

PLATED LUNCHEON

First Course

Please Select One First Course to Compliment Your Luncheon Entrée

Harvest Salad, Butter and Frisée Lettuce, Orchard Fruit, Candied Pecans, Crumbled Blue Cheese
Caesar Salad, Crispy Romaine, Parmesan Croutons, Anchovy Dressing
Shaved Ahi Tuna, Arugula, Extra Virgin Oil
Dungeness Crab Cake, Italian Tartare Sauce, Wild Arugula
Vine Ripened Tomatoes, Basil, Mozzarella, Olive Oil & Balsamic Vinaigrette
Roma Tomato Soup
Minestrone Soup, Tuscan Olive Oil

Entrees

Classic Chicken Cobb Salad, Chopped Egg and Blue Cheese 48
Caesar Salad with Rosemary Grilled Chicken Breast 51
Grilled Salmon, Vegetable Orzo, Pesto, Haricot Vert 52
Roasted Halibut with Oven Dried Tomatoes, Olives and Fingerling Potatoes 57
Seared Ahi Tuna Niçoise, Basil & Olive Oil 53
Grilled Filet Mignon, Potato Gratin, Steamed Asparagus 65
Garlic and Herbed Crusted Chicken Breast, Mushroom Risotto, Grilled Asparagus 49
Braised Red Wine Short Ribs, Potato Puree and Parmesan, Grilled Asparagus 63
Sweet Corn Ravioli, Porcini Mushrooms, Corn Cream Sauce 48
Vegetarian Wellington 48
Crispy Polenta, Portobello Mushroom, Roasted Peppers, Grilled Asparagus and Yellow Squash 48

Desserts

Please Select One Dessert to Compliment Your Luncheon Entrée

Vanilla Crème Brûlée, Mixed Berry Garnish
Warm Chocolate Truffle Cake, Hazelnut Gelato, Chocolate Sauce
Apple Tart Tatin, Vanilla Ice Cream, Caramel Sauce
Trio of Seasonal Sorbets with Fresh Mint Garnish
Seasonal Fruit Cobbler, Vanilla Bean Ice Cream

Lunch Includes Three Courses and is Served with Regular & Decaffeinated Coffees & Select Hot Teas

Please Note: Should you select multiple entrées, counts are required (3) days prior to the event and the higher priced entrée will prevail for all. Split menus/tableside orders include a choice of (2) entrées. Tableside Orders are subject to an additional \$12.00 Per Person charge.