's Selection of mini desserts, served family style
Lemon Meringue Tart
Lemon Curd, Meringue, Graham Crumble
Chocolate Mousse Cake
Raspberry Sauce, Caramelized Cocoa nibs
Vanilla Bean Cheesecake
Strawberry compote, Chantilly cream
Carrot Cake
Butter Cream Icing, Candied Walnuts
Salted Caramel Dulcey Tart
Caramel, Peanuts
Il Venetian Gelato